



|| BREAD | KULCHA ||

PIQUILLO PEPPER & ONION KULCHA with Shishito Peppers and Manchego Cheese (V)	14
CHICKEN TIKKA & THREE CHEESE with Jack Cheese, Cheddar, Parmesan and Chili	16
GREEN PEAS KULCHA with Goat Cheese and Winter Truffle (V)	18
ASSORTED PAPAD and CRISP with Chutneys	10

|| HOMEMADE CHUTNEYS ||

2 Each / 3 For 5

| Chili and Peanut | Tomato Pachadi | Cilantro & Mint | Mango & Tomatillo |
| Fermented Chilli (Super-Hot) | Ginger (Alam) Chutney | Mango Kasundi |

|| SMALL PLATES ||

DAHI PURI Tamarind, Avocado, Yogurt Mousse, Raspberry Chaat Masala	14
KOLKATA JACKFRUIT CUTLET Kasundi Mayo, Mint & Cilantro Chutney	16
SWEET POTATO CHAAT Kale Tempura, Sweet & Sour Yogurt, Cilantro & Mint Chutney	16
CAULIFLOWER 65 Chili Peanut Chutney, Sour Cream, Podi Masala	16
AVOCADO & GREEN CHICKPEA BHEL Green Mango, Tamarind, Puffed Black Rice	16
PANEER CHILLI Crispy Katafi, Ginger Chutney, Lemon Achar	16
TANDOOR SMOKED PORK BELLY Kohlrabi Achar, Pickled Radish	16
BAKED CHICKEN MALAI TIKKA Amul Cheese Fondue, Walnut Crumble	17
CHICKEN GHEE ROAST Lemon Sour Cream, Peanut Chutney, Crispy Kataifi	17
LAMB KEEMA HYDERABADI Green Peas, Potato Mousse, Buttered Pao	20
GOAN PRAWN BALCHAO Young Garlic Chutney, Buttered Pao	21

|| LARGE PLATES ||

FAVA, CORN & RICOTA KOFTA Banarasi Dum Ki Gravy, Sour Cream	26
SEASONAL VEGETABLE CURRY Coconut, Crispy Garlic, Coriander Oil	26
PANEER PINWHEEL Pistachio, Red Pepper Makhani, Fenugreek	26
VEGETABLE BIRYANI Caramelized Onion, Mint, Avocado Raita	28
TANDOORI MUSHROOM Polenta Upma, Crispy Garlic, Parmesan	28
TRADITIONAL BUTTER CHICKEN Red Pepper Makhani, Fenugreek	28
JARDALOO MURGH Chicken, Dried Apricot Curry, Potato Straws	30
PRAWN ALLEPPEY CURRY Sunchoke Crisp, Rhubarb, Fennel Oil	34
LAMB SHANK NIHARI Fresh Ginger, Rose	34
BEEF SHORT RIB CURRY Roasted Baby Turnip, Carrot	38
SEA BASS (BRONZINI) PATURI Fish Cooked in Banana Leaf, Bengal Mustard Cream	40

|| SIDES | CONDIMENTS ||

Saffron Rice	5	Cumin Fingerling Potato	10
Multigrain Roti	6	Chickpea Curry	10
Avocado & Garlic Raita	6	Brussels Sprout Foogath	10
Naan (Garlic / Plain / Chili Cheese)	8	Black Dairy Daal	12

