



## || BREAD | KULCHA ||

<b>PIQUILLO PEPPER &amp; ONION KULCHA</b> with Shishito Peppers and Manchego Cheese (V)	<b>14</b>
<b>GREEN PEAS KULCHA</b> with Goat Cheese and Summer Truffle (V)	<b>18</b>
<b>ASSORTED PAPAD and CRISP</b> with Chutneys	<b>12</b>

## || HOMEMADE CHUTNEYS ||

**2 Each / 3 For 5**

Chili and Peanut   Charred Tomato Pachadi   Fermented Chilli (Super-Hot)
Green Mango & Tomatillo   Cilantro & Mint

## || SMALL PLATES ||

<b>DAHI PURI (6pcs)</b> Tamarind, Avocado, Yogurt Mousse, Raspberry Chaat Masala	<b>14</b>
<b>BETROOT MURABBA</b> Beet Chop, Feta, Orange & Apricot Chutney	<b>15</b>
<b>KOLKATA JACKFRUIT CUTLET</b> Kasundi Mayo, Mint & Cilantro Chutney	<b>16</b>
<b>SWEET POTATO CHAAT</b> Kale Tempura, Sweet & Sour Yogurt, Broken Raspberry	<b>16</b>
<b>CAULIFLOWER 65</b> Chili Peanut Chutney, Curd-Rice Mousse, Podi Masala	<b>16</b>
<b>AVOCADO &amp; GREEN CHICKPEA BHEL</b> Green Mango, Tamarind, Puffed Black Rice	<b>16</b>
<b>PANEER CHILLI</b> Crispy Katafi, Szechuan Chili Chutney, Lemon Achar	<b>16</b>
<b>TANDOOR SMOKED PORK BELLY</b> Kohlrabi Achar, Pickled Radish	<b>16</b>
<b>BAKED CHICKEN MALAI TIKKA</b> Amul Cheese Fondue, Walnut Crumble	<b>17</b>
<b>CHICKEN GHEE ROAST</b> Lemon Sour Cream, Peanut Chutney, Crispy Kataifi	<b>17</b>
<b>TUNA BHEL - TOSTADA</b> Avocado, Radish, Onion, Cilantro, Togarashi	<b>18</b>
<b>LAMB KEEMA HYDERABADI</b> Green Peas, Potato Mousse, Buttered Pao	<b>20</b>
<b>GOAN PRAWN BALCHAO</b> Young Garlic Chutney, Buttered Pao	<b>22</b>
<b>LAMB CHOP - BURRAH (2pcs)</b> Hempseed Chutney, Pickles	<b>24</b>

## || LARGE PLATES ||

<b>FAVA, CORN &amp; RICOTA KOFTA</b> Banarasi Dum Ki Gravy, Sour Cream, Lotus Root Crisp	<b>26</b>
<b>SEASONAL VEGETABLE CURRY</b> Summer Squash, Fennel Oil	<b>28</b>
<b>PANEER PINWHEEL</b> Pistachio, Red Pepper Chutney, Fenugreek	<b>28</b>
<b>VEGETABLE BIRYANI</b> Caramelized Onion, Mint, Avocado Raita	<b>28</b>
<b>TANDOORI MUSHROOM</b> Polenta Upma, Crispy Garlic, Parmesan	<b>28</b>
<b>TRADITIONAL BUTTER CHICKEN</b> Red Pepper Makhani, Fenugreek	<b>28</b>
<b>GANGURA CHICKEN</b> Chicken Thighs, Spice Blend, Sour Leaf	<b>34</b>
<b>PRAWN ALLEPPEY CURRY</b> Green Mango, Sunchoke, Cilantro Oil	<b>34</b>
<b>LAMB SHANK NIHARI</b> Fresh Ginger, Rose	<b>38</b>
<b>BEEF SHORT RIB CURRY</b> Roasted Baby Turnip, Carrot	<b>40</b>
<b>SEA BASS (BRONZINI) PATURI</b> Fish Cooked in Banana Leaf, Bengal Mustard Cream	

## || SIDES | CONDIMENTS ||

Saffron Rice	<b>5</b>	Chickpea Curry	<b>10</b>
Avocado & Garlic Raita	<b>5</b>	Spinach & Mustard Saag	<b>12</b>
Tandoori Roti	<b>6</b>	Black Dairy Daal	<b>12</b>
Naan (Garlic/Plain/Chili Cheese/Butter)	<b>8</b>		

