



|| BREAD | KULCHA ||

| | |
|--|-----------|
| PIQUILLO PEPPER & ONION KULCHA <i>Shishito Peppers, Manchego Cheese</i> | 15 |
| GREEN PEA KULCHA <i>Goat Cheese, Summer Truffle, Green Pea</i> | 18 |
| ASSORTED PAPAD <i>with Chutneys</i> | 14 |
| Chili & Peanut Green Mango & Tomatillo Charred Tomato Pachadi | |

|| HOMEMADE CHUTNEYS ||

2 Each / 3 For 5

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

|| SMALL PLATES ||

| | |
|---|-----------|
| DAHI PURI (6pcs) <i>Tamarind, Yogurt Mousse, Raspberry Chaat Masala</i> | 14 |
| POTATO TIKKI CHAAT <i>Kale Pakoda, Ragda, Sweet & Sour Yogurt, Stone Fruit Chutney</i> | 16 |
| AVOCADO & GREEN CHICKPEA BHEL <i>Golden Beetroot, Tamarind, Puffed Black Rice</i> | 17 |
| CAULIFLOWER 65 <i>Curd-Rice Mousse, Chili Peanut Chutney, Podi Masala</i> | 17 |
| PANEER CHILLI (3pcs) <i>Crispy Kataifi, Szechuan Chili Chutney, Lemon Achar</i> | 18 |
| HEIRLOOM TOMATO KUT & BURATTA <i>Hempseeds Chutney, Masala Walnut, Dosai Crisp</i> | 18 |
| KOLKATA JACKFRUIT CUTLET <i>Kasundi, Chopped Onions, Cilantro Mint Chutney</i> | 18 |
| | |
| PORK BELLY <i>Aam Papad BBQ, Bacon & Kohlrabi Chutney</i> | 18 |
| BAKED CHICKEN MALAI TIKKA <i>Amul Cheese Fondue, Walnut Crumble</i> | 18 |
| CHICKEN GHEE ROAST <i>Uttapam, Lemon Sour Cream, Peanut Chutney, Crispy Kataifi</i> | 18 |
| TUNA BHEL - TOSTADA <i>Avocado, Radish, Onion, Cilantro, Togarashi</i> | 18 |
| LAMB KEEMA HYDERABADI <i>Green Pea, Crispy Potato Salli, Buttered PAO</i> | 21 |
| SPANISH OCTOPUS <i>Goan Balchao Masala, Carrot Pachadi, Pickle</i> | 24 |
| LAMB CHOP - BURRAH (2pcs) <i>Cucumber & Yogurt Chutney, Pickled Shallot</i> | 28 |

|| LARGE PLATES ||

| | |
|--|-----------|
| CORN MALAI KOFTA <i>Spinach & Fenugreek, Lotus Root Crisp</i> | 26 |
| SEASONAL VEGETABLE JALFREZI <i>Puffed Makhana, Fennel & Chili Oil</i> | 28 |
| PANEER PINWHEEL <i>Lababder Gravy, Red Pepper Chutney, Fenugreek</i> | 28 |
| STUFFED POTATO <i>Artichoke Kurchan, Aloo Gravy</i> | 28 |
| TANDOORI MUSHROOM <i>Polenta Upma, Parmesan Cheese, Crispy Garlic</i> | 30 |
| TRADITIONAL BUTTER CHICKEN <i>Red Pepper Makhani, Fenugreek</i> | 30 |
| CHICKEN 65 BIRIYANI <i>Caramalised Onion, Mint, Avocado Raita</i> | 34 |
| PRAWN ALLEPPEY CURRY <i>Green Mango, Coconut, Fennel & Cilantro Oil</i> | 34 |
| LAMB SHANK NIHARI <i>Ginger, Rose & Chili</i> | 38 |
| BEEF SHORT RIB CURRY <i>Roasted Baby Turnip & Carrot</i> | 38 |
| SEA BASS (BRONZINI) PATURI <i>(Fish cooked in banana leaf) Bengal Mustard Cream</i> | 48 |

|| SIDES | CONDIMENTS ||

| | | | |
|----------------------------------|----------|-----------------------------|-----------|
| Saffron Rice | 6 | Avocado & Pomegranate Raita | 6 |
| Tandoori Roti (2 Pcs) | 6 | Chickpea Curry | 10 |
| Garlic Naan Plain Naan (2 Pcs) | 8 | Baingan Bharta | 14 |
| Chili Cheese Naan | 8 | Black Dairy Daal | 14 |

