

DINNER MENU

|| BREAD | KULCHA ||

ASSORTED PAPAD & CRISP with house made Chutneys	14
CHICKEN & JALAPENO KULCHA with Parmesan & Shishito Pepper	16
GREEN PEAS & GOAT CHEESE KULCHA Winter Truffle (V)	18

|| HOMEMADE CHUTNEYS ||

Smoked Tomato & Peanut Chutney Cilantro & Mint Chutney Fermented Chilli (Super-Hot) Tomatillo and Green Mango Chundo	2 Each/ 3 For 5
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|| SMALL PLATES ||

DAHI PURI (6pcs) Potato, Cilantro, Yogurt Mousse, Raspberry Chat Masala	14
POTATO TIKKI CHAT White Pea Ragda, Sweet & Sour Yogurt, Kale Tempura	16
AVOCADO & GREEN CHICKPEA CHAT Tamarind, Puffed Black Rice, Green Mnago, Radish	16
CELERIAC & SUNCHOKE GALOUTI KEBAB Mint & Cilantro Chutney, Pickled Onion	18
CAULIFLOWER KOLIWADA Carrot Pachadi, Curry Leaf, Peanut Thecha Masala	18
BRIE PAKORA Beetroot Murabba, Apricot & Chili Chutney, Masala Walnut	19
HARISSA PANEER TIKKA Pistachio Dukkah, Mint & Cilantro Chutney	21
TUNA PAPDI CHAT Avocado, Pickled Chili, Radish, Togarashi	18
PORK RIBS Sweet Mango BBQ, Pickled Kohlrabi, Spring Onion	18
CHICKEN GHEE ROAST , Curry Leaf, Crispy Kataifi, Peanut Chutney, Sour Cream	20
DUCK SEEKH KEBAB , Pickled Fennel, Mint, Masala Taftan	20
GRILLED OCTOPUS XEC XEC , Baby Potato, Yellow Pepper Pachadi	22
CHICKEN MALAI TIKKA Amul Cheese Fondue, Walnut & Crispy Garlic	24
LAMB KEEMA HYDERABADI Green Peas, Potato Mousse, Pao/Bread	24
TANDOORI LAMB CHOP Sirka Onion, Mint & Hempseeds Chutney	28

|| LARGE PLATES ||

SPICED LENTIL & SWEET CORN CAKE , Spinach Saag, Sour Cream, Asparaugus	26
MUSHROOM PEPPER FRY , Millet Pongal, Permasan, Curry Leaf Oil	28
MALAI PANEER PINWHEEL Red Pepper Makhani, RedPepppepr Chutney	28
TENDER JACKFRUIT BIRYANI Raita, Jalapeno Salan	32
THREE VEGERABLE CURRIES , (Kashmiri Dum Aloo/ Zucchini & Onion Pakoda, Punjabi Kadhi / Okra Masala)	36
GANGURA CHICKEN CURRY Sirka Onion, Mint & Hempseeds	34
BAAR BAAR BUTTER CHICKEN Red Pepper Makhani, Fenugreek	36
DUB CHINGRI (Shrimp Cooked in Tender Coconut) Bengal Mustard, Green Chili	38
SEA BASS TAWA FRY , Moilee, Green Mango, Fennel	38
BEEF SHORT RIB CURRY Caraflex Cabbage, Carrots, Stuffed Potato	38
LAMB SHANK NIHARI Cilantro, Rose, Ginger, Chili	42

|| SIDES | CONDIMENTS ||

Avocado & Pomegranate Raita	6	Chickpea Curry	14
Saffron Rice	6	Traditional Black Dairy Dal	14
Naan (Garlic, Plain)	8		
Cheese Naan	10		

20% Gratuity Will Be Added To Parties Of 6 Or More

****All tables have a 90-minute seating limit****