

CHAAT & KULCHA

GUPCHUP. OO

Semolina Puffs, Yellow Peas Ragda, Mint & Tamarind Flavored Water

JALEBI CHAAT. OO

Chickpea Masala, Beetroot, Radish, Nylon Sev, Silver Vark

TEEN PATTI CHAAT. OO

Crispy Fried Bokchoy, Spinach & Shiso, Rose Yoghurt Mousse, Pomegranate Dust

MATTAR PANEER KULCHA. OO

Grated Parmesan, Garlic Thecha, Pickled Chili, Yogurt Raita

LAMB SHAMI KULCHA. OO

Pickled Onion, Masala Dust, Mint Yogurt Dip

BITTINGS

GONGURA GOBI. OO

Crispy Fried Cauliflower, Chili Garlic Thecha, Hibiscus Sour Cream

DAHI KE KEBAB. OO

Fried Yogurt Dumplings, Capsicum, Sweet Chili Mango Coulis

JAPANI SAMOSA. OO

Delhi's Street Style Crispy Potatoes Puffs, Chole Masala, Onion & Lemon

BANGLA KODI. OO

Fried Potato Wrapped Chicken Cubes, Radish Relish, Fermented Chili Sour Cream

ASLAM BUTTER CHICKEN WINGS. OO

Charbroiled Chicken Wings, Amul Butter, Yellow Chili, Cream, Mint Chutney

TANDOOR

BONGULO PANEER KEBAB. OO

Layered homemade paneer kebab cooked in Bamboo, Coconut, Curry Leaves, Pickled Green Chili

MALAI SOYA CHAAP. OO

Pickled Onion, Mint Chutney, Malai Jhol, Walnuts

SHARABI CHICKEN TIKKA. OO

Flambe Tandoori Chicken Thighs, Laccha Pyaz, Lemon, Mint Chutney

RESHMI ANDA SEEKH KEBAB. OO

Whipped Egg White Coated Seekh Kebab, Pickled Radish, Amul Cheese

NIZAMI LAMB CHOPS. OO

Kashmiri Chili, 17 Spice Garam Masala, Mint & Yogurt Hummus, Pistachios

NILGIRI SWORD FISH. OO

Coconut Poriyal, Sweet Chili Pops, Curry Leaf Emulsion

SIGRI & TAWA

AJWAINI TIGER SHRIMPS. OO

Fermented Chili, Carom Seeds, Pickled Shallots, Schezwan Sour Cream

LAHSOONI OYSTERS. OO

Chili Garlic Butter, Amul Cheese, Sooji Rusk Crumbs, Chives

GHEE ROAST SCALLOPS. OO

Gunpowder, Kori Roti Crisp, Curry Leaf, Coconut Emulsion

PULLED VENISON VARUVAL. OO

Highland Farms Venison Shoulder, Toasted Coconut, Cilantro, Malabar Parotta

PARSI LAMB KHEEMA PER EEDU. OO

D Lamb, Potato Salli, Fried Egg, Buttered Pao

VEG ENTREES

PANEER SHAHI TUKDA. OO

Nuts Stuffed Homemade Paneer, Lababdar Gravy, Silver Varq

PALAK SABZ MILONI. OO

Fresh Chopped Spinach, Garlic, Seasonal Veggies, Grated Cottage Cheese

WILD MOREL & MAITAKE KORMA. OO

Stuffed Morels, Cashew & Fox Nut Korma, Fried Onions, Grated Truffle

LAUKI ALOO KOFTA. OO

Onion & Tomato Bhuna, Potato Salli, Sugar Snap Peas

SLOW COOKED MEAT & POULTRY

OLD DELHI BUTTER CHICKEN. OO

Tomato Makhani, Tandoori Chicken Thighs, Chili Rogan Oil, Kasuri Methi

KASAULI LEMON CHICKEN. OO

Charred Lemon, Black Pepper, Ginger, Cilantro

LAMB SHANK ROGAN JOSH. OO

Ratan Jot, Hind Shanks, Crispy Ginger Julienne, Mint

DUM KA GOSHT. OO

Bone in Baby Goat, Fried Onions, Cilantro, Dough Seal

SIKHANDARI RAAN. OO

Pre order at least 24 hours before your reservation. Slow cooked baby goat leg served with Rice, Choice of 2 Naans, Dal Makhani, Mint Chutney, Laccha Pyaaz

COASTAL SEAFOOD

MANGALOREAN PRAWN GASSI. OO

Chili Coconut Gravy, Tamarind, Fried Curry Leaves, Garlic Flakes

CALICUT MANGO LOBSTER CURRY. OO

Simmered Lobster Tail In Raw Mango & Coconut Gravy, Byadgi Chili, Shallots

SHORSHE SEA BASS PATURI. OO

Mustard Seeds, Kasundi Cream, Poppy Seeds, Lemon Zest

BIRYANI & PULAO

NALLI GOSHT MANDI (LIMITED). OO

Lamb Shank, Fried Cashews, Barista, Mint, Bhurani Raita

HYDERABADI CHICKEN DUM BIRYANI. OO

Slow Cooked Chicken With Whole Spices And Yoghurt,
Basmati Rice, Saffron, Barista

DONNE VEG BIRYANI. OO

Chitti Mutyalu Rice, Mix Veg, Cucumber Raita

DAL & SABZI (\$15)

DAL BUKHARA | CHICKPEA MASALA | KADHI PAKODA

BREADS

NAAN: AMUL BUTTER {\$5}. GARLIC & CILANTRO{\$5}

TRUFFLE BUTTER{\$7} SHAHI WARQI {\$9}

TANDOORI ROTI \$5 | LACCHA PARATHA \$7

ONION KALONJI PARATHA \$7 | CHILI CHEESE KULCHA

SIDES & ACCOMPANIMENTS

BASMATI RICE (ADD SAFFRON BUTTER +\$2) \$3

DESI SALAD \$3 | BOONDI RAITA \$3 | BEETROOT RAITA \$3

MINT & TAMARIND CHUTNEY SET \$3 | MIX ACHAR \$3