

CHAAT & KULCHA

GUPCHUP. \$15 

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

JALEBI CHAAT. \$19   

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

TEEN PATTI CHAAT. \$19   

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

CHUKANDER CHEESE KULCHA. \$11   

Beetroot & Goat Cheese stuffed Bread, Grated Parmesan, Dehydrated Beet Chips, Beet Raita

LAMB KAKORI KULCHA. \$13   

Lamb Leg Pate Stuffed Bread, Pickled Radish, House Spice Dust, Walnut Raita

BITINGS

GONGURA GOBI. \$17   

Crispy Fried Cauliflower, Chili Garlic Thecha, Hibiscus Sour Cream

DAHI KE KEBAB. \$21   

Vermicelli Yogurt Croquettes, Chilli Sour Cream, Beetroot Ginger Chutney, Watermelon Radish

JAPANI SAMOSA. \$17   

Delhi's Street Style Crispy Potatoes Puffs, Chickpea Masala, Tamarind & Mint Chutney

BANGLA KODI. \$21  

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

ASLAM BUTTER CHICKEN WINGS. \$19 

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

TANDOOR

BONGULO PANEER KEBAB. \$23   

Layered homemade paneer kebab cooked in Bamboo, Coconut & Capsicum Poriyal, Peanut Chutney, Hibiscus Sour Cream, Gunpowder

MALAI SOYA CHAAP. \$21   

Pickled Onion, Mint Chutney, Malai Jhol, Walnuts

SHARABI CHICKEN TIKKA. \$23 

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

BHARWAN RESHMI GILAFI KEBAB. \$25  

Chicken Thigh Roulade, Amul Cheese, Saffron Marinade, Egg Wash, Bell Peppers, Pickled Shallot

NIZAMI LAMB CHOPS. \$35  

Kashmiri Chili, House Special Garam Masala, Mint & Yogurt Hummus, Pistachios

NILGIRI FISH TIKKA. \$31 

STEELHEAD SALMON, COCONUT PORIYAL, SWEET CHILI POPS, CURRY LEAF, HERB TAMARIND MAYO

SIGRI & TAWA

AJWAINI TIGER SHRIMPS. \$27 

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

LAHSOONI OYSTERS. \$25  

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

GHEE ROAST SCALLOPS. \$33  

U10 Scallops, Gunpowder, Kori Roti Crisp, Curry Leaf, Coconut Emulsion, Trout Roe

PULLED VENISON VARUVAL. \$35  

Farm Raised Venison Shoulder, Toasted Coconut, Cilantro, Malabar Parotta

PARSI LAMB KHEEMA PER EEDU. \$25   

Minced Lamb Masala, Crispy Potato Salli, Fried Egg, Buttered Brioche



Vegan



Vegetarian



Contains Nuts



Contains Dairy



Contains Gluten



Contains Eggs

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Kindly inform our team regarding any food allergies or dietary restrictions.

*20% Service charge will be added to parties of 5 or more.

VEG ENTREES

PANEER SHAHI TUKDA. \$25



Nuts Stuffed Homemade Paneer, Lababdar Gravy, Silver Varq, Dry Rose

PALAK SABZ MILONI. \$25



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

WILD MOREL & MAITAKE KORMA. \$29



Stuffed Himalayan Morels, Tandoori Maitake, Cashew & Fox Nut Korma, Grated Fresh Truffle

BAGARA BAINGAN. \$25



Stuffed Eggplant, Sesame & Peanut Salan, Papad crisp, Toasted Coconut

SLOW COOKED MEAT & POULTRY

OLD DELHI BUTTER CHICKEN. \$27



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

KASAULI LEMON CHICKEN. \$27



Charred Lemon, Black Pepper, Ginger, Cilantro

LAMB SHANK VINDALOO. \$31



spicy goan curry, malt vinegar, potato salli, Fried Onion, Mint

DUM KA GOSHT. \$31



Bone in Baby Goat, Fried Onions, Cilantro, Kewra

SIKHANDARI RAAN (SERVES 3-4 GUESTS). \$169



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. \$33

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

CALICUT MANGO LOBSTER CURRY. \$37



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

SHORSHE SEA BASS PATURI. \$37



Grilled European Branzino wrapped in Banana Leaf, Mustard Seeds, Kasundi Sauce, Poppy Seeds, Charred Lemon, Slit Green Chili

BIRYANI & PULAO

NALLI GOSHT MANDI (LIMITED). \$33



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

HYDERABADI CHICKEN DUM BIRYANI. \$27



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

DONNE VEG BIRYANI. \$25



Chitti Mutyalu Rice, Mixed Vegetables, Toasted Cashews, Cucumber Raita

DAL & SABZI (\$17)

DAL BUKHARA | CHICKPEA MASALA | KADHI PAKODA

BREADS

NAAN: AMUL BUTTER {\$5} GARLIC & CILANTRO{\$6} BULLET {\$6}

SHAHI WARQI {\$9} TRUFFLE BUTTER {\$12}

TANDOORI ROTI {\$5} | LACCHA PARATHA {\$7}

ONION KALONJI KULCHA {\$9} | CHEESE KULCHA {\$9}

We brush Amul butter for all our Breads and contains Gluten.

SIDES & ACCOMPANIMENTS

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

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

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



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Contains Eggs