

VEGETARIAN

SAAG PANEER

Cottage cheese, creamed spinach 16

PANEER BUTTER MASALA

Paneer cheese, rich tomato sauce, dried fenugreek 16

MALAI KOFTA

Mixed vegetables and cheese dumpling, creamy cashew onion sauce 16

ALOO GOBI

Sautéed cauliflower & potato, fresh tomatoes, roasted cumin 16

METHI MATAR MALAI

Spinach, fenugreek, green peas 16

MIXED KADAI VEGETABLE

Sautéed fresh assorted vegetables, tomatoes, spices 16

BHINDI MASALA

Sautéed okra, onions, tomatoes, spices 16

DAL MAKHANI

Black lentils simmered overnight, tomatoes, spices 14

DAL TRIVENI

Mixture of three lentils, onions, tomatoes, spices 14

CHANA MASALA

Spicy chickpeas, fresh tomatoes, onions 15

BREADS

TANDOORI ROTI

Whole wheat bread 4

AJWAINI ROTI

Whole wheat bread, carom seeds 4

NAAN

White flour bread-Plain/Garlic 4

PARATHA LACCHEDAR

Multi layered whole wheat bread - Plain/Mint/Ajwaini 5

KULCHA

Stuffed onion bread 5

TOKRI

Basket of Naan, Onion Kulcha, Lacchedar Paratha 12

APPETIZERS

VEGETARIAN

SAMOSA

Masala potato, green peas, tamarind sauce 8

LASUNI GOBI

Crispy cauliflower, sriracha garlic sauce 8

CORN & MANGO BHEL

Puffed rice, mangoes, crispy corn, peanuts, chutneys 10

TANDOORI BROCCOLI

Grilled broccoli florets, cheese, yogurt, spices 10

CRISPY QUINOA ALOO TIKKI

Red quinoa potato patty, white pea mash, chutneys, yogurt 10

NON-VEGETARIAN

SHRIMP CHETTINAD

Seared shrimps, toasted Tellicherry pepper, spices 12

CHICKEN KALI MIRCH KABAB

Tandoori grilled boneless chicken, cracked black pepper 12

CHICKEN SEEKH KABAB

Skewered ground chicken, fresh herbs, mint chutney 12

CHICKEN GARLIC KABAB

Tandoori grilled boneless chicken, garlic marinade 12

TANDOORI LAMB CHOPS

Mustard cashew marinade, crispy okra 18

Please inform our staff if you have any food allergies as some of our dishes contain nuts

A gratuity of 18 per cent will be added on a party of five or more

SALADS & ACCOMPANIMENTS

RAITA
Cucumber, mint, yogurt 4

PAPAD
Roasted lentil flatbread 3

MANGO CHUTNEY 2

ONIONS, CHILIES, LEMON 2

FROM THE GRILL

ACHARI PANEER
Homemade cheese, pickling spices 18

NAWABI PRAWNS
Large prawns, roasted garlic, red spices 28

FISH TIKKA
Fillet of sea bass, mild toasted spices, crispy okra salad 32

TANDOORI CORNISH HEN
The original Indian grilled chicken 25

CHICKEN MALAI KABAB
Boneless chicken breast, cardamom, hung yogurt 22

CHICKEN ANGAREY
Grilled chicken tikka, spiced tomato chili sauce 23

SEAFOOD

SEA BASS RASA
Fillet of bass, Kerala coconut curry, fresh herbs, kaffir lime 28

BHUNA SHRIMP
Large shrimp, tomato onion sauce 27

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CHICKEN

CHICKEN TIKKA MASALA
Tandoori chicken tikka, tomato cream sauce 20

BUTTER CHICKEN
Shredded tandoori chicken, fresh tomato sauce fenugreek 20

METHI CHICKEN
Boneless chicken, fresh fenugreek leaves, spices 21

CHICKEN ZAFFRANI
Simmered in a saffron almond sauce 20

LAMB & GOAT

LAMB ROGAN JOSH
Kashmiri style lamb, tomato onion sauce 23

SAAG LAMB
Fresh lamb, pureed spinach 23

LAMB CHOP MASALA
Our signature lamb chop, onion, tomato, spices 37

BHUNA MUTTON
Goat meat on the bone, home style gravy 24

RICE & BIRYANI

BASMATI RICE
Steamed /Pulao 6

BIRYANI
Saffron infused Basmati rice cooked with herbs & spices, served with Raita

VEGETABLE 16 | CHICKEN 20 / LAMB-GOAT 24

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