

Breads – All our breads are made with Organic Flour

Naan	5.
Garlic Naan	6.
Roti	5.
Mint Paratha	6.
Onion and Sage Naan	6.
Chili Olive Naan	6.
Truffle Naan	6.
Goat Cheese Kulcha	8.

[Rice]

Basmati Rice	5.
Saffron Pulao	6.

** Consuming raw or undercooked meats poultry seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions."

[Tasting Menu]

Chat - Savories

Sev Batata Puri / Sweet Potato Samosa

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney
Cavas Josep Masachs, Mas Fi Brut, Penedes, Spain NV

Tawa-Griddle

Fish Chili Garlic
Sea bass / burnt garlic / banana leaf
La Capranera Fiano, IGP Campania, Italy 2021

Tandoor-Kebab

Spicy Reshmi Kebab
Minced chicken / mint / coriander / green chilies
Laurent Martray, Brouilly, La Folie, Beaujolais, France 2019

Classic Curries

Punjabi Gosht
Lamb / pickling spices / ginger / green chilies
Chicken Tikka Masala
Onion / tomatoes / fenugreek powder
Navratna Korma
Seasonal vegetables / cashew nuts / cloves / cinnamon
Dal Dhungaree
Smoked lentils / garlic / tomatoes

Naan or Mint Paratha

Saffron Pulao

Tempranillo, Familia Montana, Reserva, Rioja, Spain, 2016

Dessert

Date and Toffee Pudding / Gulab Jamun / Rice Kheer / Cardamom Ice Cream
La Cappuccina, 'Arzimo', Recioto di Soave, Veneto, Italy, 2018

Tasting Menu	80.
Vegetarian Tasting Menu	70.
Wine Pairing	45.

Last orders for Tasting Menu are taken at 9.00 pm on Sunday, 9.30 pm on Monday-Thursday and 10 pm on Friday-Saturday

[**Tawa-Griddle**]

Salli Salmon Cake Caramelized onion / straw potato / basil mayo	14.
Fish Chili Garlic Sea bass / burnt garlic / banana leaf / jeera aloo	14.
Tawa Lobster Maine lobster / garlic / guava chili chutney	21.
Kadipatte Ka Murg Chicken tenders / curry leaves / roasted lentils	12.
Roti Pe Boti Lamb / Kashmiri chilies / caramelized onions / paratha	14.
Tawa Baingan Eggplant / spiced potato / olive oil / peanut sauce	12.
Truffle Dosa Potatoes / truffle shavings / coconut chutney	12.
Beetroot Goat Cheese Tikki Roasted cumin / cashew nuts / cinnamon / honey	12.

[**House-made Chutneys / Papadum / Pappads**]

Eggplant Ginger Chutney	2.5 / 6.
Tomato Raisin Chutney	
Mango Chutney	
Assorted Papadum	6.
Roasted Pappad	4.

[**Sigri-Barbeque**]

Mango Shrimp Mango puree / cashew nut / ginger / coriander	14.
Malai Seekh Kebab Minced lamb / ginger / garlic / mint chutney	12.
Spicy Reshmi Kebab Minced chicken / mint / coriander / green chilies	12.
Veggie Seekh Kebab Seasonal vegetables / cashew nut / walnut / breadcrumbs / garam masala / mint chutney	12.
Tandoori Paneer Cottage cheese / yogurt / chilies / garam masala	12.

[**Chaat-Savories**]

Sev Batata Puri Crispy biscuits / potatoes / raw mangoes / gram flour vermicelli / chutneys	10.
Cauliflower Bezule Mustard seeds / green chilies / curry leaves	12.
Palak Chaat Crispy baby spinach / yogurt / tamarind / date	15.
Sweet Potato Samosa Ginger / green chilies / cranberry chutney	10.

A 20% gratuity will be added for groups of five or more.

[**Fish and Seafood Entrée**]

Halibut Kerala Curry Kashmiri chili / curry leaves / Malabar tamarind	30.
Red Snapper Rechad Balchao masala / shrimp / masala bhat	28.
Shrimp Manga Curry Raw mango / mustard seeds / coconut milk	27.
Lobster Bengali Curry Fennel seeds / onion seeds / green chili	36.
Scottish Salmon Tandoori Lime leaves / ginger / garlic	27.
Black Cod Honey / cheddar / star anise / dill potatoes	38.
[Meat Entrée]	
Tandoori Chicken Tikka Chilies / garlic / garam masala	22.
Chicken Kolhapuri Kashmiri chili / cinnamon / clove / coriander seed	21.
Chicken Tikka Masala Onion / tomato / fenugreek powder	21.
Chicken Dum Pukht Caramelized onion / mace / cardamom / saffron	21.
Tandoori Lamb Chops [2 Pcs] Mace / cardamom / cashew nut / ginger	38.
Peshawari Lamb Shank Kashmiri chilies / black cardamom / Gold leaf	34.
Lamb Biryani Aromatic lamb / basmati rice / saffron / raita	24.
Punjabi Gosht Lamb / pickling spices / ginger / green chilies	22.
Tandoori Duck Makhani Peking duck confit / makhani sauce / saffron rice	32.

[**Vegetarian Entrée**]

Paneer Lajawab Cottage cheese / black pepper / coriander / cumin	20.
Navratna Korma Seasonal vegetables / cashew nuts / clove / cinnamon	20.
Vegetable Biryani Aromatic seasonal vegetables / basmati rice / date raita	20.
[Ayurvedic Special]	
<i>This is an excellent dish for fighting colds, flu and stimulate the immune system.</i>	
Chickpeas Kichadi Carrots / Sweet Potato / basmati rice / ginger / green chilies / Date Raita	20.
Aloo Bukhara Kofta Cottage cheese & prune dumpling / cashew nuts / tomato / star anise	18. / 10
Malai Palak Spinach / cumin / garlic	18. / 10
Bhindi Aloo Okra / potatoes / onions / dry mango powder	18. / 10
Gobhi Mattar Cauliflower / green peas / ginger	18. / 10
Mushroom Pepper Fry Cremini / fennel / black pepper	18. / 10
Baingan Bharta Smoked eggplant mash / English peas	18. / 10
Dal Dhungaree Smoked lentils / garlic / tomatoes	18. / 10
Cucumber Raita Cucumber / yogurt relish	7.