

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."

Lunch Menu 3.3.24

[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 chillies

Laurent Martray, Brouilly, La Folie, Beaujolais, France 2019

Classic Curries

Punjabi Gosht

Lamb / pickling spices / ginger / green chillies

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 onions / 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	10.
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	10.
Palak Chaat Crispy baby spinach / yogurt / tamarind / date	14.
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	28.
Red Snapper Rechad Balchao masala / shrimp / masala bhat	26.
Shrimp Manga Curry Raw mango / mustard seeds / coconut milk	26.
Lobster Bengali Curry Fennel seeds / onion seeds / green chili	36.
Scottish Salmon Tandoori Lime leaves / ginger / garlic	26.
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	20.
Chicken Tikka Masala Onion / tomato / fenugreek powder	20.
Chicken Dum Pukht Caramelized onion / mace / cardamom / saffron	20.
Tandoori Lamb Chops [2 Pcs] Mace / cardamom / cashew nut / ginger	36.
Peshawari Lamb Shank Kashmiri chilies / black cardamom / Gold leaf	34.
Lamb Biryani Aromatic lamb / basmati rice / saffron / raita	23.
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 / 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.