

[ **Organic Bread** ]

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

[ **Rice** ]

Basmati Rice	5.
Vegetable Pulao	6.
Lemon Cashew Nut Rice	7.



Dinner Menu

**All Highlighted items contain gluten!**

[ **Tawa – Griddle** ]

**Ragda Pattice** 12.  
Spiced potatoes / chickpeas / tamarind date / mint chutney

**Avocado Banana Chaat** 12.  
Cumin / red chili powder / tamarind / date chutney

**Tawa Baingan** 12.  
Eggplant / spiced potatoes / jaggery peanut sauce

**Hare Mattar Seb Tikki** 12.  
Green peas / chana dal / green apple murabba

**Purple Potato Dosa** 12.  
Mustard seeds / curry leaves / coconut chutney

**Patra Ni Machi** 14.  
Sea bass / Coconut / mint / cilantro / kachumber salad

**Crab Pepper Masala** 14.  
Garlic / black pepper / phyllo pastry

**Scallop Balchao** 14.  
Bay scallops/ peri-peri masala / rice vermicelli

**Kolkata Lamb Roll** 14.  
Broiled lamb / kachumber salad / mint chutney

[ **Sigri – Barbeque** ]

**Mango Shrimp** 14.  
Cashew nut / ginger / mango pulp

**Spicy Reshmi Kebab** 12.  
Minced chicken / mint / coriander / green chili

**Truffle Seekh Kebab** 12.  
Minced lamb / garam masala / truffle oil

**Paneer Shashlik** 12.  
Cottage cheese / onion / bell pepper

[ **House-made Chutneys / Papadam** ]

Eggplant & Ginger Chutney 2.5 / 6.  
Tomato & Golden Raisin Chutney  
Mango Chutney

**Assorted Papadums** 6.

**Roasted Lentil Papad** 4.

[ **Chaat-Savories** ]

**Sev Batata Puri** 10.  
Crispy biscuits / potatoes / raw mangoes  
gram flour vermicelli / chutneys

**Cauliflower Bezule** 12.  
Mustard seeds / green chilies / curry leaves

**Palak Chaat** 15.  
Crispy baby spinach / sweet yogurt  
tamarind / date chutney

**Sweet Potato Samosa** 10.  
Phyllo pastry / cranberry chutney

[ **Entrée From Clay Oven** ]

**Chicken Pista Korma** 20.  
Cashew nut / pistachio / green cardamom

**Tandoori Lamb Chops \*\* (2 Pcs.)** 38.  
Mace / cardamom / cashew nuts / ginger

**Scottish Tandoori Salmon** 27.  
Kashmiri Chili / cinnamon / black pepper

**Tandoori Chicken Tikka** 22.  
Chicken / garlic / mint chutney

**Mixed Grill** 24.  
Tandoori Salmon / Chicken tikka /  
Truffle seekh kebab

\*\* Consuming raw or undercooked meats poultry seafood, shellfish, or eggs may increase your risk of food borne illness

[ **Fish and Seafood Entrée** ]

**Halibut Goan Curry** 30.  
Coconut / Kashmiri chili / tamarind

**Red Snapper Pollichattu** 28.  
Curry leaves / garlic / lemon cashew rice

**Shrimp Kerala Curry** 27.  
Charred onion / ground lentils / coriander seeds

**Black Cod** 38.  
Fresh dill / honey / star anise / red wine vinegar

**Lobster Hawa Mahal** 36.  
Onion / tomato / ginger / green chili

[ **Vegetarian Entrée** ]

**Paneer Mirch Ka Salan** 20.  
Cottage cheese / peanut / desiccated coconut /  
Jalapeno / saffron rice

**Gujrati Undhiyu** 20.  
Sweet potato / green plantain / snow peas /  
Carrot / eggplant / green masala

[ **Meat Entrée** ]

**Chicken Makhani** 21.  
Broiled chicken / tomato / fenugreek

**Chicken Green Masala** 21.  
Mint / coriander / ground spices

**Chicken Tikka Masala** 21.  
Tomato / ginger / green chili

**Chicken Biryani** 22.  
Aromatic basmati rice / raita

**Lamb Roganjosh** 22.  
Kashmiri chili / caramelized onion / fennel

**Saoji Lamb Shank** 30.  
Stone flower / sesame seeds / nutmeg / star anise

**Duck Vindaloo** 30.  
Peri-Peri masala / pearl onions /coconut rice

[ **Vegetarian Entrée / Sides** ]

**Eggplant Kozhambu** 18 / 10.  
Mustard / fennel / tamarind / curry leaves

**Bhindi Ka Lonj** 18 / 10.  
Okra / caramelized onion / fresh lemon juice / black pepper

**Gobhi Mattar** 18 / 10.  
Cauliflower / green peas / cumin

**Malai Palak** 18 / 10.  
Spinach / garlic / green chili / onions

**Makhana Kaju Kofta** 18 / 10.  
Potato dumplings / puffed lotus seeds / cashew nut

**Butternut Squash Bharta** 18 / 10.  
Smoked butternut / onion / tomato / walnut

**Cabbage Kadhi** 18 / 10.  
Savoi cabbage fritters / tempered yoghurt

**Dal Makhani** 18 / 10.  
Lentils / tomato / garlic

**Cucumber Raita** 8 / 5  
Cucumber / yogurt relish

[ **Grand Menu** ] Non Veg./Veg.

Four course Tasting Menu\* 75. / 65.

Wine Pairing Option 40.

[ **Chef's Table** ] 90. / 80.

Six Course Tasting Menu\*

Wine Pairing Option 50.

\*Grand Menu / Chef's Table Menu is available till 9:30 PM on Monday to Saturday and till 9:00 PM on Sunday.

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