

[Dessert]

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|---|-----|
| Date and Toffee Pudding Mixed berry coulis | 14. |
| Chocolate Samosa* Chocolate mint ice cream | 14. |
| Kesar Pista Kulfi* Saffron /pistachio / white chocolate-pistachio cookie | 14. |
| Blood Orange Panna Cotta (please request no tuille) Sesame Tuille / Blood orange coulis | 14. |
| Warm Black Rice Pudding* Cashew nut / coconut / cardamom ice cream / edible silver | 14. |
| Gulab Jamun* Cardamom Ice Cream | 14. |
| Rose Rasmalai* Rose mousse / passion fruit compote | 14. |
| Home Made Sorbets and Ice Creams* [Please request without cookie] | 11. |

*dish contains nuts

Breads – All our breads are made with Organic Flour

[Request Plain Uttapam]

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|----------------------------|----|
| 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]

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|---------------|----|
| 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."

*** This menu has been highlighted to notify guests of **Gluten Allergy**. Those that highlight the entire dish cannot be modified in any way. Those that are highlighted with just the ingredients can be modified to suit the needs

Tasting Menu

Chaat - Savories

Sev Batata Puri / Sweet Potato Samosa

Palak Chaat [Cross Contamination]
Crispy baby spinach / sweet yogurt / tamarind / date chutney
Cavas Josep Masachs, Mas Fi Brut, Penedes, Spain NV

Tawa-Griddle

Fish Chili Garlic [Cross Contamination]
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 [Cross Contamination]

Salli Salmon Cake 14.
Caramelized onion / straw potato / basil mayo

Fish Chili Garlic* 14.
Sea bass / burnt garlic / banana leaf / jeera aloo

Tawa Lobster [Request without Paratha] 21.
Maine lobster / garlic / guava chili chutney

Kadipatte Ka Murg 12.
Chicken tenders / curry leaves / roasted lentils

Roti Pe Boti* [Request without bread] 14.
Lamb / Kashmiri chilies / caramelized onions / paratha

Tawa Baingan* 12.
Eggplant / spiced potato / olive oil / peanut sauce

Truffle Dosa * 12.
Potatoes / truffle shavings / coconut chutney

Beetroot Goat Cheese Tikki * 12.
Roasted cumin / cashew nuts / cinnamon / honey

***All items cooked on the Tawa and Fried section have Cross Contamination**

House-made Chutneys / Papadam / Pappads]

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

Assorted Papadam 6.
Roasted Pappad 4.

[Sigri-Barbeque]

Mango Shrimp 14.
Mango puree / cashew nut / ginger / coriander

Malai Seekh Kebab 12.
Minced lamb / ginger / garlic / mint chutney

Spicy Reshmi Kebab 12.
Minced chicken / mint / coriander / green chilies

Veggie Seekh Kebab 12.
Seasonal vegetables / cashew nut / walnut / breadcrumbs / garam masala / mint chutney

Tandoori Paneer 12.
Cottage cheese / yogurt / chilies / garam masala

[Chaat-Savories] Cross Contamination

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

Cauliflower Bezule [Cross Contamination] 12.
Mustard seeds / green chilies / curry leaves

Palak Chaat [Cross Contamination] 15.
Crispy baby spinach / yogurt / tamarind / date

Sweet Potato Samosa 10.
Ginger / green chilies / cranberry chutney

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

[Fish and Seafood Entrée]

Halibut Kerala Curry 30.
Kashmiri chili / curry leaves / Malabar tamarind

Red Snapper Rechad (Contains Malt) 28.
Balchao masala / shrimp / masala bhat

Shrimp Manga Curry 27.
Raw mango / mustard seeds / coconut milk

Lobster Bengali Curry 36.
Fennel seeds / onion seeds / green chili

Scottish Salmon Tandoori 27.
Lime leaves / ginger / garlic

Black Cod 38.
Honey / cheddar / star anise / dill potatoes

[Meat Entrée]

Tandoori Chicken Tikka 22.
Chilies / garlic / garam masala

Chicken Kolhapuri 21.
Kashmiri chili / cinnamon / clove / coriander seed

Chicken Tikka Masala 21.
Onion / tomato / fenugreek powder

Chicken Dum Pukht 21.
Caramelized onion / mace / cardamom / saffron

Tandoori Lamb Chops [2 Pcs] 38.
Mace / cardamom / cashew nut / ginger

Peshawari Lamb Shank 34.
Kashmiri chilies / black cardamom / Gold leaf

Lamb Biryani [Request without dough] 24.
Aromatic lamb / basmati rice / saffron / raita

Punjabi Gosht 22.
Lamb / pickling spices / ginger / green chilies

Tandoori Duck Makhani 32.
Peking duck confit / makhani sauce / saffron rice

[Vegetarian Entrée]

Paneer Lajawab 20.
Cottage cheese / black pepper / coriander / cumin

Navratna Korma 20.
Seasonal vegetables / cashew nuts / clove / cinnamon

Vegetable Biryani [Request without dough] 20.
Aromatic seasonal vegetables / basmati rice / raita

[Ayurvedic Special]

This is an excellent dish for fighting colds, flu and stimulate the immune system.

Chickpeas Kichadi 20.
Carrots / Sweet Potato / basmati rice / ginger / green chilies / Date Raita

Aloo Bukhara Kofta 18. / 10.
Cottage cheese & prune dumpling / cashew nuts / tomato / star anise

Malai Palak 18. / 10.
Spinach / cumin / garlic

Bhindi Aloo 18. / 10.
Okra / potatoes / onions / dry mango powder

Gobhi Mattar 18. / 10.
Cauliflower / green peas / ginger

Mushroom Pepper Fry 18. / 10.
Cremini / fennel / black pepper

Baingan Bharta 18. / 10.
Smoked eggplant mash / English peas

Dal Dhungaree 18. / 10.
Smoked lentils / garlic / tomatoes

Cucumber Raita 7.
Cucumber / yogurt relish