

appetizers

all served with fresh mint chutney

onion bhaji v - vg

deep fried onion fritters with garlic mint raita 7

vegetable samosa v

crispy fried dumplings stuffed with potato, peas, ginger, tamarind chutney 7

beef samosa

crispy fried dumplings stuffed with beef, potato, peas, ginger, tamarind chutney 9

paneer kathi roll v

cottage cheese, sweet peppers, onion in roti 9

from the tandoor

all served with fresh mint chutney

sufiyana paneer tikka v - gf

cottage cheese, sweet peppers, fennel, house made yoghurt 9

makkai aur palak ki seekh v - df

skewered corn, spinach, chilies, cilantro 9

murgh seekh kebab

skewered minced chicken, roasted with onion, cumin, chilies 10

gosht seekh kebab

skewered minced lamb, roasted with onion, cumin, chilies 13

hariyali jhinga gf

mint, cilantro, marinated prawns with onions, chilies 13

murgh malai tikka gf

yoghurt, cheese marinated chicken 10

hara bhara kebab v - vg - df

pan fried spinach, potato, green peas 7

galouti kebab

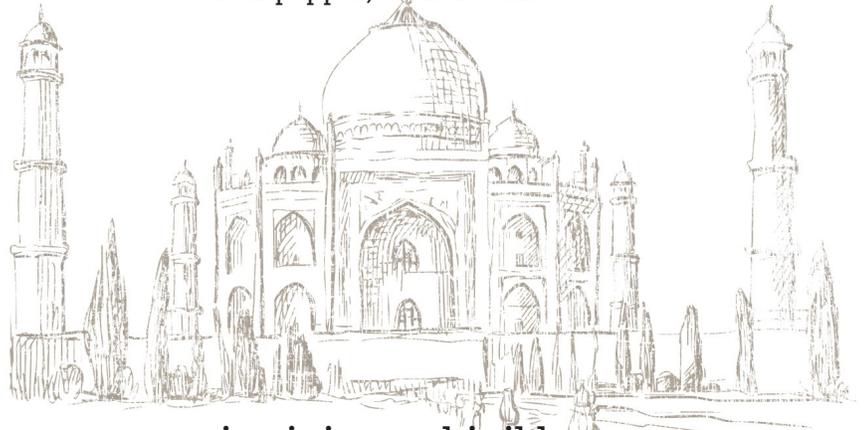
pan fried minced lamb, cumin, onion, cilantro 12

amritsari macchi

deep fried, spiced snapper in chickpea batter 10

jhinga kali mirch gf - df

marinated prawns, curry leaves, black pepper, cilantro 12



ajwaini macchi tikka gf

yoghurt and ajwaini marinated mahi 12

achari macchi tikka gf

pickle yoghurt marinated mahi 12

kandhari murgh tikka gf

spicy yoghurt, pomegranate, beetroot marinated chicken 10

tandoori jhinga gf

tiger prawns marinated in chili yoghurt and spices 14

tandoori lobster gf

lobster marinated in chili yoghurt and spices 21

please alert your server for any allergies

v—vegetarian gf—gluten free df—dairy free vg—vegan

dishes are served with a traditional level of spice, please enquire

chaat

indian street food

pani puri v - df

crispy puri stuffed with potato, onion, chickpeas, cilantro chutney, drizzled with spiced water 8

dahi puri v

crispy puri stuffed with potato, onion, chickpeas, cilantro chutney, drizzled with yoghurt 8

bhel puri v

mixture of puffed rice, sev, tomato, potato, onion, sweet and sour, spicy chutneys 8

aloo papdi chaat v

fried papdi, onion, tomato, chickpeas, chutney 8

pani chaat platter v

a great way to enjoy all four with friends 28

naan

fresh from the tandoor

butter naan 4 v

kulcha

onions, potato and paneer 4.5

lasooni naan

fresh garlic and cilantro 4.5

keema naan

fresh ground lamb 6

pashawari naan

raisins, nuts, paneer, potatoes and coconut 5

roti df

whole wheat fresh from the tandoor 4

aloo paratha

whole wheat stuffed with potato and peas 5

shorba

indian soups

tomatar dhaniya shorba v gf vg df

tomato and cilantro broth with cumin 5

kozhi rasam gf - df

chicken broth with curry leaves and crushed black pepper 6

mulligatawny soup v - gf - df

creamy lentil soup with rice and coconut milk 6

dosā

indian crepes

all served with tomato, coconut chutney and sambar

pani dosa v - gf - df - vg

thin golden crispy rice and lentil crepe 9

masala dosa v - gf - df - vg

stuffed with spiced potato and onions 11

uttapam v - gf - df - vg

topped with onion, tomato, cilantro and chilies 10

briyaniş

an aromatic delicacy of vegetables, meats and basmati rice infused with Indian spices all served with vegetable raita and greens

vegetable 15 v - gf

chicken 17 gf

lamb 19 gf

shrimp 21 gf

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mains

all served with basmati rice

kadai paneer v - gf

cottage cheese, onion, tomato, sweet peppers 15

dal makhni v - gf

black lentils, onions, tomato, ginger, chilies 13

khumb matar masala v - gf - vg

mushrooms, peas in a cashew and onion gravy 15

malai kofta v

cottage cheese dumplings, dried fruit, nuts,
tomato gravy 16

paneer butter masala v - gf

cottage cheese tikka in creamy tomato gravy 16

murgh malai methi gf

chicken, fenugreek leaves in mild cashew gravy 18

murgh saagwala gf

chicken with cinnamon, chilies in spinach gravy 18

beef short rib gf

braised in chilies, garam masala
with jeera rice bhuna gravy 25

pork vindaloo gf - df

pork with red chilies, star anise, cinnamon 19

chicken tikka masala gf

tandoori chicken in creamy tomato gravy 17

rogan josh gf - df

braised lamb shanks in cardamom, clove,
bayleaf and kasmiri red chilies 22

malabar curry gf - df

in creamy local coconut, curry leaves
snapper 19 — shrimp 22 — lobster 22

kozhi varutha curry gf - df

chicken, onion, tomato, coconut with local
curry leaves 17

kadai jhinga gf

prawns, onion, tomato, sweet peppers 21

tawa macchi

pan fried semolina coated snapper, red chilies, local
curry leaves with dal 23

madras beef curry gf - df

CAB beef and potato in spicy masala paste, with local
curry leaves 22

pork chop gf

cumin marinated, pan fried with aloo jeera,
vindaloo gravy 18

tandori chicken gf

chili yoghurt marinated half chicken,
mint yoghurt dip 16

lamb chop gf

chili yoghurt marinated lamb chop, jeera rice,
lababdar gravy 19

sides

as entrée add 4-

basmati rice 4.5 v - gf - df - vg

yellow dal tadka v - gf - df - vg

yellow lentils, onion, tomato, garlic 7

aloo gobi v - gf - df - vg

cauliflower florets, potatoes with cumin 8

sabji saagwala v - gf - df - vg

vegetables in fresh spinach and cream 8

channa masala v - gf - df - vg

chickpeas in onion and tomato gravy 7

aloo jeera v - gf - df - vg

potatoes and onions tossed with cumin 7

korma v - gf - df - vg

fresh vegetables in creamy coconut sauce 8

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signature cocktails

mumbai monsoon

dark rum, ginger infused simple syrup, fresh lime juice & ginger beer 9

calcutta cooler

absolut vodka, fresh cucumber juice & blueberries 10

watermelon mojito

bacardi rum, fresh lime juice, simple syrup, mint, fresh watermelon & ginger ale 11

wine

white

glass/bottle

vivolo pinot grigio

7/35

barking hedge sauvignon blanc

12/52

loimer gruner veltliner kamptal

11/50

gerard bertrand gris/blanc rose

8/42

le colture prosecco

10/40

moet chandon

16/90

red

glass/bottle

blackstone merlot

9/45

ritual pinot noir

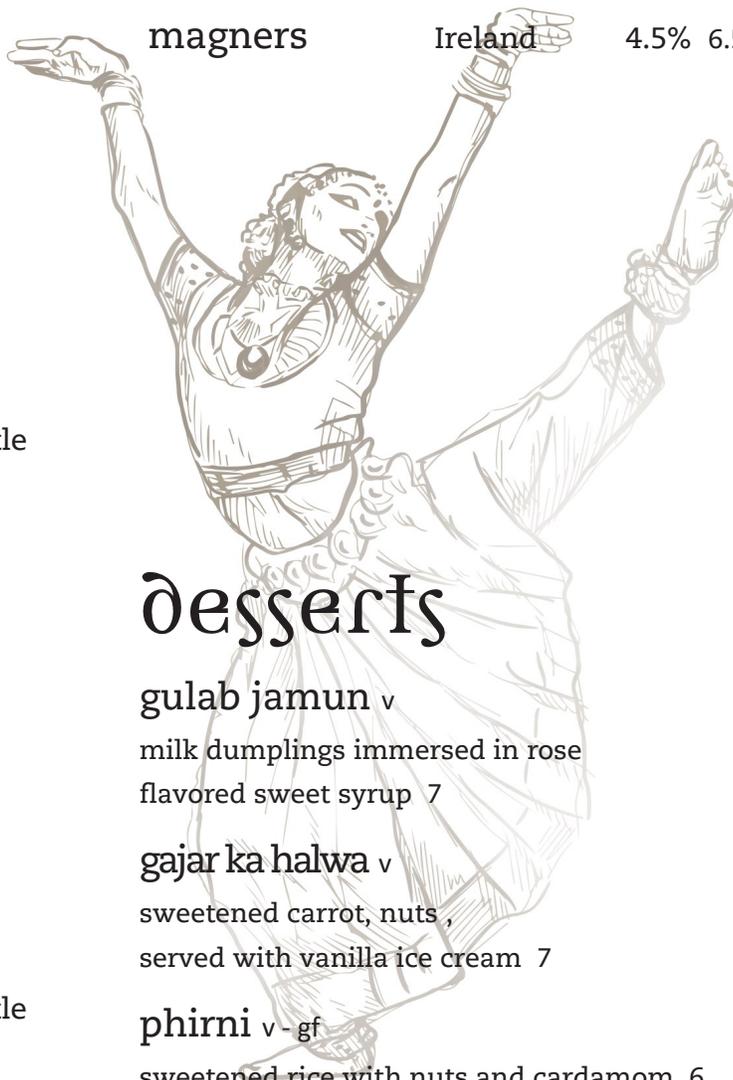
11/55

lehman cabernet

10/50

beer and cider

kingfisher	India	4.8%	5.5
elephant	Denmark	7.5%	5.5
corona	Mexico	4.5%	5.5
heineken	Netherland	5.0%	5
miller lite	USA	4.2%	5
red stripe	Jamaica	4.7%	5
magners	Ireland	4.5%	6.5



desserts

gulab jamun v

milk dumplings immersed in rose flavored sweet syrup 7

gajar ka halwa v

sweetened carrot, nuts, served with vanilla ice cream 7

phirni v - gf

sweetened rice with nuts and cardamom 6

jalebi v - df - vg

curly, crispy funnel cake soaked in sugar syrup 8

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