

# appetizers

all served with fresh mint chut-

A1- **onion bhaji** v - vg  
deep fried onion fritters with garlic mint raita 7

A2- **vegetable samosa** v  
crispy fried dumplings stuffed with potato,  
peas, ginger, tamarind chutney 7

A3- **beef samosa**  
crispy fried dumplings stuffed with beef, potato,  
peas, ginger, tamarind chutney 9

A4- **paneer kathi roll** v  
cottage cheese, sweet peppers, onion in roti 9

A5- **\*charity chicken bites**  
boneless crispy chicken with bhanu gravy 9  
\*\$3 from every items sold goes to the Special Needs

## from the tandoor

all served with fresh mint chutney

T1- **sufiyana paneer tikka** v - gf  
cottage cheese, sweet peppers, fennel,  
house made yoghurt 9

T2- **makkai aur palak ki seekh** v - df  
skewered corn, spinach, chilies, cilantro 9

T3- **murgh seekh kebab**  
skewered minced chicken,  
roasted with onion, cumin, chilies 10

T4- **gosht seekh kebab**  
skewered minced lamb,  
roasted with onion, cumin, chilies 13

T5- **hariyali jhinga** gf  
mint, cilantro, marinated prawns  
with onions, chilies 13

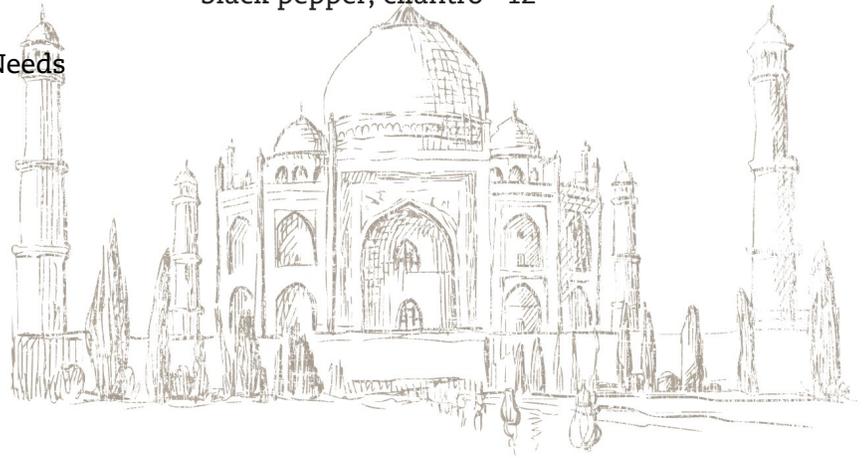
T6- **murgh malai tikka** gf  
yoghurt, cheese marinated chicken 10  
please alert your server for any allergies

A6- **hara bhara kebab** v - vg - df  
pan fried spinach, potato, green peas 7

A7- **galouti kebab**  
pan fried minced lamb, cumin,  
onion, cilantro 12

A8- **amritsari macchi**  
deep fried, spiced snapper  
in chickpea batter 10

A9- **jhinga kali mirch** gf - df  
marinated prawns, curry leaves,  
black pepper, cilantro 12



T7- **ajwaini macchi tikka** gf  
yoghurt and ajwaini marinated mahi 12

T8- **achari macchi tikka** gf  
pickle yoghurt marinated mahi 12

T9- **kandhari murgh tikka** gf  
spicy yoghurt, pomegranate,  
beetroot marinated chicken 10

T10- **tandoori jhinga** gf  
tiger prawns marinated in chili yoghurt  
and spices 14

T11- **tandoori lobster** gf  
lobster marinated in chili yoghurt  
and spices 21

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

for your convenience 15% gratuity will be added to your final bill

# chaat

indian street food

C1- **pani puri** *v - df*

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

C2- **dahi puri** *v*

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

C3- **bhel puri** *v*

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

C4- **aloo papdi chaat** *v*

fried papdi, onion, tomato, chickpeas, chutney 8

C5- **pani chaat platter** *v*

a great way to enjoy all four with friends 28

# naan

fresh from the tandoor

N1- **butter naan** 4 *v*

N2- **kulcha** *v*

onions and potato 4.5

N3- **lasooni naan** *v*

fresh garlic and cilantro 4.5 *v*

N4- **keema naan**

fresh ground lamb 6

N5- **pashawari naan** *v*

raisins, nuts, paneer, potatoes and coconut 5 *v*

N6- **roti** *df - v*

whole wheat fresh from the tandoor 4

N7- **aloo paratha** *v*

whole wheat stuffed with potato and peas 5

# shorba

indian soups

S1- **tomatar dhaniya shorba** *v - gf - vg - df*  
tomato and cilantro broth with cumin 5

S2- **kozhi rasam** *gf - df*

chicken broth with curry leaves  
and crushed black pepper 6

S3- **mulligatawny soup** *v - gf - df*

creamy lentil soup with rice and  
coconut milk 6

# dosa

indian crepes

*all served with tomato, coconut chutney and*

D1- **pani dosa** *v - gf - df - vg*

thin golden crispy rice and lentil crepe 9

D2- **masala dosa** *v - gf - df - vg*

stuffed with spiced potato and onions 11

D3- **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*

B1- **vegetable** 15 *v - gf*

B2- **chicken** 17 *gf*

B3- **lamb** 19 *gf*

B3- **shrimp** 21 *gf*

please alert your server for any allergies

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

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# main<sup>s</sup>

*all served with basmati rice*

- M1- kadai paneer** *v - gf*  
cottage cheese, onion, tomato, sweet peppers 15
- M2- dal makhni** *v - gf*  
black lentils, onions, tomato, ginger, chilies 13
- M3- khumb matar masala** *v - gf - vg*  
mushrooms, peas in a cashew and onion gravy 15
- M4- malai kofta** *v*  
cottage cheese dumplings, dried fruit, nuts,  
tomato gravy 16
- M5- paneer butter masala** *v - gf*  
cottage cheese tikka in creamy tomato gravy 16
- M6- murgh malai methi** *gf*  
chicken, fenugreek leaves in mild cashew gravy 18
- M7- murgh saagwala** *gf*  
chicken with cinnamon, chilies in spinach gravy 18
- M8- beef short rib** *gf*  
braised in chilies, garam masala  
with jeera rice bhuna gravy 25
- M9- pork vindaloo** *gf - df*  
pork with red chilies, star anise, cinnamon 19
- M10- chicken tikka masala** *gf*  
tandoori chicken in creamy tomato gravy 17
- M11- rogan josh** *gf - df*  
braised lamb shanks in cardamom, clove,  
bayleaf and kasmiri red chilies 22
- M12- malabar curry** *gf - df*  
in creamy local coconut, curry leaves  
snapper 19 - shrimp 22 - lobster 28
- M13- kozhi varutha curry** *gf - df*  
chicken, onion, tomato, coconut with local  
curry leaves 17

**M14- kadai jhinga** *gf*  
prawns, onion, tomato, sweet peppers 21

**M15- tawa macchi**  
pan fried semolina coated snapper, red chilies, local  
curry leaves with dal 23

**M16- madras beef curry** *gf - df*  
CAB beef and potato in spicy masala paste, with local  
curry leaves 22

**M17- pork chop** *gf*  
cumin marinated, pan fried with aloo jeera,  
vindaloo gravy 18

**M18- tandori chicken** *gf*  
chili yoghurt marinated half chicken,  
mint yoghurt dip 16

**M19- lamb chop** *gf*  
chili yoghurt marinated lamb chop, jeera rice,  
lababdar gravy 19

# side<sup>s</sup>

*as entrée add 4-*

**SD1- basmati rice** 4.5 *v - gf - df - vg*

**SD2- yellow dal tadka** *v - gf - df - vg*  
yellow lentils, onion, tomato, garlic 7

**SD3- aloo gobi** *v - gf - df - vg*  
cauliflower florets, potatoes with cumin 8

**SD4- sabji saagwala** *v - gf - df - vg*  
vegetables in fresh spinach and cream 8

**SD5- channa masala** *v - gf - df - vg*  
chickpeas in onion and tomato gravy 7

**SD6- aloo jeera** *v - gf - df - vg*  
potatoes and onions tossed with cumin 7

**SD7- korma** *v - gf - df - vg*  
fresh vegetables in creamy coconut sauce 8

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

# signature cocktails

## mumbai monsoon

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

## calcutta cooler

vodka, fresh cucumber juice  
& blueberries 10

## watermelon mojito

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

# wine

## white

glass/bottle

vivolo pinot grigio

9/40

merlins barrow sauvignon blanc

12/52

loimer gruner veltliner kamptal

11/50

gayda flying solo rose

11/50

le colture prosecco

11/53

veuve cliquot champagne

18/95

## red

glass/bottle

finca las moras malbec

9/42

casa marin pinot noir

11/57

raymond "R" cabernet

11/52

# beer and cider

cobra India 4.8% 6

sol Mexico 4.5% 5.50

heineken Netherland 5.0% 5.50

miller lite USA 4.2% 5.50

red stripe Jamaica 4.7% 6

magners Ireland 4.5% 6.50

# 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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