

appetizers

curried tomato soup v - gf - vg - df

tomato and cilantro broth with cumin 5

vegetable Lentil Soup v - gf - df

creamy lentil soup with rice and coconut milk 6

onion bhaji v - vg - df

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

from the tandoor

roasted in our traditional clay oven at a temperature of 500F

minced lamb kebab

roasted with onion, cumin and chilies 13

chicken tikka gf

boneless pieces of chicken breast, marinated in yoghurt and tandoori masala 11

paneer tikka v - gf

sweet peppers, fennel, house made yogurt 9

tandoori prawns gf

tiger prawns marinated in yogurt and spices 18

tandoori lobster gf

2 lobster tails marinated in chili yoghurt and spices 21

mint chicken tikka gf

boneless chicken breast marinated in yogurt mint and coriander 11

paneer kathi roll v

cottage cheese, sweet peppers, onion in roti 9

fried calamari df- gf

masala dusted and deep fried with raita 12

chicken 65

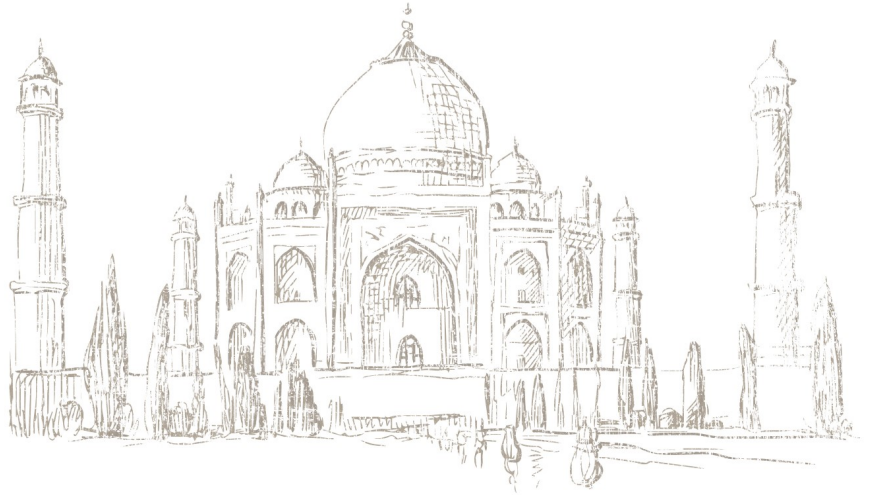
chilli and curry leaf marinated fried chicken bites, served with mint chutney 9

dahi puri chaat v

crisp dough wafers stuffed with potato, onion, chickpeas, cilantro chutney, yoghurt drizzle 8

black pepper prawns df - gf

marinated prawns, curry leaves, black pepper, cilantro with mint chutney 12



sides

basmati rice 4.5 v - gf - df -vg

butter naan v

flat bread freshly made in the tandoor 4

garlic naan

fresh garlic and cilantro 4.5

pashawari naan

stuffed with raisins, nuts and coconut 5

roti whole wheat naan 4

please alert your server for any allergies

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

mains

all served with basmati rice

butter chicken gf

tender white meat in a creamy rich tomato sauce 17

chicken tikka masala gf

boneless tandoori chicken breast in a masala tomato gravy 17

lamb rogan josh gf - df

braised lamb, yogurt based sauce with sweet chilies and aromatic spices 22

beef vindaloo gf - df

spiced and braised beef cooked in a spicy chili sauce 19

madras beef curry gf - df

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

malabar snapper curry gf - df

creamy local coconut gravy, curry leaves 19

spicy prawn bhuna gf

tandoori prawns, onion, tomato, sweet peppers 21

chicken korma gf - df

marinated and tandoori fired chicken in a creamy cashew coconut gravy 19

lamb briyani gf - df

basmati rice cooked with house blend of spices and boneless lamb served with raita 17

desserts

gulab jamun

Indian style doughnuts immersed in rose flavored sweet syrup 7

rice pudding



vegetarian

all served with basmati rice

butter paneer vg - gf

in a creamy rich tomato sauce 15

lentil curry v - vg- gf - df

stewed lentils with onion, tomato, ginger and chilies 14

mushroom masala v -gf - df

mushroom and peas in a cashew and onion gravy 15

palak paneer v - gf

spinach and paneer cooked with ginger, garlic, onions and tomatoes with a touch of cream 16

aloo gobi df - vg

cauliflower florets and potato cooked in a tomato and garlic sauce 14

channa masala v - vg- gf

chickpeas in an onion and tomato gravy 12

vegetable korma gf

fresh vegetables in a creamy cashew coconut gravy 12

vegetable briyani v - vg- gf - df

basmati rice cooked with house blend of spices and vegetables served with raita 17

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

white wine

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

beer and cider

cobra	India	4.8%	6
sol	Mexico	4.5%	5.5
heineken	Netherland	5.0%	5.50
miller lite	USA	4.2%	5.50
red stripe	Jamaica	4.7%	6
magners	Ireland	4.5%	6.5



red wine

glass/bottle

finca las moras malbec	9/42
casa marin pinot noir	11/57
raymond R cabernet	11/52

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