

papadi chaat Ns

dahi bhalla 🕡 💋

kachumber salad 💓 🔰

mint chutney (*)

sirke wale pyaaz 🗱 🔰

beetroot chutney

indian pickle / papad 💓 🔰

pineapple murabba Ns

indian green salad 💓 🗾

onion tomato and garlic raita



TANDOORI VEG

GARLIC NAAN PUDINA PARATHA

from the tandoor

CHICKEN RESHMI KABAB



silky-textured mughlai chicken kababs marinated with cheese, cream, greek yoghurt, nuts and mild spices

FISH KASTURI TIKKA

fenugreek leaf flavored fish tikka

from the kitchen

KASHMIRI ROGAN JOSH 🔪 🐠





kashmiri signature lamb curry slow cooked with aromatic herbs and spices

PANEER DO PYAZA (**)



paneer tossed in a creamy onion, tomato, bell pepper and cashew based gravy

PUNJABI CHANA MASALA 🔪 🏈 💋



most popular north india chickpeas curry

VEGETABLE BIRYANI 🔪 🐠 🖋





aromatic basmati rice cooked with mix vegetables, herbs and spices















samosa chaat No

dahi bhalla 🕡 🔰

kachumber salad 💓 🔰

mint chutney 🏈 🔰

sirke wale pyaaz 🗱 🔰

beetroot chutney

indian pickle / papad 💓 🔰

pineapple murabba Ns

indian green salad 💓 🖊

cucumber & mint raita (*)



TANDOORI VEG



GARLIC NAAN PUDINA PARATHA

from the tandoor

LAMB SEEKH KEBAB 🔪 🛞



freshly minced lamb with spices, barbequed in tandoor

PANEER TIKKA

cubes of indian cottage cheese, onion and bell peppers, marinated with spices and yoghurt

from the kitchen

a classic chicken curry slow cooked with an array of the spices, herbs and flavor

CALAMARI 65

south Indian style crispy and spicy batter fried calamari

RAJMA MASALA 🔪 🏈 🖋





punjabi dhaba style creamy, tangy and spiced kidney beans

ONION JEERA PULAO 🐠 灯



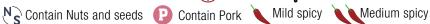


fragrant basmati cooked with cracked cumin and fried onions















peanut chaat No

dahi bhalla 🕡 🔰

kachumber salad 💓 🔰

mint chutney (*)

sirke wale pyaaz

beetroot chutney

indian pickle / papad 💓 🗾

pineapple murabba Ns

indian green salad 💓 🗾 carrot, radish and green onion raita 🖤 🕊

TANDOORI VEG W

GARLIC NAAN LACHA PARATHA

from the tandoor

CHICKEN MALAI KABAB 🔪 🏈



chicken cooked in a marinade of greek yoghurt, cheese, coriander and spices

PUDINA FISH TIKKA 🔪 🌋





mint and lemon marinated roasted fish cubes

from the kitchen

GOAT KHADA MASALA NS

fragrant goat curry cooked with whole spices and rich gravy

PALAK PANEER (V)

cottage cheese cooked on creamy spinach puree, pounded whole spices

LASOONI DAL @ 1

garlic tempered lentil



dum cooked basmasti rice









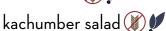


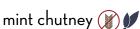


sprout mung chaat (*)

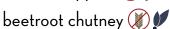


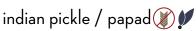
dahi bhalla 🕡 🔰





sirke wale pyaaz





pineapple murabba Ns

indian green salad 💓 🗾

burani raita 💓 🔰

TANDOORI VEG



GARLIC NAAN AJWAINI ROTI

from the tandoor

SURKH CHICKEN TIKKA



awadhi style chicken marinated in spices and yoghurt

MALAI SEEKH KABAB 🔪 🁔



cheesy, creamy minced lamb marinated with herbs and spices

from the kitchen

PANEER KHURCHAN \\



paneer, tomato, onion and capsicum cooked in north Indian mild gravy

FISH KOLIWADA



maharashtra's regional mouthwatering crispy fried fish

DAL BUKHARA 🔪 🦹



a rich, creamy slow cooked whole urad dal with tomato puree, butter and cream

KOLKATA CHICKEN BIRYANI 🔪 🍞



iconic biryani cooked with fragrant basmati rice, mild spices, desighee and aroma of metha attar and rose water

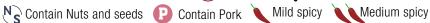
PARATHA

WHITE RICE **GEA !**















aloo tikki chaat

dahi bhalla 🕡 🔰

kachumber salad 🕡 🔰

mint chutney 🏈 🔰

sirke wale pyaaz 🗱 🔰

beetroot chutney

indian pickle / papad 💓 🗾

pineapple murabba Ns

indian green salad 🗱 🗾

masala tadka raita 🏈 🔰



GARLIC NAAN LACHHA PARATHA

from the tandoor

AJWAINI FISH No

tender, boneless pieces of fish marinated with carom seeds and spices

PANEER MALAI TIKKA 🔪 💓 🐓



mouth melting barbequed paneer cubes marinated withcream, spices & herbs

from the kitchen

HOME STYLE CHICKEN CURRY \ \ \ \ ()



lightly spiced, pounded garam masala, fresh coriander

CAULIFLOWER PAKORA (*)



crispy batter fried cauliflower with tangy spices

DAL MAKHANI 🔪 🐠





creamy and buttery dal makhani is one of india's most loved dal! whole black lentils cooked with butter, spices and cream and simmered for hours on low heat for that unique flavor

GOAT BIRYANI





a regal dish, fragrant long grain basmati rice and tenderized goat cooked in dum pot with aromatic spice and herbs

Please Inform your server if you have any food allergies



GFA Gluten Free Available Gluten Free Vegetarian













potato & kala chana salad 💓 💋

dahi bhalla 🕡 💋

kachumber salad 💓 🔰

mint chutney (*)

sirke wale pyaaz

beetroot chutney



pineapple murabba Ns

indian green salad 💓 🗾

mango raita 💓 🔰

TANDOORI VEG



GARLIC NAAN CYLONE PARATHA

from the tandoor

MURGH KALI MIRCH TIKKA

bbg grilled chicken tikka with black pepper, garam masala and yoghurt marinade

TANDOORI SALMON 🔪 💓 yoghurt marinated tender flakey salmon

from the kitchen

PORK VINDALOO 🔪 📵

portuguese inspired popular goan dish tweaked with local ingredients and spices

MASALA DAL VADA crispy and crunchy fried channa dal fritters

KHATTI DAL 🔪

tangy hyderabadi tamarind and tomato dal

COCONUT PULAO NS

fragrant basmati rice cooked with coconut milk and grated coconut















papadi chaat NS

dahi bhalla 🕡 🔰

kachumber salad 💓 🔰

mint chutney (*)

sirke wale pyaaz

beetroot chutney

indian pickle / papad 💓 🔰

pineapple murabba Ns

indian green salad 💓 🗾

dhaniya aur mirchi ka raita 💓



GARLIC NAAN GOBI PARATHA

from the tandoor

PESHAWARI FISH TIKKA 🔪



traditionally marinated with peshawari spices

BEEF BOTI KABAB



tenderized beef cubes with lucknowi spices, yoghurt and barbecued on skewers

from the kitchen

CHICKEN TIKKA MASALA NS



BATATA WADA \ \\sigma_s



batter fried potato balls, an iconic street food of mumbai

KADHAI CHOLE W



tangy and flavorful chickpeas curry slow cooked in indian wok

KUMBH, ALOO MATAR PULAO 🔪 🍩 🐓



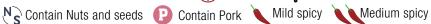


dum cooked basmati with mushroom, potato and peas













samosa chaat No

dahi bhalla 🕡 🔰

kachumber salad 💓 🔰

mint chutney (*)

sirke wale pyaaz

beetroot chutney

indian pickle / papad 💓 🔰

pineapple murabba Ns

indian green salad 💓 🗾

cucumber tomato & onion masala raita



TANDOORI VEG

GARLIC NAAN HARI MIRCH AUR PIAZ KI ROTI

from the tandoor

TANDOORI CHICKEN 🔪 🛞

dressed whole chicken marinated in a creamy, spiced yoghurt marinade

BEEF ACHARI TIKKA \\\s\\\s\\\s

mouthwatering tender beef cubes cooked with indian pickle spices

from the kitchen

fragrant tangy fish curry cooked in coconut milk

SHAHI BAINGA 🗱 🐓

punjabi style eggplant, cooked in rich tomato and almond sauce

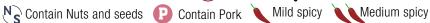
DAL SAAGWALA

lentil cooked with spinach and herbs















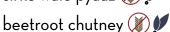
peanut chaat NS

dahi bhalla 🕡 🔰

kachumber salad 💓 🔰

mint chutney (*)

sirke wale pyaaz 🗱 🔰



indian pickle / papad 💓 🔰

pineapple murabba Ns

indian green salad 💓 🗾

mixed peppers raita

TANDOORI VEG 🔌 💋

GARLIC NAAN TANDOORI ROTI

from the tandoor

LAMB ACHARI TIKKA \\\s\\\s



indian pickle spice marinated tender pieces of lamb

TANGDI KEBAB 🔪 🏈



oven baked soft, moist chicken legs marinated in aromatic indian spices

from the kitchen



kerala style rich coconut & tamarind curry tempered with mustard seeds and curry leaf



most flavorful dish of south indian cuisine, chicken curry with roasted coconut

PUNJABI KADHI PAKORA NS



tempered yoghurt curry, onion fritters, corianders

PUMPKIN AND PANEER PULAO @ #

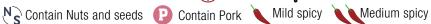


fragrant basmati, pounded spices, fresh herbs











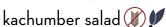


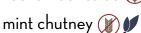


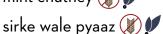
sprout mung chaat 🁔 💋

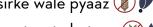


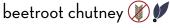
dahi bhalla 🕡 🔰

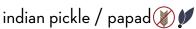












pineapple murabba Ns

indian green salad 💓 🗾

pumpkin sarson tadka raita



GARLIC NAAN PUDINA PARATHA

from the tandoor

HARIYALI CHICKEN TIKKA 🔪 🗷



barbecue chicken marinated with a blend of mint, cilantro. and yoghurt along with a mélange of fine spices

BEEF SEEKH KABAB 🔪 🛞



fine minced beef with spices wraped onto skewers and barbecued

from the kitchen

FISH AMRITSARI

crispy batter fried fish, popular punjabi street food

MATAR PANEER MASALA 🔪 🗱 🔰





green peas and indian cottage cheese cooked in creamy onion tomato gravy

HARA MOONG MUGHLAI 🔪 🕼 🐓



rich and luxuriant green gram curry

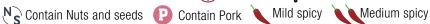
PRAWN PULAV

dum cooked fragrant basmati with prawn and herbs















aloo tikki chaat dahi bhalla 🕡 🔰

kachumber salad 💓 🔰

mint chutney (*)

sirke wale pyaaz 🗱 🔰

beetroot chutney

indian pickle / papad 💓 🗾

pineapple murabba Ns

indian green salad 💓 🗾

roasted subz raita 👔 🔰

TANDOORI VEG 💜 🎾

GARLIC NAAN LACCHA PARATHA

from the tandoor

KANDHARI MURGH KABAB 🔪 🗱

chicken with garlic, chili & beetroot molasses

NARANGI FISH TIKKA 🔪 🐠 orange and yoghurt marinated boneless fish cubes

from the kitchen

BEEF NIHARI 🔪 🔥

traditional north indian delicacy of slow cooked beef stew with aromatic spices

PANEER PAKORA 🔪 🏈 💋

gram flour batter coated paneer stuffed with mint chutney andcrispy fried

popular lentil tempered with garlic, dry chili and curry leaf

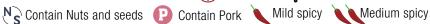
KASHMIRI PULAO

fragrant basmati rice, nuts, dried fruit, saffron















potato & kala chana salad 💓 🗾

dahi bhalla 🕡 🔰 kachumber salad 💓 🔰

mint chutney (*)

sirke wale pyaaz 🗱 🔰

beetroot chutney

indian pickle / papad 💓 🗾

pineapple murabba Ns

indian green salad 💓 🗾

aloo mirchi aur dhaniya ka raita 💓 🗾



GARLIC NAAN HARI MIRCH AUR PYAZ KI ROTI

from the tandoor

rich and creamy cashew and poppy seed marinated chicken

ADRAKI MIRCHI FISH TIKKA 🔍 🏈

ginger chili paste marinated tandoori fish

from the kitchen

kerala style zesty, tangy and spice fried lamb with coconut, curry leaf and malabar peppercorns

ALOO GOBI 🔪 😘 🐓 pan fried potato and cauliflower masala

DAL PESHAWARI slow cooked rich and creamy urad dal with peshawari spices

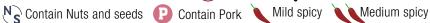
HYDERABADI BIRYANI @

dum cooked aromatic fragrant basmati layered with succulent chicken, caramelized onions and herbs













papadi chaat No

dahi bhalla 🕡 💋

kachumber salad 💓 🔰

mint chutney 🏈 🔰

sirke wale pyaaz 🗱 🔰

beetroot chutney

indian pickle / papad 💓 🗾

pineapple murabba Ns

indian green salad 💓 🗾

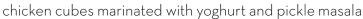
mixed fruits raita 🏈 🔰



GARLIC NAAN METHI PARATHA

from the tandoor

MURGH ACHARI KABAB



BEEF PASANDA \\\s\\\s

barbecued, creamy, nut and spice marinated tender beef cubes

from the kitchen

CHICKEN 65

south indian popular crispy fried chicken with curry leaf

AVIYAL No

south indian tangy mix vegetable cooked with coconut, green chili and curry leaf

SAMBAR \

tempered south indian lentil stew with vegetable and tamarind

LEMON RICE No.

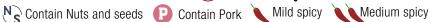
south indian popular rice dish tossed with peanut, lemon and turmeric

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GFA Gluten Free Available Gluten Free Vegetarian











samosa chaat

dahi bhalla 🕡 🔰

kachumber salad 💓 🔰

mint chutney (*)

sirke wale pyaaz 🗱 🔰

beetroot chutney

indian pickle / papad 💓 🗾

pineapple murabba Ns

indian green salad 💓 🗾

mint chili and onion raita



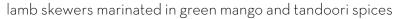
TANDOORI VEG W



GARLIC NAAN KHEEMA KULCHA

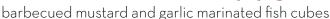
from the tandoor

KAIRI GOSHT TIKKA 🔪 🛭



LASOONI MAHI TIKKA 🔪 🗱





from the kitchen

CHICKEN XACUTI

goan style chicken curry made with freshly roasted spices and coconut

DUM ALOO KASHMIRI



whole roasted baby potatoes cooked in creamy tomato sauce

DAL TADKA 🔪 🐠 🐓

tempered lentil stew with crushed garlic, mustard seed, dry chili and cumin

GOAN PULAO 🚳 🖋

spiced basmati rice, turmeric, peas













peanut chaat NS

dahi bhalla 🕡 🔰

kachumber salad 💓 🔰

mint chutney (*)

sirke wale pyaaz 🗱 🔰

beetroot chutney

indian pickle / papad 💓 🔰

pineapple murabba Ns

indian green salad 💓 🖊

masala adraki raita 💓 🔰

TANDOORI VEG W

GARLIC NAAN GOBI PARATHA

from the tandoor

MURGH-E-KALMI \\ NS

mughlai style chicken drumsticks marinated with yoghurt and spices

GOSHT SEEKH KEBAB 🔪 🕷



minced lamb delicacy, fragrant with garam masala and spices, shaped in skewers

from the kitchen

LAHORI GOSHT KARAHI 🔪 🏈



lahori street dish, lamb cooked in rich tomato gravy

SHAHI PANEER 🔪 🍘 🐚



paneer cooked in creamy tomato sauce

DAL MADRAS NS



south indian style tempered lentil with curry leaf and coconut

PEAS PULAV GEA #



basmati rice cooked with green peas and whole spices







