SMALL PLATES

7| VEGETABLE SAMOSAS
India's #1 Pastry

8 | ALOO PAPDI CHAAT
Thin Pastry , Chickpea, CuminYogurt, Tamarind Chutney

13 | GALOUTI KABAB
Minced Lamb Patties on Sheermal Naan

14 (2) | 18(3) 22(4) | CRAB PAV
Goan Crab Cake, Soft Bread Tamarind, Garlic Chutney

11 | PRAWN KOLIWADA
Coconut, Curry Leaves, Mustard, Red Chilies

11 | FISH 65
Silver Hake, Curry Leaves, Fresh Lemon, Green Chilies, Tomato Sauce

10 | TANDOORI GOBI
Cauliflower, Black Pepper, Ginger Garlic

11 | VEGETABLE UTTAPAM
Served with Sambar, Coconut, & Garlic Chutney

TANDOORI BREADS

NAAN: PLAIN | 3 BUTTER | 3.5
GREEN CHILLIES | 3.5
GARLIC NAAN | 3.5
KASHMIRI NAAN | 3.5 ONION | 4
ROSEMARY GARLIC NAAN| 3.5
MINT LACCHA PARATHA | 3.5
Whole Wheat Multi-Layered

ROTI | 3
Whole Wheat

MISSI ROTI | 4
Whole Wheat, Gram Flour, Onion, Green Chilies

SIDES

PAPADAM | 3
MIXED VEGETABLE PICKLE | 3
SIDE SALAD | 5
MANGO CHUTNEY | 3
CUCUMBER RAITA | 3

SIGNATURE ENTREES

Served with Basmati Rice Pulao

16 | CHICKEN TIKKA MASALA (d)
Chicken Tikka, Onion, Tomato, Masala Spices

16 | BUTTER CHICKEN (d)
Chicken Tikka, Tomato, Fenugreek, Sweet Butter

18 | CHICKEN PISTA KORMA (n,d)
Chicken Kesari Tikka Finished in Pistachio Korma Sauce

38 | ZAFARANI LOBSTER LABABDAR (n,d)
Saffron, Creamy Korma, Garam Masala, Aromatic Spices

32 | ALLEPEY FISH CURRY
Chilean Sea Bass, Coconut, Curry Leaves, Mustard, Green Chilies

NALLI GOSHT | 28
Braised Lamb Shank, Saffron, Curry Sauce

TAAR GOSHT | 20
Braised Lamb Curry, Reduced Lamb Jus, Mace, Cardamom, Star Anise, Cinnamon

FISH CHITTNAD | 24
Red Snapper, Black Pepper, Red Chilies, Curry Leaves, Garlic

JUNGLEE LAAL MAAS | 20
Bone-In Goat, Garlic Tomato Chutney, Red Chilies

MEEN POLLICHATHU | 22
Branzino, Caramelized Onion Sauce Wrapped In Banana Leaf

NASHTA (BRUNCH)

14 | CHOLE BHATURE
Delhi Style Chickpea Curry, Deep Fried Bread, Raita, Pickle, Onion Salad

17 | VEGETARIAN DELUXE THALI
Three Vegetable Curries, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic or Plain Naan

BRUNCH THALI | 23
Lamb, Chicken, Egg, One Vegetable, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic or Plain Naan

MAHARAJA THALI | 21
Lamb, Chicken, One Vegetable, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic or Plain Naan

SIGDI (OPEN FIRE)

20 | BOTI KABAB (d)
Tender Lamb, Mace, Cardamom, Garlic, Ginger

22 | TANDOORI SALMON (d)
Ginger, Garlic, Ajwain (Caraway Seeds), Kashmiri Mirch

16 | GALAFI SEEK KABAB (d)
Minced Lamb, Bell Pepper, Onion, Garlic, Mace

CHICKEN KESARI TIKKA (n,d) | 18
Ginger, Garlic, Cashew Paste, Saffron

SPICY CHICKEN TIKKA (d) | 16
Yogurt Marinade, Kashmiri Chilies, Lemon

PANEER TIKKA HARYALI (d) | 15
Mint-Cilantro Marinade, Fresh Lemon, Yogurt

ADRAK LAMB CHOPS (d) | 25
Ginger, Lemon, Yogurt Marinade

VEGETABLE ENTREES

15 full / 10 side | BAINGAN BARTHA
Open Fire Grilled Eggplant, Tomato, Onion, Garlic

15 / 10 | KADAI MUSHROOM
Mushroom Medley, Ginger, Roasted Spices

14 / 9 | PUNJABI ALOO GOBI
Potatoes, Cauliflower, Onion, Tomatoes, Masala Spice

14 / 9 | VEGETABLE KORMA (n,d)
Seasonal Vegetables in Korma Sauce

15 / 10 | BHINDI JAIPURI
Crispy Fried Okra, Mango Powder, Cumin, Coriander

15 / 10 | JACKFRUIT & PINEAPPLE CURRY
In Coconut Curry

KAJU MUTTAR PANEER (n,d) | 15 full / 10 side
Paneer, Roasted Cashews, Sweet Peas, Fennel

SHAHI PANEER (d) | 15 / 10
Crumbled Paneer, Dry Fruits, Nuts

DAAL MAKHANI (d) | 13 / 8
Smoked Black Lentils, Ghee, Gram Masala

DAAL FRY (d) | 12 / 7
Yellow Lentils, Roasted Garlic, Ginger, Cumin

KADI PAKORA (d) | 13 / 8
Turmeric Yogurt Sauce, Vegetable Dumplings

PALAK PANEER (d) | 15 / 10
Spinach, Garlic, Onions, Tomatoes

CURRIES

CHICKEN | 16 LAMB | 18 SHRIMP | 20

PALAK
Spinach, Garlic, Ginger, Tomatoes, Sweet Butter

MALABAR
South Indian Coconut Curry

VINDALOO
Vinegar, Ginger, Garlic, Red Chilies

KORMA
Almonds, Mace, Nutmeg, Saffron

BIRYANI

Served with Cucumber Raita

CHICKEN | 17 LAMB | 20 VEGETABLE (d) | 16

**********Gratuity Will Be added for Party of 6 or more**********