

SMALL PLATES

- 7 | VEGETABLE SAMOSAS
India's #1 Pastry
- 8 | ALOO PAPDI CHAAT
Thin Pastry, Chickpea, Cumin Yogurt, Tamarind Chutney
- 13 | GALOUTI KABAB
Minced Lamb Patties on Sheermal Naan
- 14 (2) | 18(3) | 22(4) | CRAB PAV
Spicy Crab Cake, Soft Bread Tamarind, Garlic Chutney
- 11 | PRAWN KOLIWADA
Coconut, Curry Leaves, Mustard, Red Chillies
- 11 | FISH 65
Silver Hake, Curry Leaves, Fresh Lemon, Green Chillies, 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
- MISSI ROTI | 4
Whole Wheat, Gram Flour, Onion, Green Chillies

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) | 28
Chicken Tikka, Onion, Tomato, Masala Spices
- 16 | BUTTER CHICKEN (d) | 20
Chicken Tikka, Tomato, Fenugreek, Sweet Butter
- 18 | CHICKEN PISTA KORMA (n,d) | 24
Chicken Kesari Tikka Finished in Pistachio Korma Sauce
- 38 | ZAFARANI LOBSTER LABABDAR (n,d) | 38
Saffron, Creamy Korma, Garam Masala, Aromatic Spices
- 32 | ALLEPEY FISH CURRY | 22
Chilean Sea Bass, Coconut, Curry Leaves, Mustard, Green Chillies
- NALLI GOSHT | 28
Braised Lamb Shank, Saffron, Curry Sauce
- TAAR GOSHT | 20
Braised Lamb Curry, Reduced Lamb Jus, Mace, Cardamom, Star Anise, Cinnamon
- FISH CHITTNAAD | 24
Red Snapper, Black Pepper, Red Chillies, Curry Leaves, Garlic
- JUNGLEE LAAL MAAS | 20
Bone-In Goat, Garlic Tomato Chutney, Red Chillies
- MEEN POLLICHATHU | 22
Branzino, Caramelized Onion Sauce Wrapped In Banana Leaf

THALI (TRADITIONAL PLATTERS)

- 18 | MAHARANI THALI | 21
Chicken, One Vegetable, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic or Plain Naan
- 15 | VEGETARIAN THALI | 17
Two Vegetable Curries, 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
- VEGETARIAN DELUXE THALI | 17
Three Vegetable Curries, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic or Plain Naan

SIGDI (OPEN FIRE)

- 20 | BOTI KABAB (d) | 18
Tender Lamb, Mace, Cardamom, Garlic, Ginger
- 22 | TANDOORI SALMON (d) | 16
Ginger, Garlic, Ajwain (Caraway Seeds), Kashmiri Mirch
- 16 | GALAFI SEEK KABAB (d) | 15
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 Chillies, 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 | 15 full / 10 side
Open Fire Grilled Eggplant, Tomato, Onion, Garlic
- 15 / 10 | KADAI MUSHROOM | 15 / 10
Mushroom Medley, Ginger, Roasted Spices
- 14 / 9 | PUNJABI ALOO GOBI | 13 / 8
Potatoes, Cauliflower, Onion, Tomatoes, Masala Spice
- 14 / 9 | VEGETABLE KORMA (n,d) | 12 / 7
Seasonal Vegetables in Korma Sauce
- 15 / 10 | BHINDI JAIPURI | 13 / 8
Crispy Fried Okra, Mango Powder, Cumin, Coriander
- 15 / 10 | JACKFRUIT & PINEAPPLE CURRY | 15 / 10
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 | 16
Spinach, Garlic, Ginger, Tomatoes, Sweet Butter
- MALABAR | 16
South Indian Coconut Curry
- VINDALOO | 18
Vinegar, Ginger, Garlic, Red Chillies
- KORMA | 18
Almonds, Mace, Nutmeg, Saffron

BIRYANI

- Served with Cucumber Raita
- CHICKEN | 17 LAMB | 20 VEGETABLE (d) | 16