



## FIRST PLATE

<b>VEGETABLE SAMOSAS (2)</b> (v, g) #1 Indian Pastry	5
<b>GOBI MANCHURIAN</b> (v) Cauliflower Indo-Chinese	8
<b>CRAB PAV</b> (g) Goan Crab Cakes, Soft Bread, Tamarind & Mint Chutney	8
<b>SPICY CHICKEN TIKKA</b> (d, gf) Open Fire Chicken, Garlic Tomato Chutney Marinade, Mint sauce	9
<b>ONION BHAJIA</b> (g) Onion Fritters	7
<b>PRAWN AMBI</b> (gf) Mango, Habanero, Ginger	9
<b>CHICKEN CURRY SOUP</b> (gf) Cilantro, Lime, Green Chili, Basmati Rice	8
<b>ASPARAGUS UTTAPAM</b> (gf) Served with Sambar, Coconut & Garlic Tomato Chutney	10

## CHAATS [Street Food]

<b>DHAI PURI (4)</b> (d,g) Puff Pastry, Pomegranate, Green Garbanzo Cumin yogurt, Chutneys	8
<b>SAMOSA CHAAT</b> (d,g) Samosa, Chickpea Masala, Chutneys	8
<b>ALOO TIKKI CHAAT</b> (d,g) Potato Patties, Chickpea Masala, Chutneys	8
<b>ALOO PAPADI CHAAT</b> (d,g) Crispy pastry, Garbanzo, Potatoes, Onions, Tomatoes, Tamarind & date Chutney	8

## CURRIES

(Served with Basmati Rice Pulao)  
[CHICKEN 14 | LAMB 16 | SHRIMP 18]

**PALAK** (d) (gf)  
Spinach, Garlic, Ginger, Tomatoes, Sweet Butter

**FIERY VINDALOO** (gf)  
Malt Vinegar, Ginger, Garlic, Red Chilies

**MALABAR** (gf)  
South Indian Coconut Curry

**KORMA** (n,d) (gf)  
Cashews, Mace, Nutmeg, Saffron

## SIGNATURE ENTREES

Served with Basmati Rice Pulao

**CHICKEN TIKKA MASALA** (d) (gf) 15  
Chicken Tikka, Onion, Tomato, Masala Spice Blend

**BUTTER CHICKEN** (d) (gf) 15  
Chicken Tikka, Tomato, Fenugreek, Sweet Butter

**VENISON ROGAN JOSH** (d) (gf) 24  
Osso Bucco Cut, Kashmiri Chilies, yogurt

**ALLEPEY FISH CURRY** (gf) 32  
Chilean Sea Bass, Coconut, Curry Leaves, Mustard, Green Chilies

**CHICKEN ACHARI MASALA** (gf) 14  
Whole spices, Fresh Lemon

**NALLI GOSHT** (gf) 25  
Braised Lamb Shank, Saffron, Curry Sauce

**TAAR GOSHT** (gf) 18  
Braised Lamb Curry, Reduced Lamb Jus, Mace, Cardamom, Star Anise, Cinnamon

**JUNGLEE LAAL MAAS** (gf) 18  
Bone-In Goat, Garlic Tomato Chutney, Red Chilies

**FISH CHITTNAD** (gf) 24  
Red Snapper, Black Pepper, Red Chilies, Curry Leaves, Garlic

**LAMB BIRYANI** (d, gf) 18  
Aromatic Basmati Rice, Tender lamb

**Warning: Consuming raw or undercooked meats poultry, seafood, Shellfish or eggs may increase your risk of foodborne illness**

20% Gratuity Will Be Added for Party of 6 or More

**SIGDI [Open-Fire]**

Served with Basmati Rice Pulao

<b>BOTI KABAB (d) (gf)</b> Tender Lamb, Garlic, Ginger, Mint	20
<b>SALMON KESARI (d) (gf)</b> Saffron, Garlic herb Cheese marinade	22
<b>TANDOORI CHICKEN (d) (gf)</b> ½ Chicken, Bone-In	18
<b>PANEER TIKKA ACHARI (d) (gf)</b> Fennel, Cumin, Nigella Seeds, Fresh Lemon	18
<b>MINT LAMB CHOPS (d) (gf)</b> Ginger, Lemon, Yogurt Marinade	25

**VEGETABLE ENTREES**

Served with Basmati Rice Pulao

<b>BAINGAN BARTHA (v) (gf)</b> 8 Side   13 Full Open Fire Grilled Eggplant, Tomato, Onion, Garlic
<b>KUMBH MAKI KORMA (d,n) (gf)</b> 9 Side   14 Full Mushroom Medley, Corn, Roasted Spices, Korma Sauce
<b>BHINDI-DO PYAZA (V) (gf)</b> 9 Side   14 Full Crispy Fried Okra, Mango Powder, Cumin, Coriander
<b>PUNJABI ALOO GOBI (v) (gf)</b> 8 Side   13 Full Potatoes, Cauliflower, Onion, Tomatoes, Masala Spice Blend
<b>VEGETABLE KORMA (v) (gf)</b> 9 Side   14 Full Mix Seasonal Vegetable in Korma Sauce
<b>MALAI KOFTA (d) (gf)</b> 9 Side   14 Full Paneer Dumplings, Korma Sauce
<b>PALAK PANEER (d) (gf)</b> 9 Side   14 Full Spinach, Garlic, Onions
<b>MUTTAR PANEER (d) (gf)</b> 9 Side   14 Full Fenugreek, Green peas, Tomatoes, Fresh Ginger
<b>DAAL MAKHANI (d) (gf)</b> 8 Side   13 Full Smoked Black Lentils, Ghee, Garam Masala
<b>DAAL FRY (d) (gf)</b> 7 Side   12 Full Yellow Lentils, Roasted Garlic, Ginger, Cumin
<b>CHANNA PINDI (V) (gf)</b> 7 Side   12 Full Slow Cooked Chickpeas, Roasted Spices, Pomegranate

(n) contains nuts, (g) contains gluten, (d) contains dairy (V) Vegan  
Gluten Free (gf)

**SIDES**

<b>PAPADAM (gf)</b>	3
<b>MIXED VEGETABLE PICKLE (gf)</b>	3
<b>SIDE SALAD (gf)</b>	5
<b>MANGO CHUTNEY (gf)</b>	3
<b>CUCUMBER RAITA (d, gf)</b>	3

**TANDOORI BREADS**

<b>NAAN (g,d):</b>	3
<b>BUTTER</b>	
<b>GREEN CHILIES</b>	3.5
<b>GARLIC</b>	3.5
<b>ONION</b>	3.5
<b>ROSEMARY</b>	3.5
<b>MUSHROOM TRUFFLE</b>	3.5
<b>ROTI (G) WHOLE WHEAT</b>	3
<b>MINT LACCHA PARATHA (g) WHOLE WHEAT MULTI-LAYERED FLATBREAD</b>	3
<b>BREAD BASKET (G, D) PLAIN NAAN, GARLIC, ROSEMARY, ONION, ROTI, MINT LACCHA PARATHA</b>	8

