

## SMALL PLATES

- 5 | VEGETABLE SAMOSAS (g, v) *India's #1 Pastry*
- 8 | ALOO PAPDI CHAAT (g,d) *Thin Pastry, Chickpeas, Cumin Yogurt, Tamarind Chutney*
- 8 | CRAB PAV (g) *Goan Crab Cakes, Soft Bread Tamarind & Mint Chutney*
- 8 | DHAI PURI (g) *Puff Pastry, Cumin Yogurt Pomegranate, Micro Greens*
- 9 | SPICY CHICKEN TIKKA (d) *Open Fire Chicken, Garlic Tomato Chutney Marinade, Mint Sauce*
- 8 | GOBI MANCHURIAN (v) *Indo-Chinese Cauliflower*
- 8 | ONION BHAJIA (g) *Onion Fritters*
- 10 | ASPARAGUS UTTAPAM *Served with Sambar, Coconut & Garlic Tomato Chutney*



## TANDOORI BREADS

- NAAN: PLAIN (g,d) | 3
- GREEN CHILLIES (g,d) | 3.5
- GARLIC NAAN (g,d) | 3.5
- ONION (g,d) | 3.5
- ROSEMARY GARLIC (g,d) | 3.5
- MUSHROOM TRUFFLE (g,d) | 5
- ROTI (g) | 3 *Whole Wheat*
- MINT LACCHA PARATHA (g,d) | 3.5 *Whole Wheat Multi-Layered Flatbread*
- BREAD BASKET (g, d) | 8 *Choose (3) Plain Naan, Garlic, Rosemary, Onion, Roti, Mint Laccha Paratha*
- SIDES
- CUCUMBER RAITA 3 | MIX VEG PICKLE 3
- SIDE SALAD 5 | MANGO CHUTNEY 3
- PAPADAM 3

## SIGNATURE ENTREES

Served with Basmati Rice Pulao

- 15 | CHICKEN TIKKA MASALA (gf) (d) *Chicken Tikka, Onion, Tomato, Peppers, Masala Spice Blend*
- 15 | BUTTER CHICKEN (gf) (d) *Chicken Tikka, Tomato, Fenugreek, Sweet Butter*
- 14 | CHICKEN ACHARI MASALA (gf) *Paach Puran, Nigella, Fresh lemon*
- 32 | ALLEPEY FISH CURRY (gf) *Chilean Sea Bass, Coconut, Curry Leaves, Mustard, Green Chillies*
- 25 | MINT LAMB CHOP (gf) (d) *Ginger, Mint, Lemon, Yogurt Marinade*
- 24 | VENISON ROGAN JOSH (gf) (d) *Ossobuco Cut, Kashmiri Chillies, Yogurt*
- 25 | NALLI GOSHT (gf) (d) *Braised Lamb Shank, Saffron, Curry Sauce*
- TAAR GOSHT (gf) | 18 *Braised Lamb Curry, Reduced Lamb Jus, Mace, Cardamom, Star Anise, Cinnamon*
- FISH CHITTNAD (gf) | 24 *Red Snapper, Black Pepper, Red Chillies, Curry Leaves, Garlic*
- JUNGLEE LAAL MAAS (gf) | 18 *Bone-In Goat, Garlic Tomato Chutney, Red Chillies*
- (d) BOTI KABAB (gf) | 20 *Tender Lamb, Fresh Garlic, Ginger*
- LAMB BIRYANI (gf) | 18 *Tender Lamb, Aromatic Basmati Rice*
- PANEERTIKKA ACHARI (d) (gf) | 18 *Fennel, Cumin, Nigella Seeds, Fresh Lemon*
- SALMON KESARI (d) (gf) | 22 *Saffron, Garlic herb Cheese marinade*

## THALI (TRADITIONAL PLATTERS)

- 18 | MAHARANI THALI (n,d,g) *Chicken, One Vegetable, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic or Plain Naan*
- 15 | VEGETARIAN THALI (n,d,g) *Two Vegetable Curries, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic or Plain Naan*
- 23 | BRUNCH THALI (n,d,g) *Lamb, Chicken, Masala Eggs, One Vegetable, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic or Plain Naan*
- MAHARAJA THALI (n,d,g) | 21 *Lamb, Chicken, One Vegetable, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic or Plain Naan*
- VEGETARIAN DELUXE THALI (n,d,g) | 17 *Three Vegetable Curries, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic or Plain Naan*
- CHOLE BHATURE (g) | 15 *Lamb, Chicken, One Vegetable, Choice of Daal, Raita (d), Pickle, Rice, Choice of Garlic or Plain Naan*

## VEGETABLE ENTREES

- 14 full / 9 side | BAINGAN BARTHA (v) (gf) *Open Fire Grilled Eggplant, Tomato, Onion, Garlic*
- 14 / 10 | KUMBH MAKAI KORMA (d,n) (gf) *Mushroom Medly, Corn, Ginger, Roasted spices, Korma Sauce*
- 14 / 9 | BHINDI-DO- PYAZA (d,n) (gf) *Crispy Fried Okra, Mango Powder, Cumin, Coriander*
- 13 / 8 | PUNJABI ALOO GOBI (v) (gf) *Potatoes, Cauliflower, Onion, Tomatoes, Masala Spice Blend*
- 14 / 9 | MALAI KOFTA (d,n) (gf) *Paneer Dumplings, Korma Sauce*
- MUTTAR PANEER (d) (gf) | 14 / 9 *Green Peas, Fenugreek, Tomatoes, Fresh Ginger*
- PALAK PANEER (d) (gf) | 14 / 9 side *Spinach, Garlic, Onions, Tomatoes*
- DAAL FRY (d) (gf) | 12 / 7 *Yellow Lentils, Roasted Garlic, Ginger, Cumin, Ghee*
- CHANNA PINDI (v) (gf) | 12 / 7 *Slow Cooked Chickpeas, Roasted Spices, Pomegranate*
- DAAL MAKHANI (d) (gf) | 14 / 9 *Smoked Black Lentils, Ghee, Garam Masala*

## CURRIES

- CHICKEN | 14 LAMB | 16 SHRIMP | 18
- PALAK ((gf) d) *Spinach, Garlic, Ginger, Tomatoes, Sweet Butter*
- MALABAR (gf) *South Indian Coconut Curry*
- VINDALOO (g) (gf) *Vinegar, Ginger, Garlic, Red Chillies*
- KORMA (n,d) (gf) *Cashews, Mace, Nutmeg, Saffron*

(n) contains nuts, (g) contains gluten, (d) contains dairy, (v) Vegan gluten free (gf)

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