PAPPE

SMALL PLATES

7 | VEGETABLE SAMOSAS (g)
India's #1 Savory Pastry

10 | SPICY CHICKEN TIKKA (d)
Open Fire Chicken, Garlic Tomato Chutney

9 | CRAB PAV (g)
Goan Crab Cakes, Brioche Tamarind & Mint Chutney

8 | ONION BHAJIA(V)
Onion Fritters

10 | PRAWN AMBI
Mango, Habanero, Ginger

10 | CHICKEN CURRY SOUP
Cilantro, Lime, Green Chilies, Basmati Rice

9 | GOBI MANCHURIAN(V)
Cauliflower Indo-Chinese

12 |ASPARAGUS UTTAPAM(V)
Served with Sambar, Coconut & Garlic Tomato Chutney

SIDES

3 | PAPADAM

5 | VEGETABLE PICKLE || MANGO CHUTNEY | 4

4 | CUCUMBER RAITA (d) || SIDE SALAD | 5

TANDOORI BREADS

NAAN: (g,d)
BUTTER | 3.5
GREEN CHILLIES | 4
GARLIC NAAN | 4
ONION | 4
ROSEMARY GARLIC | 4
MUSHROOM TRUFFLE | 5

ROTI (g, V) | 3.5
Whole Wheat

MINT LACCHA PARATHA (g,d) | 4.5
Whole Wheat Multi-Layered Flatbread

BREAD BASKET (g, d) | 10
Choose (3)
Plain Naan, Garlic, Rosemary, Onion, Roti, Mint Laccha Paratha

CHAATS Street Food

SAMOSAS CHAAT (g, d) | 9
Chickpea Masala and Chutneys

ALOO TIKKI CHAAT (g, d) | 9
Potato Paties, Chickpea Masala and Chutneys

ALOO PAPADI CHAAT (g, d) | 9
Chripy , Sweet & savory Cold Chaat

DHAI PURI (g, d) | 9
Puff Pastry, Pomegranate, Green-Garbanzo, Cumin Yogut

SIGNATURE ENTREES

Served with Basmati Rice Pulao

17 | CHICKEN TIKKA MASALA (d)
Chicken Tikka, Onion, Tomato, Peppers, Masala Spice Blend

17 | BUTTER CHICKEN (d)
Pulled Tandoori Chicken , Tomato, Fenugreek, Sweet Butter

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

20 | LAMB ROGAN JOSH (d)
Saffron, Kashmiri Chilli, Yogurt Sauce

32 | ALLEPEY FISH CURRY
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 CHETTINAD | 24
Red Snapper, Black Pepper, Red Chillies, Curry Leaves, Garlic

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

LAMB BIRYANI (d) | 20
Aromatic Basmati Rice, Tender Lamb, Cucumber Raita

SIGDI (OPEN FIRE)

Served with Basmati Rice Pulao

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

22 | KESARI SALMON (d)
Saffron, Garlic Herb Cheese Marinade

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

TANDOORI CHICKEN (d) | 18
1/2 Chicken, Bone-In

PANEER TIKKA ACHARI (d) | 18
Fennel, Cumin, Nigella Seeds, Fresh Lemon, Yogurt

CHICKEN MALAI TIKKA (d) | 19
Green Cardmom, Green Chilies, Ginger, Cilentro

VEGETABLE ENTREES

Served with Basmati Rice Pulao

14 full / 9 side | BAINGAN BARTHA(V)
Open Fire Roasted Eggplant, Tomato, Onion, Garlic

14 / 9 | KUMB MAKAI KORMA (d,n)
Mushroom Medley, Corn, Roasted Spices, Korma Sauce

14 / 9 | PUNJABI ALOO GOBI(V)
Potatoes, Cauliflower, Onion, Tomatoes Masala Spice Blend

14 / 9 | MALAI KOFTA (n,d)
Paneer Dumplings, Korma Sauce

15 / 10 | BHINDI-DO-PYAZA(V)
Crispy Fried Okra, Mango Powder, Cumin, Coriander

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

PALAK PANEER (d)| 15 / 10 side
Spinach, Garlic, Onions, Fenugreek Leaves

MUTTAR PANEER (d) | 15 / 10
Green peas, Tomatoes, Onion, Fresh Ginger

DAAL MAKHANI (d) | 14 / 9
Smoked Black Lentils, Ghee, Garam Masala

DAAL FRY (V) | 13 / 8
Yellow Lentils, Roasted Garlic, Ginger, Cumin

CHANNA PINDI (V) | 13 / 8
Slow Cooked Chickpeas, Roasted Spices, Ground-Pomegranate

CURRIES

CHICKEN | 16 LAMB | 18 SHRIMP | 18

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

MALABAR
South Indian Style Coconut Curry

VINDALOO
Vinegar, Ginger, Garlic, Red Chillies

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

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

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