

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 Chillies, Basmati Rice
- 9 | GOBI MANCHURIAN (V)
Cauliflower Indo-Chinese
- 12 | ASPARAGUS UTTAPAM (V)
Served with Sambar, Coconut & Garlic Tomato Chutney



TANDOORI BREADS

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

SIDES

- 3 | PAPADAM
- 5 | VEGETABLE PICKLE || MANGO CHUTNEY | 4
- 4 | CUCUMBER RAITA (d) || SIDE SALAD | 5

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

THALI (TRADITIONAL PLATTERS)

- 20 | MAHARANI THALI (n,d,g)
Chicken, One Vegetable, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic naan / Plain Naan / Roti
- 18 | VEGETARIAN THALI (n,d,g)
Two Vegetable Curries, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic / Plain Naan / Roti
- 26 | BRUNCH THALI (n,d,g)
Lamb, Chicken, Masala Eggs, One Vegetable, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic Naan / Plain Naan / Roti
- MAHARAJA THALI (n,d,g) | 24
Lamb, Chicken, One Vegetable, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic Naan / Plain Naan / Roti
- VEGETARIAN DELUXE THALI (n,d,g) | 20
Three Vegetable Curries, Choice of Daal, Raita, Pickle, Rice, Choice of Garlic naan / Plain Naan / Roti
- CHOLE BHATURE (g) | 18
Pindi Chole, Deep Fired Bread (2), Achar, Raita

Brunch (Weekend Only)

SIGDI (OPEN FIRE)

- 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 Chillies, Ginger, Cilantro

VEGETABLE ENTREES

- 14 full / 9 side | BAINGAN BARTHA (V)
Open Fire Roasted Eggplant, Tomato, Onion, Garlic
- 14 / 9 | KUMB MAKAI KORMA (d)
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
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

CURRIES

- CHICKEN | 16
- LAMB | 18
- SHRIMP | 18
- PALAK (d)
Spinach, Garlic, Ginger, Tomatoes, Sweet Butter
- MALABAR
South Indian 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