



Shorba

Nariyal v gf nf 12
warm hearty vegetable soup with carrots,
coconut chunks & lemongrass

Chanchal v nf 9
stuffed vegetable dumplings with spiced
vegetable broth & noodles

Thukpa df nf 12
Himalayan spiced broth with rice noodles,
chicken breast & seasonal vegetables

Salad

Makhan Phal v gf 15
cold salad with butterfruit & quinoa, laced
with citrus dressing and a hint of mandarin

Couscous v nf 15
grain salad with kidney beans, banana
peppers & brussel sprouts

Khane Se Pehle

Kadak Papad nf 9
crisp wafer with onion, tomato & coriander
dressing

Dahi Puri vg nf 9
hollow crisp shells stuffed with yogurt,
sprouts & tamarind chutney

Dahi Chawal Arancini vg nf 12
rice balls with basmati, spiced hung
yogurt & makhni sauce

Aloo Tikki vg nf 12
potato cutlets topped with yogurt, chickpeas,
onions & radish

Samosa Chaat vg 12
hand-folded potato pastries with raisins,
mixed nuts, tamarind chutney & yogurt

Chicken Lollipops nf 12
indo-chinese classic chicken winglets
with schezwan sauce

Mil Jul Ke Khana

Vegetarian vg 45
selection of vegetarian kebabs

Non-Vegetarian 55
selection of non-vegetarian kebabs

OUR COMMITMENT

We take pride in presenting palatable and wholesome food, from our kitchen to your table, through the use of local produce, home ground spices & fresh ingredients (without preservatives and minimal to no use of cream & canned goods). All precautions are taken to facilitate the cooking of Vegetarian dishes separately from our other dishes.

Allergens are mentioned, however please note, this is not an allergen-free kitchen and cross-contamination may occur.

vegetarian vg
vegan v
nut-free nf
gluten-free gf
dairy-free df

Tava

Shushk Phal vg smoked pistachio and almond kebab with plum chutney	16	Kacche Kele Ki Shaami vg nf mushed plantain and channa dal kebab with mint chutney	12
Aubergine Steak vg nf spiced eggplant with thick yogurt, tomato relish & green apple	10	Dosa vg paper-thin dosa, coconut chutney & sambhar vegetarian & non-vegetarian option	12
Lamb Galouti creamy minced lamb, freshly ground spices & chutney	18		

Sigri & Tandoor

Polki Paneer vg roasted farmer's cheese with mild spices & tomato relish	16	Pickled Paneer vg nf cottage cheese with roasted chili, pickles & aubergine chutney	16
Anjeer Malai Seekh vg creamy fig kebab with roasted spices and mint-mango chutney	16	Sabz Seekh v gf nf minced fresh vegetable kebab with fig chutney	16
Dharti Ki Jadh Se vg nf tandoor-cooked stuffed root vegetables with chutneys	12	Tandoor Se Hari Gobi vg nf roasted broccoli florets with cream cheese and nuts	14
Murgh Seekh Kebab nf minced chicken skewer with freshly ground masalas & mint chutney	16	Achhari Chicken Tikka nf pickled boneless chicken cubes with aubergine chutney	16
Creamy Chicken Tikka nf mild boneless chicken cubes with mint chutney	16	Pankh nf mushroom-stuffed chicken wings with cream cheese	18
Lamb Chops nf french-cut lamb chops with coriander roots, mint & masalas	35	Raan-E-Sikandari nf roasted half leg-of-lamb, marinated over 48 hours, with cherry tomatoes	55
Haleem Kebab lamb kebab with wheat, lentils, freshly ground spices & mint chutney	18	Nadi Se Tandoor Tak nf charcoal-fired fish morsels with mint chutney	18
Saagar Se Tandoor Tak nf spiced jumbo prawns skewer with garlic & red chili chutney	27	Samundar Se Tandoor Tak nf stuffed full lobster with a pepper-infused butter sauce	25

Shakahari Sabz

Lababdar Paneer vg farmer's cheese, ground spices, tomato-cashew base	16	Paneer Kohlapuri vg spiced paneer, dry coconut, poppy seeds, onion-tomato gravy	16
Safed Malai Kofta vg raisin-nut dumplings, almond sauce	16	Pansam Ki Subzi vg gf raw jackfruit, onion, tomato, yogurt base	16
Smoked Baingan Bharta v gf nf charcoal-roasted mashed eggplant, onion, tomato	16	Khatte Baingan vg stuffed baby aubergine, indian onions, peanut-tamarind sauce	20
Dahi Wali Bhindi vg nf crisp ladyfinger, onion, yogurt-sesame base	16	Aloo Gobi v nf cauliflower, potatoes, roasted spices	16
Adraki Saag vg nf fresh spinach , tomato relish, fenugreek	16	Tawa Sabzi v nf griddle-cooked vegetables, tangy spices	16
Black Dal vg nf slow-cooked black lentils, butter	14	Dal Panjratni v nf five lentil stew, lightly spiced	14

Masahari Sabz

Chicken Kadakuri gf nf chicken morsels, coconut paste, red chili	17	Butter Chicken boneless chicken cubes, fenugreek, tomato	17
Lucknowi Murgh Korma nf boneless chicken, caramalized onion- cashew base	17	Jalandari Murgh Masaladar roasted chicken, ground masala, onion- tomato gravy	17
Laal Tangdi nf chicken leg, galangal, lemon grass	17	Peshawari Kadhay Gosht nf lamb with bone, fresh spices, turmeric, yogurt	18
Lamb Shank Korma nf braised lamb shank, bone marrow gravy	25	Mutton Mirch nf cubed lamb, curry leaves, coconut oil, fennel	18
Laal Maas marinated lamb cubes, onion, red chili	18	Yeti Gassi nf shrimp, byadgi chili, tamarind	25
Malabar Macchi nf fish cubes, coconut milk, chili	18		

Chawal

Vegetarian Dum Biryani vg slow-cooked rice with seasonal vegetables	16	Chicken Dum Biryani vg nf slow-cooked rice with marinated chicken	18
Lamb Dum Biryani vg nf slow-cooked rice with savoury lamb	19	Saffron Rice v gf nf saffron-infused basmati rice	10
Steamed Basmati vg nf long grain basmati rice	5		

Roti

Butter Naan vg nf	4	Laccha Parantha vg nf	5
Garlic Naan vg nf	5	Peshawari Naan vg	7
Roomali Roti vg nf	8	Multigrain Roti vg nf	4
Tandoori Roti vg nf	4	Gluten Free Roti vg nf	4

Khane Ke Saath

Papaddums	4	Raita (Aubergine/Mixed Veg)	4
Dahi Bhalla	4	Garden Salad	4

Kuch Meetha Ho Jaye

Gulab Jamun milk dumplings, khoya, sugar-syrup	5
Malpua vg fennel & cardamom pancakes	9
Kesar Phirni vg rice, saffron, jelly caviar	7
Chenna Poda vg roasted cheese, rabdi	9

Khane Ke Baad

Masala Chai black tea infused with spices	4
Coffee	4
Espresso	4
Tea	4

