

SMALL PLATES

- RAJWADI SAMOSA (V)** 6
seasoned potatoes & peas wrapped in a light pastry
- AGRA KI KURKURI TIKKI CHAAT (V,J)** 10
potato cake, chickpeas, yoghurt & chutney
- JAIPUR KI KADAK BHINDI (V,J)** 10
rubbles of crispy fried okra
- MASALA WINGS** 16
infused with freshly ground spices,
tossed in chef signature sauce
- PALAK PATTA CHAAT (V,J)** 12
crispy batter fried spinach, yoghurt & chutney

- MIX VEG. PAKORA (V)** 8
assortment of vegetables, chickpeas batter
- BEEF ROOT SHAMI KEBAB (J)** 12
grated beetroot, flavorful spices
- PAPAD PANEER (J)** 12
cottage cheese with crushed papad
- AMRITSARI FRIED FISH** 14
lightly spiced fish, dipped in chickpeas flour
- BUTTER CHICKEN NACHOS** 14
grilled & shredded chicken, crispy crackers
- TANDOORI PANEER TIKKA NACHOS (J)** 14
grilled cottage cheese, crispy crackers

TANDOOR GRILLS

- PANEER TIKKA SHASHLIK (GF)** 20
grilled homemade cottage cheese with accompaniments
- AFLATOON SOYA CHAAMP (V,GF)** 20
grilled soya/gardien chunks, textured veg, protien
- ZAYKA MIXED GRILL (GF)** 24
tandoori chicken, chicken tikka, malai kebab, tandoori shrimp
- BUKHARA MURGH MALAI (GF)** 20
barbecued chicken coated with creamy cheesy sauce
- MURGH BEDAMI SEEKH KEBAB (GF)** 22
mildly spiced fresh minced chicken rolls coated with almonds
- ANGOORI TANDOORI CHOOZA (GF)** 24
chicken with bone infused with indian spices
- TANDOORI NEWZELAND LAMB CHOPS (GF)** 32
marinated in red wine, variety of spices
- AMRITSARI MEAT KI SEEKH (GF)** 24
mildly spiced fresh minced lamb rolls
- TANDOORI SALMON (GF)** 24
grilled salmon, ajwain, mint chutney
- TANDOORI SHRIMP (GF)** 24
grilled jumbo shrimp with flavor of ginger, garlic & spices
- LAHORI CHICKEN TIKKA (GF)** 20
boneless chicken, kashmiri chilli, cumin powder

INDO-CHINESE

- BINDAAS CHILLY CHICKEN** 16
marinated chicken chunks, onion, pepper & tangy sauce
- GOBHI MANCHURIAN** 14
cauliflower chunks, onion, pepper & tangy sauce
- CHILLY PANEER** 14
cottage cheese, onion, pepper & tangy sauce
- CHILLY SHRIMP** 16
marinated shrimp, onion, pepper & tangy sauce
- FRIED RICE (VEG./CHICKEN)** 18
signature chinese sauce, tossed in wok
- HAKKA NOODLES (VEG./CHICKEN)** 18
signature chinese sauce, tossed in wok

SALAD AND SIDES

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| Tomato Soup 7 | Pickle 4 | Kuchumber Salad 9 |
| Bagiche Ka Salad 9 | Raita 4 | Muligtawany 7 |
| Sweet Mango Chutney 5 | Masala Papad 4 | Chicken Soup |
| Assorted sauted vegetables with mashed potatoes 10 | Onion Chutney 4 | Roasted Pineapple Chana 9 |
| | Bhuna Lizzat Papad 3 | Aloo Ka Salad |

MAINS

(served with side of rice)

VEGETARIAN

- PANEER MAKHANI (GF)** 18
Popular punjabi dish made by cooking paneer in makhani sauce
- PANEER TIKKA MASALA (GF)** 18
Homemade cheese, cubes of onion & bell pepper, chef signature sauce
- BAINGAN BHARTA (GF)** 18
fire roasted mashed eggplant with indian spices
- SARSON KA SAAG** 18
mustard green & blend of flavorful spices
- ADRARI ALOO GOBHI (V,J,GF)** 18
fresh cauliflower, potatoes, cumin seed, ginger, all tossed together
- CHANA MASALA (V,GF)** 16
chickpeas slowly simmered with chopped onion & tomatoes
- AMRITSARI KADHAI PANEER (GF)** 18
homemade cheese, cubes of onions, peppers, tomatoes & ground spices
- DUM ALOO KASHMIRI (J, GF)** 18
Whole potatoes stuffed with cheese & nuts in an onion & tomato gravy
- PALAK PANEER (GF)** 18
Homemade cheese with fresh spinach leaves
- PATIALA SHAHI PANEER KORMA (GF)** 18
homemade cheese, cashew nuts, creamy onion sauce
- MALAI ANARKALI KOFTA** 18
veg. balls, pomegranate, cashew sauce
- DAL BUKHARA (GF)** 16
simmered black lentils & cooked overnight sautéed with tomatoes, ginger & garlic
- HING DHANIYE KE CHATPATE ALOO (V,J,GF)** 15
fresh potatoes, cumin seed, coriander seeds, asafetida - rajasthani tadka
- GRILLED TOFU MAKHANI (V,J,GF)** 16
simmered with cubes of onions, bell pepper in tomato sauce
- LASOONI DAL TADKA (V,J,GF)** 16
simmered yellow lentils with tomatoes, ginger, cumin, onions & fresh garlic

CHICKEN/MEAT/SEAFOOD

BUTTER CHICKEN (GF) 20

Grilled chicken, Honey based creamy tomato sauce

CHICKEN TIKKA MASALA (GF) 20

barbecued chicken cooked simmered with mughlai sauce, London style

AMRITSARI CHICKEN CURRY (GF) 20

a traditional dish prepared in a curry sauce, Punjabi style

GOAN CHICKEN VINDALOO (GF) 20

boneless chicken cooked in a spicy vinegar sauce , a wonderful dish

CHICKEN DUM ANARI KORMA (GF) 20

Chicken, Pomegranate & cashew nut sauce

CHICKEN GHOL MIRCH 23

WITH MALABAR PRATHA

Chicken, Black pepper, curry leaves, chopped masala, Kerala style

MANGLORIAN PEPPER CHICKEN (GF) 20

Chicken, black pepper, Coconut milk, blend of southern spices, Karnataka style

CHEF SPECIAL CHICKEN KUSHK 22

PARDHE KI HANDI (GF)

Dum style chicken in a rich gravy, Mughlai dish

CHICKEN & SPINACH (GF) 20

Cilantro marinated chicken, chopped fresh spinach leaves

MALAYALAM BEEF CURRY (GF) 24

Tenderloin beef patty with potato, coconut milk, southern spices

LAMB KORMA (GF) 22

Slow cooked lamb mutton with yoghurt and spices

KASHMIRI LAMB ROGAN JOSH (GF) 22

Lamb boneless leg meat, fennel seeds, Kashmiri chili

LUCKHNAVI LAMB SHANK NIHARI 30

Slow braised lamb shank, traditional nihari masala

RAJASTHANI LAAL MAAS (GF) 24

Fresh tender goat leg meat, traditional red marination masala

MAHARASHTRAN RAILWAY GOAT CURRY (GF) 24

fresh tender goat leg meat with potato, kohlapuri spices

GOAN LAMB VINDALOO (GF) 24

Boneless lamb leg meat cooked in a spicy vinegar sauce a wonderful dish

MALABAR FISH CURRY (GF) 24

Fish cooked in a spiced coconut curry sauce

ANDHRA SHRIMP CURRY (GF) 26

Shrimp, curry leaves, mustard seeds, coconut milk

CHETTINAD MASALA SCALLOP (GF) 30

Scallop, curry leaves, mustard seeds, coconut milk, chettinad spices

KERALA LOBSTER MASALA (GF) 35

Lobster meat, Black pepper, curry leaves, southern spices with chopped masala

CRAB TAK-A-TAK (GF) 30

Jumbo Lump crabmeat, chef secret spices, tava style sauce

RICE & BIRYANI'S

baked casserole of basmati rice with saffron, served with raita

HYDERABADI LAMB DUM BIRYANI (GF) 22

LUCKHNAVI CHICKEN DUM BIRYANI (GF) 20

GOAT SARAIN DUM BIRYANI (GF) 23

PANEER MAKHANI BIRYANI (GF) 18

BUTTER CHICKEN BIRYANI (GF) 20

VEGETABLE DUM BIRYANI (GF) 18 EXTRA RICE 4

NAAN/BREADS

Romali Roti 4

Aloo Kulcha 5

Onion Kulcha 5

Tandoori Roti 4

Makki ki Roti 4

Chur Chur Lacha Pratha 6

Cheese Naan 5

Bread Basket 12

(Butter, Garlic, Aloo)

Butter Naan 4

Chilly Garlic Naan 5

Bullet Naan 6

Kashmiri Naan 6

Garlic Naan 5

DESSERTS

Rasmalai 7

Moong Dal Halwa 7

Black Rice Pudding 5

With Tart

Carrot Halwa 7

Phirni With Tart Shell 7

Paan Gulkandh Ki 10

Kulfi Rabri Falooda

Italian Baked 10

Gulab Jamun Cheese Cake

BEVERAGES

Mango Lassi 6

Rajasthani Chaas 5

Purani Delhi Ki Shikanji 5

Masala Nimbu Pani 5

Patiala Shahi Malai Lassi 6

Thande Tarbooz Rooh Afbza Ka Sharbat 6

Soda/mineral Water/sparkling Water 3

Aflatoon Kadak Chai 4

Nescafe Masala Coffee 4

Iced Tea (sweet/unsweet) 3

V = VEGAN, GF = GLUTEN FREE, J = JAIN Table of 5 or more 20% gratuity will be added

(We can do all possible customization)