

## SMALL PLATES

**RAJWADI SAMOSA (V) 7**  
seasoned potatoes & peas wrapped in a light pastry

**AGRA KI KURKURI TIKKI CHAAT (V,J) 12**  
potato cake, chickpeas, yoghurt & chutney

**JAIPUR KI KADAK BHINDI (V,J) 12**  
rubbles of crispy fried okra

**MASALA WINGS 16**  
infused with freshly ground spices,  
tossed in chef signature sauce

**MASTANI BAI PALAK 12**  
**PATTA CHAAT (V,J)**  
crispy batter fried spinach, yoghurt & chutney

**MIX VEG. PAKORA (V) 8**  
assortment of vegetables dipped in chickpeas batter

**BEET ROOT SHAMI KEBAB (J) 16**  
grated beetroot, flavorful spices

**PAPAD PANEER (J) 16**  
cottage cheese with crushed papad

**AMRITSAR KI TALI MACHI 16**  
lightly spiced fish, dipped in chickpeas flour

**BUTTER CHICKEN NACHOS 16**  
grilled & shredded chicken, crispy crackers

**TANDOORI PANEER TIKKA NACHOS (J) 16**  
grilled cottage cheese, crispy crackers

## TANDOOR GRILLS

**PANEER TIKKA SHASHLIK (GF) 20**  
grilled homemade cottage cheese with accompaniments

**TANDOORI SHRIMP (GF) 24**  
grilled jumbo shrimp with flavor of ginger,  
garlic & spices

**AMRITSARI MEAT KI SEEKH (GF) 24**  
mildly spiced fresh minced lamb rolls

**AFLATOON SOYA CHAAMP (V,GF) 20**  
grilled soya/gardien chunks, textured veg, protien

**ANGOORI TANDOORI 24**  
**CHOOZA (GF)**  
chicken with bone infused with indian spices

**TANDOORI SALMON 24**  
grilled salmon, ajwain, mint chutney

**LAHORI CHICKEN TIKKA (GF) 20**  
boneless chicken, kashmiri chilli, cumin powder

**TANDOORI NEWZELAND 32**  
**LAMB CHOPS (GF)**  
marinated in red wine, variety of spices

**MURGH BEDAMI 22**  
**SEEKH KEBAB (GF)**  
mildly spiced fresh minced chicken rolls  
coated with almonds

**BUKHARA MURGH MALAI (GF) 20**  
barbecued chicken coated with creamy cheesy sauce

## INDO-CHINESE

**BINDAAS CHILLY CHICKEN 16**  
marinated chicken chunks, onion, pepper & tangy sauce

**CHILLY PANEER 14**  
cottage cheese, onion, pepper & tangy sauce

**FRIED RICE (VEG./CHICKEN) 18**  
signature chinese sauce, tossed in wok

**GOBHI MANCHURIAN 14**  
cauliflower chunks, onion, pepper & tangy sauce

**CHILLY SHRIMP 18**  
marinated shrimp, onion, pepper & tangy sauce

**HAKKA NOODLES (VEG./CHICKEN) 18**  
signature chinese sauce, tossed in wok

## SALAD AND SIDES

Bagiche Ka Salad 9

Pickle 5

Kuchumber Salad 9

Sweet Mango Chutney 5

Raita 5

Bhuna Lizzat Papad 5

Assorted sauted vegetables 11  
with mashed potatoes

Masala Papad 5

Roasted Pineapple Chana 9

Onion Chutney 5

Aloo Ka Salad

## MAINS

(served with side of rice)

### VEGETARIAN

**KESAR-E-PUKHHTAAN 18**  
grilled cottage cheese, tomato sauce

**PATIALA SHAHI PANEER KORMA (GF) 18**  
homemade cheese, cashew nuts, creamy onion sauce

**HARE MASALE KA PANEER 18**  
homemade cheese with fresh spinach leaves

**MALAI ANARKALI KOFTA 18**  
veg. balls, pomegranate, cashew sauce

**MUTTER MUSHROOM KE NIJE (GF) 18**  
green peas, indian mushroom, pine nuts, punjabi tadka

**DAL BUKHARA (GF) 16**  
simmered black lentils & cooked overnight sautéd  
with tomatoes, ginger & garlic

**ADRAKI ALOO GOBHI (V,J,GF) 18**  
fresh cauliflower, potatoes, cumin seed, ginger, all tossed together

**HING DHANIYE KE CHATPATE ALOO (V,J,GF) 15**  
fresh potatoes, cumin seed, coriander seeds, asafetida - rajasthani tadka

**SIRKA PANEER BUTTER MASALA (GF) 18**  
homemade cheese, pickled onion, chef signature sauce

**GRILLED TOFU MAKHANI (V,J,GF) 18**  
simmered with cubes of onions, bell pepper in tomato sauce

**AMRITSARI KADHAI PANEER (GF) 18**  
homemade cheese, cubes of onions, peppers,  
tomatoes & ground spices

**LASOONI DAL TADKA (V,J,GF) 16**  
simmered yellow lentils with tomatoes, ginger, cumin,  
onions & fresh garlic

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

(We can do all possible customization)

## CHICKEN/MEAT/SEAFOOD

**BUTTER CHICKEN (GF) 20**  
pulled chicken, honey based creamy tomato sauce

**CHICKEN TIKKA MASALA (GF) 20**  
barbecued chicken cooked simmered with mughlai sauce, london style

**AMRITSARI MURGH CURRY (GF) 20**  
a traditional dish with bone prepared in a curry sauce, punjabi style

**GOAN CHICKEN VINDALOO (GF) 20**  
boneless chicken cooked in a spicy vinegar sauce , a wonderful dish

**HARE MASALE KA MURGH 20**  
cilantro marinated chicken, chopped fresh spinach leaves

**MURGH DUM ANARI KORMA (GF) 20**  
chicken, pomegranate & cashew nut sauce

**MURGHI 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 MURGH KHUSHK 22**  
**PARDHE KI HANDI (GF)**  
dum style chicken in a rich gravy, mughlai dish

**KASHMIRI ROGAN JOSH (GF) 24**  
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 CURRY (GF) 24**  
fresh tender goat leg meat with potato, kohlapuri spices

**MALAYALAM BEEF CURRY (GF) 24**  
tenderloin beef patty with potato, coconut milk, southern spices

**MALABAR FISH CURRY (GF) 26**  
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

*baked casserole of basmati rice with saffron, served with salan & raita*

**LUCKHNAVI CHICKEN DUM BIRYANI (GF) 23**   **GOAT SARAIN DUM BIRYANI (GF) 25**   **EXTRA RICE 5**

**HYDERABADI LAMB DUM BIRYANI (GF) 25**   **PANEER TIKKA & MUSHROOM DUM BIRYANI (GF) 22**

## NAAN/BREADS

Zaitooni Naan 5

Romali Roti 5

Sharbati Atte Ki 4

Tandoori Roti (V)

Chur Chur Lacha Pratha 6

Blue Cheese Naan 6

Bread Basket 13

(butter, Garlic, Aloo)

Butter Naan 4

Garlic Naan 5

Bullet Naan 6

Kashmiri Naan 6

## DESSERTS

Makhane Ki Kheer (V) 10

Rasmalai 9

Moong Dal Halwa 9

Thande Fallon Ki Phirni 10  
With Tart Shell

Black Rice Pudding With Tart 10

Paan Gulkandh Ki 10

Kulfi Falooda

Indian 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 5

Aflatoon Kadak Chai 5

Nescafe Masala Coffee 6

Iced Tea (sweet/unsweet) 3

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