



Menu

Lassi – Yoghurt Drink \$

Lassi is a popular traditional smoothie that originated in the Punjab region.

- Meetha – Sweet** V GF 9
Rose water
- Namkeen – Salted** V GF 9
Roasted cumin & mint
- Moru – Buttermilk** V GF 9
Cumin, curry leaves, mustard seed & red chili
- Fal – Fruity** V GF 11
Banana or mango

Soup

- Karidar Kaddu** V GF 19
Curried pumpkin soup with saffron, cumin, coriander & ginger
- Thakkali Rasam** V GF D 19
South indian hot & sour soup with tomato, lentil stock, chili, black pepper & coriander

Starters

- Aloo Mutter Ke Samosa** V 11
Fried pastry with potato & green pea
- Pyaz Ke Pakora** V 11
Onion fritters & mint yoghurt
- Makka Ke Pakora** V 14
Baby corn fried in a spice batter & mint yoghurt
- Aloo Chana Chaat** V GF 14
Boiled potatoes, chickpea, tamarind jus & chaat masala
- Hara Salad** V GF D 14
Sliced onion, tomato, cucumber, green chili & lime with tamarind dressing
- Paneer Pakora** GF 17
Batter fried cottage cheese & tamarind chutney

V - Vegetarian S - Seafood N - Nuts D - Dairy Free GF - Gluten Free

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Menu

\$

Murgh Chaat GF

19

Cornfed chicken tikka with tomato, cucumber, coriander, mint, yoghurt & tamarind dressing

Reshmi Kebab GF N

19

4 pieces chicken in marinated spiced yoghurt, served with mint sauce

Jinga Chaat GF

22

Baby prawn with tomato, cucumber, tamarind dressing & chaat masala

Tandoor Main Courses

Tandoori Subzi V GF

33

Brinjal, zucchini, capsicum, onion, marinated with spices & yoghurt

Paneer Tikka V GF

36

Indian cottage cheese with capsicum, onion, marinated with chili & yoghurt

Machhali Tikka GF

39

Marinated local job fish cooked in tandoor

Murgh Tikka GF

40

Cornfed chicken marinated in spiced yoghurt

Jhinga GF

49

5 pieces of marinated jumbo prawns cooked in tandoor

Biryani

Long-grained basmati rice flavored with saffron and other exotic spices. Layered with lamb, chicken, or vegetables & a tasty gravy

Sabzi- Vegetarian GF N

35

Murgh - Chicken GF N

37

Gosht - Lamb Rump GF N

39

Samudhri Jhinga GF N S

66

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Menu

Raita

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Raita is yoghurt sauce used in indian cuisine as a cooling balance for spicy dishes

Dahi – Plain Yoghurt GF V

9

Khira – Cucumber GF V

9

Pyaz – Onion GF V

9

Ananas – Pineapple GF V

9

Curries

Murgh Makhani GF N

39

Punjabi butter cornfed chicken masala

Murgh Kolhapuri GF D

39

Maharashtrian style spicy cornfed chicken curry

Meen Kuzhambu GF D

39

Madras fish curry with tamarind, tomato & curry leaves

Sungta Hinga Udda GF D

45

Konkani style hot & sour prawn's curry

Gosht Rogan Josh GF

47

Kashmiri style lamb shank stew cooked with tomato, onion & yoghurt gravy

Vegetarian Curries

Tadka Dal GF V

29

Yellow lentil with tomato, cumin seeds, garlic, ginger, onion & green chili

Dal Makhani GF V

33

Mixed lentils cooked in a spiced tomato sauce

Kadai Paneer V N

35

Capsicum & cottage cheese in a tomato onion bhuna masala

Bhindi Do Pyaza GF V D

37

Lady finger & onion with spices

Aloo Mutter Masala GF V

37

Potato & green peas cooked in onion tomato gravy

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Menu

Naan, Roti & Paratha Bread

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Clay oven-baked flatbread

| | | |
|-------------------------------------|---|----|
| Saada Naan – Plain | V | 9 |
| Paneer Naan – Cheese | V | 11 |
| Lassan Naan – Garlic | V | 11 |
| Tikha Naan – Green Chili & Onion | V | 11 |
| Saada Roti – Flatbread | V | 11 |
| Lachha Paratha – Layered Flatbread | V | 11 |
| Aloo Paratha – Potato Stuffed Bread | V | 13 |

Rice

| | | |
|------------------------------|--------|----|
| Chawal | V GF D | 8 |
| Steamed Basmati Rice | | |
| Pulao Chawal - Pilaf Rice | V GF N | 12 |
| Green peas with basmati rice | | |

Desserts

| | | |
|---|--------|----|
| Gulab Jamun | N V | 17 |
| Reduced milk dumplings, fried & soaked in rose syrup | | |
| Ras Malai | N V | 17 |
| Reduced milk dumplings in saffron cream sauce | | |
| Kata Hua Fal | GF V D | 17 |
| Fresh seasonal fruits | | |
| Kulfi | GF N | 18 |
| Ice cream made with reduced milk, pistachio & saffron | | |

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Kids Menu

| | \$ |
|---|----|
| Starters | |
| Pyaz Ke Pakora V Onion fritters & mint sauce | 8 |
| Aloo Mutter Ke Samosa V Fried pastry with potato & green peas | 10 |
| Makka Ke Pakora V Baby corn fried in a gram flour batter | 12 |
| Soup | |
| Kaddu GF V Pumpkin soup | 10 |
| Mains | |
| Khichdi GF V Cooked & smashed moong dal & rice | 12 |
| Machhali Tikka GF Marinated local job fish cooked in tandoor | 18 |
| Murgh Tikka GF Cornfed chicken marinated in yoghurt | 21 |
| Desserts | |
| Kulfi GF V N Ice cream made with reduced milk, pistachio & saffron | 12 |
| Rasgulla V N Reduced milk dumplings with rose syrup | 12 |
| Ice Cream Selection | |
| Per Scoop | 6 |
| Per Two Scoops | 8 |

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