



ESSENTIALS

Chatpatta paan

Tandoori chicken/tawa paneer, betel leaf, cabbage foogath, balsamic gels 5 each (GF)

Pappadums

Crispy lentil flour wafers, mint chutney 8 (V)

Sukha gol gappa

Plain flour gol gappa, potato & chickpeas, sweet hung yogurt, young mango pulp 5 each(V)

ENTRÉE

Battakh

18 hrs sous vide duck, raw mango marinated daikon, jaggery & vinegar cashew gravy 29(GF)

Lamb seekh

Lamb mince roll, mint chutney, cumin yogurt, diced cucumber, dehydrated roti, lemon 25 (GF)

Sikandari raan

16 hrs sous vide leg of lamb & dutch carrots, cumin roasted potatoes, mint chutney 28

Murgh tikka and kale

Spicy chicken tikka, chickpeas battered kale, spicy vindaloo chutney 25 (FR)

Achari machli

Twice cooked salmon, pickled spiced marination, mustard tempered coconut chutney 28 (GF)

Kale pakora and cheese

Chickpeas battered kale, cottage cheese tikka, spicy mustard infused bisque 21 (V)

Dirty samosa

Plain flour pastry, potato & peas stuffing, chickpeas masala, sweet yogurt & chutneys 18 (V)

MAIN

Murgh makhani (Butter Chicken)

Succulent tandoori chicken, spices, tomato & cashew gravy 31 (GF)

Murgh khurchan

Succulent tandoori chicken, sautéed vegetables, tempered fenugreek & mustard seeds 28 (GF)

Achari murgh palak

Pickled chicken, English spinach, tempered garlic & green chilli, confit tomatoes 29 (GF)

Pahadi bhed

Diced lamb, dried ginger, Kashmiri chilli, yogurt & onion gravy 29 (GF)

Lamb chennai

Braised lamb, tempered mustard & curry leaves, coconut & tomato gravy 30 (GF)

Lamb korma

Braised lamb, roasted dry fruits, cashew gravy 29 (GF)

Beef mircha

Tender beef, tempered mustard & sun-dried chilli, onion & tomato gravy 28 (GF)

Beef kashmiri

Tender beef, sautéed dry fruits, cashew gravy 29 (GF)

Kerla Jhinga

King prawns, coconut milk, tempered mustard & chillies, tomato & onion gravy 33 (GF)

Machi tikka masala

Fried barramundi fillets, sautéed capsicum & onion, yellow chilli, tomato gravy 34 (GF)

Nargeshi kofta

Cottage cheese & seasonal vegetable loafs, tomato, onion & cashew gravy 28 (V)

Dal bukhara

Slow cooked black lentils, infused aromatic spices, coriander butter & cream 24 (V) (GF)

Paneer khurchan

Cottage cheese, sautéed vegetables, tempered fenugreek & mustard seeds 26 (V) (GF)

Palak paneer

Cottage cheese, English spinach, tempered garlic & green chilli, confit tomatoes 28 (V) (GF)

Mushroom methi malai

Sautéed mushroom & peas, fenugreek leaves, tomato & cashew gravy 26 (V) (GF)

BREAD

All our dishes are perfect with the below breads - enjoy passing them around the table.

Tandoori roti [Whole meal baked bread] 8

Tandoori naan [Plain flour baked bread] 7

Tandoori butter naan [Plain flour baked bread, onion seeds, butter] 8

Garlic naan [Plain flour baked bread, roasted garlic infused butter] 9

Kashmiri kulcha [Plain flour baked bread, stuffed dry fruits, saffron & butter] 10

Gluten free roti [Gluten free flour baked bread] 9

Bread basket [Tandoori naan, garlic naan & butter naan] 21

RICE

We use 'India gate classic' premium basmati rice for all our rice dishes.

Steamed rice [Basmati rice, fresh coriander] 10

Saffron rice [Aromatic saffron basmati rice] 12

Jeera rice [Basmati rice, tempered whole cumin seeds] 11

Dum murgh / lamb biryani [chicken/lamb, steamed rice, mint, dry fruits, spices, saffron] 30

Dum veg biryani [Seasonal vegetables, steamed rice, mint, dry fruits, spices, saffron] 26

ACCOMPANIMENT

Cucumber, onion & tomato raita 7 **Mint/Tamarind chutney** 5

Fresh garden salad 12 **Mango/mixed hot pickle** 6

Onion salad 8