



starters	
● V onion bhaji	17
lightly fried onion in a crisp batter	
● V baby corn pakora	19
corn fried in a spice batter	
● V aloo chaat	17
boiled potatoes with tamarind, chat masala	
● V aloo mutter ke samosa	17
fried potato & green pea pastry	
● V green salad	15
sliced onion, tomato, cucumber, green chilli, lime with tamarind dressing	
● V murgh chaat	20
chargrilled chicken with tomato, cucumber & mint in a tamarind sauce	
● V lassi	10
lassi is a popular traditional dahi (yogurt)-based drink that originated in the punjab region.	
sweet – rosewater	
salty – roast cumin & mint	
fruity – mango or strawberry	
soup	
● V dhal shorba	15
lentil, butter, coriander, garlic, and ginger	
● V thakkali rasam	15
south indian hot & sour soup with tomato, lentil, pepper, coriander	

tandoor	
a clay oven that is heated with charcoal	
● V paneer tikka	24
homemade cheese with capsicum & onion, marinated with chilli and yoghurt	
● V murgh malai kebab	29
chicken marinated with hung curd (yoghurt)	
● V murgh tikka	29
tender chicken marinated in spiced yoghurt	
● V jhinga	49
marinated jumbo prawns	
● V seekh kebab	39
succulent ground lamb rubbed in spices	
biryani	
long-grained basmati rice flavored with exotic spices, such as saffron, is layered with lamb, chicken, or vegetables, and a thick gravy. the dish is then covered, its lid secured and then the biryani is cooked over a low flame.	
● V gosht (lamb)	38
● V murgh (chicken)	35
● V sabzi (vegetarian)	31
curries	
all the curries are served with basmati rice	
● V murgh makhni	34
punjabi butter chicken masala	
● V murgh palak	33
chicken cooked in rich spinach gravy	
● V bengali doi murghi	32
chicken drumstick cooked with yoghurt curry	

sides	
naan / paratha	
clay oven-baked flatbread	
● V plain	9
● V aloo (potato)	10
● V paneer (cheese)	12
● V lassan (garlic)	10
● V peshawari (mixed nuts)	11
keema (lamb)	
● V roti	14
● V lachha paratha	9
rice	
● V pulao rice	10
green peas with basmati rice	
● V plain basmati rice	9
● V raita	9
raita is a yogurt sauce used in indian cuisine as a cooling balance for spicy dishes, according to your preferences can be made with cucumber / onion / pineapple / tomato	
desserts	
● V gajjar halwa	15
carrot cooked in milk with nuts	
● V kulfi	15
indian style ice cream	
● V gulab jamun	15
reduced milk dumplings, fried and soaked in rose syrup	
● V ras malai	15
reduced milk dumplings in saffron cream sauce	
● V tropical sliced fruit platter	15

V vegan

V vegetarian

nuts

gluten-free

seafood

vegan & vegetarian options, gluten free bread & pastas are available upon request. kindly notify one of our team member if you have any allergic intolerance.
prices are in usd and inclusive of 23.2% government taxes & service charge