

Step into a realm where culinary boundaries fade and global flavours harmonize. Welcome to Basque, a sanctuary of taste where our kitchen is a passport and every plate tells a story from a different corner of the world. Our chefs, inspired by the richness of global gastronomy, have curated a menu that transcends borders. From the sizzling streets of Southeast Asia, the charming bistros of Europe to the rich spices of India, each dish is a celebration of cultural diversity.



Soy & Sum

Flavours of Asia

SOY & SUM

Embark on a culinary journey through Asia at Basque's Asian Kitchen. Each dish tells a story, blending flavors from diverse regions, from the aromatic streets of Bangkok to the bustling markets of Tokyo. Our chefs meticulously curate a menu that captures the essence of each destination, inviting you to savour the rich tapestry of Asian gastronomy under one roof.



Bellã Italia

Artisanal Pizza & Pasta Kitchen

BELLA ITALIA

Transport your taste buds to the heart of Italy in Basque's Italian Kitchen. Here, the spirit of Italian cuisine comes alive with a symphony of flavors -from hand-made pasta kissed by the Mediterranean sunshine to wood-fired pizzas crafted with passion. Immerse yourself in the timeless elegance of Italian gastronomy, where every bite whispers the traditions of the old country.

SOUP

MATAR PUDINA KA SHORBA | 375

Fresh green peas with refreshing mint leaves seasoned with a medley of spices like cumin, coriander, and a hint of green chili

MINISTRONE | 375

Roasted and pureed tomatoes, basil, vegetables and pasta

SWEET CORN | 375

Tender corn kernels, spices and herbs makes this comforting and delicious soup

ASIAN YASSAI SOUP | 375

Bok choy, bean sprout, leeks, carrot, lemon, coriander

HOT & SOUR | 375

Mixed fresh vegetables, mushrooms, spices and soy sauce

MANCHOW | 375

Stir fried vegetables, soy, coriander served with fried noodles

TOM KHA | 375

Coconut milk, infused with lemongrass, galangal and kafir lime leaves

- **MURGH YAKHNI SHORBA | 395**

Flavorful, light chicken broth delicately spiced with aromatic herbs and whole spices

Add chicken for rupees 45

DIM SUMS

VEG CANTONESE | 445

EXOTIC VEGETABLES GYOZA | 485

TRUFFLE, EDAMAME & CREAM CHEESE 495

- **CHICKEN & CORIANDER 475**

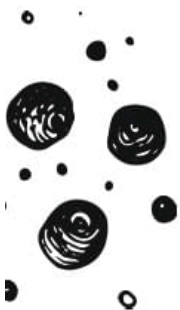
- **CHICKEN & CHILLI OIL 485**

- **CHICKEN GYOZA 495**

- **PRAWN HARGOW 645**

👤 CHEF'S RECOMMENDATIONS

GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE | APPRISE US WITH DIETARY REQUIREMENTS & ALLERGIES.



SALADS & HEALTHY EATS

INDIAN GREEN SALAD | 250

Sliced cucumber, onions, tomato, carrot, green chilies & lemon

QUINOA EDAMAME SALAD | 425

Quinoa, edamame, cucumber, apple, passion fruit dressing

CAESAR | 395

Lettuce, homemade Caesar dressing, garlic croutons and parmesan shaves

GREEK | 395

Iceberg lettuce, chickpeas, feta cheese, bell pepper, cucumber, onion, tomato, olive and lemon honey vinaigrette dressing

MEDITERRANEAN | 425

Hummus, English cucumber, olives, fresh onion, cherry tomatoes, iceberg, cumin tzatziki & crispy pita chips

MEXICAN CORN | 395

Sweet corn, cucumber, colorful bell peppers, tomato, herbs and jalapeño tossed in lemon & herbs

HUMMUS, TZATZIKI & PITA | 325

Chickpea hummus & cucumber tzatziki, pita bread or paprika rubbed pita chips

SOM TAM | 395

Raw papaya, carrot, garlic, chili, beans, cherry tomato, peanut, honey lemon dressing

STEAMED EDAMAME | 495

Sea salt/Chilli garlic

- **COCONUT LIME CHICKEN SALAD | 415**

Chicken, carrot, lettuce, beans, asparagus, shaved almond, coconut, honey lemon dressing



BETWEEN BREADS

MUSHROOMS & TRUFFLE CHEESE TOAST | 354

Mushroom pate, sautéed mushrooms, goats cheese, truffle oil on brown toast

GARLIC & CHEESE BREAD | 395

*Baguette with garlic parsley butter and toasted with cheese
(without cheese 375)*

ITALIAN BRUSCHETTA | 445

Mozzarella, tomato- basil salsa, garlic, basil, olive oil and balsamic vinegar

FALAFEL & HUMMUS WRAP | 425

Chickpea falafel, hummus wrapped into a thin flat bread with cucumber, onion, tomatoes, lettuce, garlic mayo and tahini sauce

VEGGIE QUESADILLAS | 595

Tortillas with grilled cottage cheese, melted cheese, corn, jalapenos, sautéed onions and BBQ sauce, served with house-made pico de gallo, guacamole & sour cream on the side

- **PERI PERI GRILLED CHICKEN WRAP | 495**

Lettuce, tomatoes, onion, peppers, grilled peri peri chicken, aioli and cheese wrapped in a tortilla

- **CRISPY CHICKEN SLIDER | 495**

Crispy fried chicken, lettuce, onions, barbeque sauce served with finger chips

- **CHICKEN QUESADILLAS | 625**

Tortillas with grilled chicken, melted cheese, corn, jalapenos, sautéed onions and BBQ sauce, served with house-made pico de gallo, guacamole & sour cream on the side

- **BANG BANG PRAWN SLIDER | 575**

Crispy crunchy prawn, spicy mayo, brioche buns, finger chips



APPETIZERS

VEGETARIAN

MOROCCAN COTTAGE CHEESE SKEWERS | 545

Moroccan spiced marinated cottage cheese with tzatziki and house salad

PESTO MUSHROOMS | 495

Grilled mushrooms tossed in basil pesto, parmesan cheese and cherry tomatoes

NACHOS | 425

Tortilla chips, jalapenos, refried kidney beans, cheese sauce, tomato salsa and shredded cheese

MUSHROOM SAMBOUSEK | 445

Flavorful mushrooms filled fried pastry shells served with truffle sauce

FALAFEL WITH MUHAMMARA | 425

Classic middle eastern fritter made with chickpeas, herbs and spices served with a roast bell pepper dip

CHIPS & DIPS | 394

Tortilla chips, spiced rice papad & fried urad papad served with cheese sauce, cucumber mint labneh & fiery tomato salsa

FRENCH FRIES | 325/375/425

Classic salted/spicy peri-peri/truffle oil & herbs

EXOTIC VEGETABLES SALT AND PEPPER | 445

Tempura fried baby Corn, broccoli & mushrooms tossed with garlic and pepper

ROCK CORN TEMPURA | 425

Golden Sweet corn, pepper, red chili, togarashi mayo

CRISPY LOTUS STEM | 425

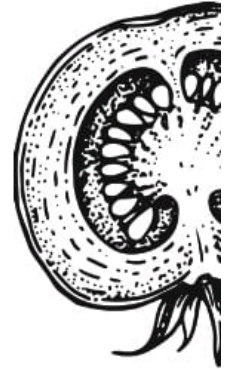
lotus stem, sesame seeds, honey, shanghai chili sauce

MAINLAND SPRING ROLLS | 450

Spring vegetables with seasoning stuffed in a delicate, crispy wrapper served with sweet chilli sauce

CHILLI BASIL TOFU | 495

Crispy tofu stir-fry with sweet and spicy garlic, chili and basil sauce



NON-VEGETARIAN

MOROCCAN GRILLED CHICKEN | 625

Moroccan spiced grilled chicken skewers served with tzatziki dip

CREAMY CHICKEN TARTLETS | 615

Tender chicken, rich cream, mozzarella cheese and seasonings, all encased in a crisp pastry shell

PEPPERONI, CHILLI & CHEESE TARTLETS | 645

Spicy pepperoni, mozzarella cheese, and a hint of chili heat in a freshly baked savory pie crust

FISH FINGER | 795

Classic crumb fried fish goujons served with tartar sauce

BUTTER GARLIC PRAWNS | 875

Succulent prawns sautéed in rich butter, infused with garlic, and seasoned with herbs

CRISPY CHICKEN DRY RED CHILLI | 625

Chicken cooked with onions, soy sauce and dry chillies

CHONGQING CHICKEN | 645

Chicken, dry chilli, onion, cashew nut, spring onion, chilli bean sauce

CHICKEN SATAY | 625

Sliced marinated chicken grilled on skewers tossed in a peanuts and chili sauce

SESAME CRISPY SHREDDED LAMB | 845

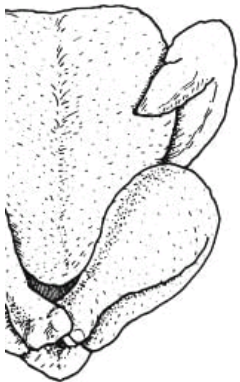
Lamb, spring onion, spicy tangy sauce, sesame seeds

🍷 BARBECUE PORK BELLY | 725

Belgian pork belly braised in barbeque sauce

BANG BANG PRAWN | 875

Crumb fried prawn, sriracha aioli, spring onion



SHAREABLE PLATTERS

MEZE VEGETARIAN | 895

Tzatziki, hummus, muhammara, babaganoush, mushroom sambouseks, falafels, pita and house salad

- **MEZE NON VEGETARIAN | 995**

Tzatziki, hummus, muhammara, babaganoush, falafels, paprika chicken kebobs, Moroccan grilled chicken, pita and house salad

PIZZA

12 INCHES THIN CRUST PIZZAS PREPARED ON IMPORTED HEARTH STONE OVEN MADE IN OUR LIVE KITCHEN

FIAMMA | 695

Pomodoro sauce, onion, jalapeno, sundried tomatoes, mozzarella cheese

MARGHERITA | 655

Pomodoro sauce, mozzarella, cherry tomatoes and basil leaves

GENOVESE | 745

Mozzarella, green basil pesto, cherry tomatoes, fresh basil, parmesan, extra virgin olive oil

AL FUNGHI | 795

Pomodoro sauce, mozzarella, roasted mushrooms

ORTOLANA | 725

Broccoli, bell peppers, zucchini, black olives, spinach

GRILLED COTTAGE CHEESE PIZZA | 795

Pomodoro sauce, Cajun spiced cottage cheese, onions & bell peppers

- **INDI CHICKEN TIKKA PIZZA | 855**

Smoked chicken tikka, tandoori masala, onion, paprika and some mint mayo





- **PERI PERI CHICKEN | 855**
Pomodoro sauce, spicy chicken chunks, roasted bell peppers, onion, jalapenos

- **PORK PEPPERONI | 925**
Pomodoro Sauce, pepperoni (Pork), mozzarella cheese

- **HALF & HALF | 795/925**
Choose any 2 halves of your choice



PASTA

CHOICE OF PASTA

PENNE | FUSILLI | SPAGHETTI

CHOICE OF SAUCE

ARRABIATA SAUCE | 655 | ALFREDO SAUCE | 695 | ROSÉ SAUCE | 685

PESTO | 675 | TRUFFLE CREAM SAUCE | 695

CHOICE OF VEGETABLES

BROCCOLI | BELL PEPPERS | MUSHROOM | CHERRY TOMATO |

OLIVES

SPAGHETTI AGLIO OLIO PEPPERONCINI | 655

Olive oil, garlic, chili flakes, sundried tomato and parsley

Add Chicken for rupees 95



 CHEF'S RECOMMENDATIONS

GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE | APPRISE US WITH DIETARY REQUIREMENTS & ALLERGIES.

THE MAINS

EXOTIC VEGETABLES & TOFU | 675

Choice of sauce: Soy garlic/ black bean/ chilli garlic/ black pepper

BRAISED MUSHROOMS & POKCHOY | 695

Mixed mushrooms and pokchoy in burnt garlic sauce

STIR FRIED CHILI GARLIC MUSHROOM | 695

Assorted mushrooms, dry chili, shezwan pepper sauce

- **CLAY POT | 795/895**
(VEG/CHICKEN)
Vegetable stew slow cooked in clay pot with Asian herbs and spices served with Jasmine rice
-

- **KUNG PAO | 725/795**
(TOFU/CHICKEN)
Stir-fry made with choice of veg or meat, dried red chilies, peanuts all tossed together in a flavorful sauce
-

- **THAI CURRY RED/GREEN | 795/895/995**
(VEG/CHICKEN/FISH OR PRAWN)
Thai curry paste, coconut cream, palm sugar, coriander roots and seeds, aromatic herbs & spices served with Jasmine rice
-

- **STIR FRIED LAMB BURNT GARLIC | 325**
Lamb, chef's special sauce, red onion, garlic
-

NOODLES & RICE

JASMINE RICE | 355

- **FRIED RICE / CHILLI GARLIC FRIED RICE (VEG/CHICKEN) | 495/ 525**
- **HAKKA NOODLES (VEG/CHICKEN) | 495/ 525**
- **CHILLI GARLIC NOODLES (VEG/CHICKEN) | 495/ 525**
- **PAD THAI NOODLES (VEG/CHICKEN) | 545/ 585**
- **UDON KEE MAO (VEG/CHICKEN) | 545/ 585**



EUROPEAN KITCHEN

BAKED LASAGNA | 595

Layers of home-made pasta, tomato sauce, bechamel and garden vegetables drizzled with cheese and baked golden

🍴 TRUFFLE CREAM RAVIOLI | 695

Delicate pasta parcels filled with mushroom & cheese in a luxurious mushroom-cream-truffle sauce with a sprinkle of parmesan and fresh herbs

• GRILLED CHICKEN BREAST | 755

Grilled chicken breast with skin served with mashed potatoes, sautéed vegetables & wild mushroom sauce

🍴 • CHICKEN FRICASSEE | 795

Tender chicken roulade simmered in a creamy, rich mushroom sauce with sautéed mushrooms

• CONFIT CHICKEN LEG | 715

Tender, slow-cooked chicken leg with a crispy skin served with roasted baby potatoes, sautéed vegetables and thyme jus

• BARBECUE PORK SPARE RIBS | 995

Belgium pork spare ribs, potato mash, grilled vegetables & barbeque glaze

• LEMON BUTTER FISH | 825

River Sole served with lemon butter sauce, herb rice pilaf and sautéed vegetables

• GRILLED FISH IN BARBEQUE HERB SAUCE | 845

Grilled fish served with special sauce mushy peas, cherry tomatoes & bell peppers

• FISH & CHIPS | 895

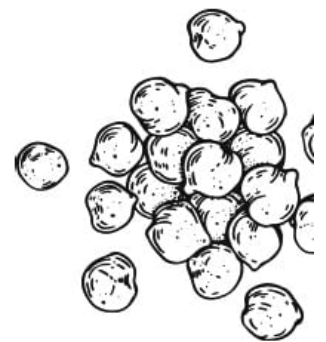
Crispy, golden fried fish fillets paired with potato fries served with tartar sauce, lemon wedges, and mushy peas

• GRILLED PRAWNS | 925

Garlic & chili marinated grilled prawns served with sautéed vegetables and a smoked paprika butter sauce

• GRILLED LAMB CHOPS | 895

Parmesan-herb crusted lamb chops, roasted baby potatoes, sautéed vegetables & rosemary jus



SIDES

HUMMUS 75

SPICY TOMATO SALSA 75

GUACAMOLE 125

FRENCH FRIES SMALL PORTION/CHIPS 245

SAUTÉED VEGETABLES 355

MASHED/ROASTED POTATOES 375

SAUTÉED MUSHROOMS 395

CHEF'S CURATED MEAL BOWLS

- 🍽️ • **BURRITO BOWL (VEG/CHICKEN) | 645/695**
Seasoned rice, kidney beans, grilled cottage cheese OR chicken, fresh salsa, guacamole, fajita vegetables, grilled corn, cucumber salad, sour cream and nachos
- **PAN FRIED NOODLES (VEG/CHICKEN) | 595/ 625**
Crispy pan fried noodles with crunchy veggies with choice of sauce. (Schezwan/oyster chilli/black bean)
- 🍽️ • **PAD KEE MAO (DRUNKEN NOODLES) | 695**
Flat rice noodles stir fried with fresh basil, chicken and bird eye chilli
- **BASQUE THUKPA (VEG/CHICKEN) | 495/525**
Flavorful Himalayan noodle soup made with fresh vegetables, tofu, marinated mushrooms, herbs, and spices seasoned with ginger, garlic, and soy sauce
- **SOTO AYAM BOWL | 450**
Chicken soup, shredded chicken, rice noodles, turmeric, lemongrass, ginger, chili, and kafir lime leaf, shredded vegetables, boiled egg and segments of lime on the side
- **NASI GORENG | 695**
Spicy prawn fried rice served with sunny side up egg, chicken satay, prawn cracker, pickles and sambal



SIDES

HUMMUS 75

SPICY TOMATO SALSA 75

GUACAMOLE 125

FRENCH FRIES SMALL PORTION/CHIPS 245

SAUTÉED VEGETABLES 355

MASHED/ROASTED POTATOES 375

SAUTÉED MUSHROOMS 395

CHEF'S CURATED MEAL BOWLS

- 🍽️ • **BURRITO BOWL (VEG/CHICKEN) | 645/695**
Seasoned rice, kidney beans, grilled cottage cheese OR chicken, fresh salsa, guacamole, fajita vegetables, grilled corn, cucumber salad, sour cream and nachos
- **PAN FRIED NOODLES (VEG/CHICKEN) | 595/ 625**
Crispy pan fried noodles with crunchy veggies with choice of sauce. (Schezwan/oyster chilli/black bean)
- 🍽️ • **PAD KEE MAO (DRUNKEN NOODLES) | 695**
Flat rice noodles stir fried with fresh basil, chicken and bird eye chilli
- **BASQUE THUKPA (VEG/CHICKEN) | 495/525**
Flavorful Himalayan noodle soup made with fresh vegetables, tofu, marinated mushrooms, herbs, and spices seasoned with ginger, garlic, and soy sauce
- **SOTO AYAM BOWL | 450**
Chicken soup, shredded chicken, rice noodles, turmeric, lemongrass, ginger, chili, and kafir lime leaf, shredded vegetables, boiled egg and segments of lime on the side
- **NASI GORENG | 695**
Spicy prawn fried rice served with sunny side up egg, chicken satay, prawn cracker, pickles and sambal



MODERN SMALL BITES

MINI TRUFFLE CHEESE & MUSHROOM KULCHA | 495

Mini kulchas filled with earthy mushrooms, rich cheese, and aromatic truffle

PANEER KHURCHAN MINI TACOS | 425

Spiced paneer khurchan stuffed in flaky spinach paratha, herbed raita, crispy onions, and potato crisps

MINI VADA PAV | 425

Potato stuffed fried fritter served with spicy chutneys and fried chillies in a mini pav

BEETROOT SLIDER | 425

Beetroot & potato patty, lettuce, cucumber, onion, cheese & labneh garlic sauce, brioche bun, finger chips

- **CHICKEN TIKKA MINI TACOS | 445**

Chicken tikka topped with a creamy yogurt sauce, red onions and cilantro stuffed in flaky saffron paratha

- **PULLED LAMB MINI TACOS | 575**

Pulled spicy mutton boti shredded and nestled in rohani parathas

- **GALOUTI LAMB SLIDER | 585**

Mince spiced lamb galouti, onion, rogan brioche buns, and finger chips

APPETIZERS

PANEER TIKKA WRAP | 525

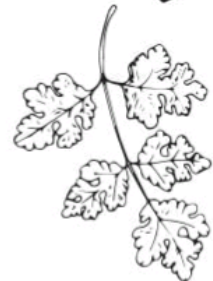
Paneer tikka, lettuce, tomatoes, onion, peppers, mint aioli and cheese wrapped in a tortilla

- 🍴 **BEETROOT POMEGRANATE KEBAB | 495**

Beetroot kebabs with Indian spices stuffed with sour cream and pomegranate

BASQUE SUBZI SHAMI KEBAB | 495

Pan fried kebabs made from ground lentils, cottage cheese, vegetables, spices & aromatic herbs with a cheese centre



🍴 CHEF'S RECOMMENDATIONS

GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE | APPRISE US WITH DIETARY REQUIREMENTS & ALLERGIES.

DAHI KE KEBAB | 445

Kebabs made with hung curd mixed with spices, herbs fried until golden and crispy

ROASTED PEANUT MASALA | 325

Roasted peanuts, tomatoes, onions, cilantro, green chilies, lemon juice and chaat masala

- **CHICKEN TIKKA WRAP | 575**

Chicken tikka, lettuce, tomatoes, onion, peppers, mint aioli and cheese wrapped in a tortilla

- **BASQUE LAMB GALOUTI KEBAB | 995**

Soft melt in the mouth juicy ground mutton kebabs with onions, fresh herbs and spices cooked on a griddle & served on mini saffron parathas

TANDOOR

TANDOORI CHEESE MUSHROOMS | 495

Cheese stuffed creamy mushrooms roasted in the tandoor

BASQUE PANEER TIKKA | 555

Pickle marinated paneer served with colourful roast bell peppers

TRUFFLE MALAI SOYA CHAAP | 555

Rich & creamy tender soya chunks marinated in a blend of cream, truffle essence and spices grilled in the tandoor

TANDOORI BROCCOLI WITH FETA CHEESE CRUMBLE | 495

Broccoli marinated in a spiced yogurt mix, grilled to perfection and topped with a tangy feta cheese crumble

VEGETARIAN TANDOORI PLATTER | 1495

Beetroot kebab, paneer tikka, tandoori cheese mushrooms and soya chaap served with a cheese chili garlic naan

- **RAMPURI CHICKEN SEEKH KEBAB | 555**

Minced chicken seekh kebab, spiced with yellow chilli, grilled to juicy perfection

- **TRUFFLE MALAI CHICKEN TIKKA | 595**

Boneless chicken in a special creamy marinade with fresh cream and truffle oil served with truffle cream



👨‍🍳 CHEF'S RECOMMENDATIONS

GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE | APPRISE US WITH DIETARY REQUIREMENTS & ALLERGIES.

- **BASQUE TANDOORI CHICKEN TIKKA | 555**
Classic spicy tandoori chicken tikka brined in buttermilk

- **MUTTON GILAFI SEEKH KEBAB | 895**
Minced mutton, bell peppers & blend of spices, herbs, and seasonings served on top of a garlic butter naan

- 🍽️ • **ZAITOONI MACHHI | 925**
Zesty lemon, roast garlic and olive marinated tandoori fresh water fish tikka

- **KASUNDI FISH TIKKA | 945**
Cheese stuffed creamy mushrooms roasted in the tandoor

- **NON VEGETARIAN TANDOORI PLATTER | 1995**
Basque tandoori chicken, chicken malai tikka, mutton seekh kebab and fish tikka served with a cheese chilli garlic naan

STREET FOOD

- 🍽️ **SOYA KEEMA PAV BHAJI | 575**
Spiced minced soya, mixed vegetables served with buttery toasted bun

- PALAK PATTE KI CHAT | 415**
Crispy fried spinach fritters topped with spicy green chutney, tangy and sweet tamarind chutney and onions, sev, curd and spice mix

- CHAAT PAPDI | 395**
Crisp papdis topped with a medley of yogurt, tamarind & mint chutney, boiled potatoes, onions, sev and cilantro

- BHEL PURI | 395**
Sweet, tangy, spicy dish made with puffed rice, peanuts, onions, tomatoes, sev and assorted chutneys

- JHAAL MURI | 395**
Puffed rice, mustard oil, peanuts, spices, onions, chilies and fresh coriander

- BUN TIKKI | 395**
Crispy tikki with chutneys, yoghurt & onion put in a bun served with potato chips



🍽️ CHEF'S RECOMMENDATIONS

GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE | APPRISE US WITH DIETARY REQUIREMENTS & ALLERGIES.

MAINS

SUBZ MILONI | 575

Mixed sabzi which has spinach, cauliflower, beans, carrots, peas and paneer cubes cooked in an aromatic masala

PANEER LABABDAAR | 665

Paneer cooked in special thick onion tomato gravy

KADHAI PANEER | 645

Button Mushrooms, Paneer, bell peppers and a deliciously flavourful spicy tomato-based gravy

BHINDI ANARDANA | 595

Crispy okra sautéed with spices and mixed with the sweet-sour anardana for a unique taste experience

DUM ALOO BANARASI | 625

Stuffed baby potatoes cooked in a rich, spiced tomato and cashew gravy

MUSHROOM DO PYAAZA | 645

Button mushrooms, onions, tomatoes, and spices, resulting in a rich, aromatic, and tangy curry

BASQUE DAL MAKHNI | 645

Black lentils simmered on slow fire and tempered with garlic, kasturi methi, tomato puree, fresh cream and butter

LEHSOONI DAL TADKA | 525

Moong dal made with onions, tomatoes, garlic and ginger masala tempered with ghee, browned garlic and asafoetida

PINDI CHOLEY | 555

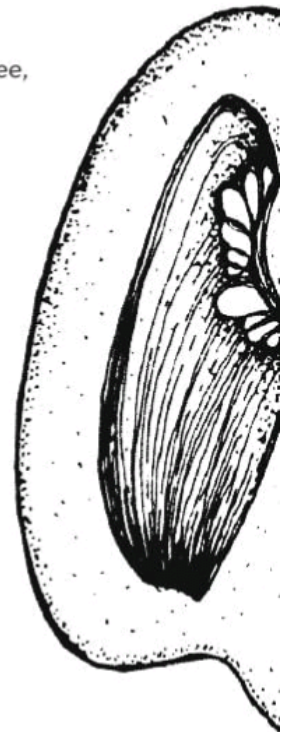
Kabuli channa simmered and infused with a robust mix of spices including cumin, coriander, garam masala and amchur

MALAI KOFTA CURRY | 650

Soft, deep-fried koftas made of paneer and potatoes, simmered in a creamy, spiced tomato-based gravy with a touch of cream

MAKAI PALAK | 625

Tender corn kernels with spiced spinach gravy



👤 CHEF'S RECOMMENDATIONS

GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE | APPRISE US WITH DIETARY REQUIREMENTS & ALLERGIES.

- **BASQUE CLASSIC BUTTER CHICKEN | 795**
Rich curry of tandoor grilled chicken in a spiced tomato, white butter and cream sauce

- **TAWA CHICKEN | 755**
Shredded chicken cooked with ground spice mix and a special tawa masala

- 👤 • **SMOKED YOGHURT CHICKEN KORMA | 795**
Smoked yoghurt marinated chicken with aromatic Indian herbs & spices

- **CHICKEN DAK BUNGALOW | 695**
Rustic chicken curry created in the British raj made with chicken on bone, egg, curd and aromatic whole spices

- 👤 • **MUTTON NIHARI | 955**
Slow-cooked rich & spicy stew made with tender mutton shanks, simmered in a blend of aromatic spices

- **KASHMIRI MUTTON ROGAN JOSH | 995**
Braised mutton stew cooked with ghee, red Kashmiri chillies, fennel, ginger powder and yoghurt

- 👤 • **GHEE BOTI ROAST | 995**
Pulled mutton boti cooked in chef's special spice paste & ghee

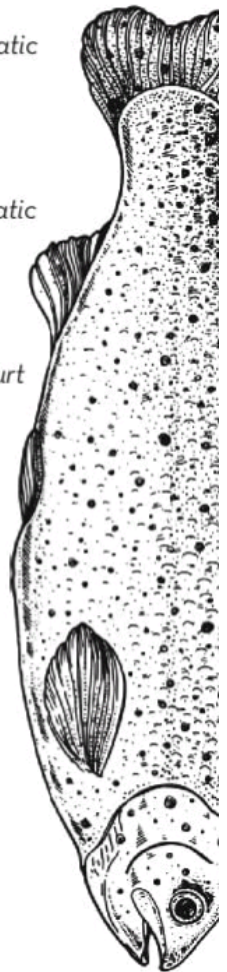
- **MUTTON RARA GOSHT | 995**
Tender mutton & mince cooked in a spicy, aromatic gravy with a blend of spices, tomatoes and yogurt

BIRYANI & RICE

- **HYDRABADI DUM BIRYANI**
(SUBZ/CHICKEN WITH BONE/MUTTON WITH BONE) | 695/795/995
Basque signature classic biryani served with raita
(Boneless option for 95 extra)

STEAMED BASMATI RICE | 325

JEERA RICE | 395



👤 CHEF'S RECOMMENDATIONS

GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE | APPRISE US WITH DIETARY REQUIREMENTS & ALLERGIES.

INDIAN BREADS

TANDOORI ROTI (PLAIN/ MIRCHI) | 75

MISSI ROTI | 95

BUTTER PAV (2 PCS) | 75

MALABAR PARATHA | 135

KULCHA
(ALOO PYAAZ/ PYAAZ/ PANEER) | 125/ 145/ 195

LACHHA PARATHA
(PLAIN/ AJWAIN/ PUDINA/ MIRCHI) | 135

NAANS
(PLAIN/BUTTER/GARLIC/GREEN CHILLI CHEESE) | 125/135/145/195

TANDOORI BREAD BASKET
(TANDOORI ROTI, LACHHA PARATHA, NAAN & MISSI ROTI 1 PC EACH) | 425

SIDES

PLAIN CURD 175

RAITA
(CUCUMBER & MINT/ BURANI/ MIXED VEG) 225

ROASTED PAPAD (4 PCS) 75

MASALA PAPAD 175



 CHEF'S RECOMMENDATIONS

GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE | APPRISE US WITH DIETARY REQUIREMENTS & ALLERGIES.