



SMALL PLATES

Salad and Soup



- ▣ **Gomae**| Japanese inspired, spinach salad with burrata. 350
- ▣ **Anjeer, Arugula & Red Rice Salad**| Spice crusted fresh mozzarella, pahadi loon. 350
- ▣ **Jhangora, Kamal Kakdi Peanut Sandeko**| Cucumber, caper, malt vinegar dressing, strawberry. 290
- ▣ **Gochujang Papaya Salad**| Sesame, Nam Jim, peanut. 290
- ▣ **Lablabi**| Hot chickpea soup, harissa, sour cream. 230
- ▣ **Rainbow Soup**| Minced vegetable, bean curd, coriander. 230/250
- ▣▣ (Vegetable| Chicken)
- ▣ **Murgh Kali Mirch Ka Shorba**| Overnight cooked chicken stock, Tellicherry peppercorn. 250
- ▣ **Miki Takki**| Broth, vegetable, chicken, noodles. (Serves 4) 450

Street Food



- ▣ **Kadak Masala Roomali**| Our speciality, chilli onion, cheese, sriracha mayo. 350
- ▣ **Palak Patta**| Crisped spinach, yoghurt, tamarind relish, pomegranate. 270
- ▣ **Chole Tacos**| Garbanzo, peanut, chatpata chutney. 250
- ▣ **Momos**| Choice of steamed or fried.
- ▣ Chicken and scallion 310
- ▣ Cheese chestnut and broccoli 270
- ▣ **Makkai Chaat**| Crispy corn, house blend spice mix, onion, chillies. 290
- ▣ **Chilli Fish Telangana**| Curry leaves, mustard, rice puff, fried fish. 350
- ▣ **Pulled Tandoori Chicken Pita Parcel**| Olive, yoghurt chutney, mint. 310
- ▣ **Khasi Taco**| Pulled mutton masala, naga chilli sauce. 370



Wok

- ▣ **Gobhi Bezule**| Crispy cauliflower, coconut cream, mustard, fennel. 310
- ▣ **Kung Pao Tofu**| Dry red chilli, spring onion, Chinkiang vinegar, nuts. 350
- ▣ **Karavali Shrimps**| Stir-fried white shrimps, black pepper corn, star anise, coconut curry. 750
- ▣ **Sichuan Chilli Fish**| Red snapper, garlic, homemade chilli sauce, hoisin, sesame oil. 750
- ▣ **Stir-Fried Chicken with Laoganma**| Sliced chicken, garlic, scallion, cooking wine. 450
- ▣ **Korean Stir-fried Chicken**| Toasted peanut, mirin, gochujang. 450
- ▣ **Duck Chilli Chutney**| Plum sauce, scallion oyster sauce, Nuac cham. 1100

▣ Non-Vegetarian

▣ Vegetarian

Kindly inform your server in case of any allergies. Govt. taxes as applicable



Sigri/Tawa/Kadhai

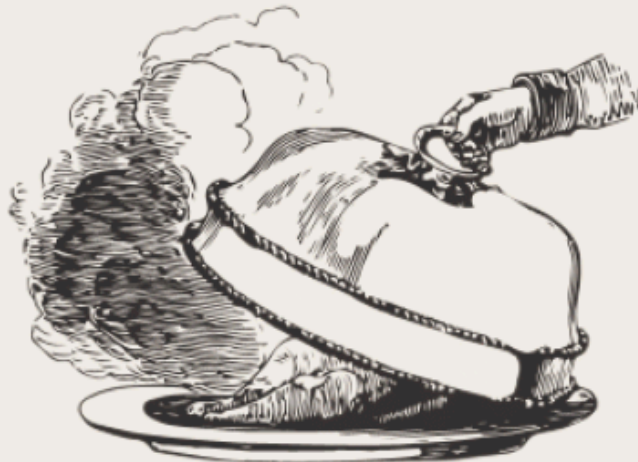
- ▣ **Dahi Ke Kebab**| Yoghurt galette, fresh cheese, cardamom. **310**
- ▣ **Chyau and Goat Cheese Tikki**| Mushroom, crumb-fried patties, fennel seeds, ginger. **370**
- ▣ **Bhat Ke Kebab**| Local edamame and vegetable kebab. **350**
- ▣ **Lal Shikampuri**| Spiced beetroot galette, hung curd, pistachio crust. **350**
- ▣ **Zaituni Murgh Seekh**| Olive, chicken and basil skewers. **450**
- ▣ **Lamb Sartaj**| Minced lamb, cardamom, mace, cheese, griddled. **550**
- ▣ **Duck Ke Parchey**| Pan-seared duck skewers, onion seed, grilled. **1100**



Tandoor



- ▣ **Paneer Pepper Parsley Tikka**| Cottage cheese, parsley, Tellicherry, timur, green peppercorn. **350**
- ▣ **Subz Seekh Numaish**| New potato, broccoli, babycorn, pineapple, bell pepper, yoghurt marinade. **310**
- ▣ **Malai Phool**| Cheese fondue, spiced churma, broccoli, cauliflower. **350**
- ▣ **Bharwan Aloo**| Pomegranate, cream cheese, almonds, raisins, charroasted. **310**
- ▣ **Kumbh pe Kumbh**| Stuffed mushrooms, cottage cheese, house blend spices. **350**
- ▣ **Kebab Platter**| Sharing plate of "days special" vegetarian delicacies. **850**
- ▣ **Achari Jhinga**| Pickle spices, mezuna, cilantro chutney. **750**
- ▣ **Teen Mirch Ka Mahi Tikka**| Black, green, red peppercorn, yoghurt. **550**
- ▣ **Murgh Tikka "Mirza Hasnu"**| Chicken thigh, house blend spices, cashew. **550**
- ▣ **Timmuri Chicken Tikka**| Timmur spice, tandoor roasted. **450**
- ▣ **Tandoori Chicken**| Farm chicken on bone, classic tandoori marinade. **550**
- ▣ **Frontier Lamb Rack**| 48-hour marinated Australian lamb rack, ginger, frontier spices. **750**
- ▣ **Gosht Seekh Gilafi**| Lamb mince skewers, chopped boiled egg, bell pepper. **600**
- ▣ **Kebab Platter**| Sharing plate of "days special" non-vegetarian delicacies. **1090**



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MAIN COURSE



Vegetarian

- ▣ **Kadai** | Cottage cheese, asparagus, mushroom, kadai spice blend. **650**
- ▣ **Saag** | Lasooni palak, edamame, water chestnut. **600**
- ▣ **Kandali Jhangora Kofta** | Stringing nettle, cheese dumplings, cashew, saffron sauce. **600**
- ▣ **Chatpata Aloo** | Mint, tamarind, almonds, spicy garlic makhni. **550**

Seafood



- ▣ **Mamima's Chingri Malai Curry** | Bay shrimps, coconut cream, onion, house blend spices. **1090**
- ▣ **Mahi Kadhai** | Kadhai spice blend, ginger, onion, peppers. **850**
- ▣ **Griddled Rainbow Trout** | Olive tapenade, jhangora, grilled asparagus. **900**



Meats & Poultry

- ▣ **Butter Chicken** | Boneless chicken, tomato, cream, fenugreek. **750**
- ▣ **Garhwali Kukdi** | Tossed cumin, coriander, chilli, caramelised onion. **750**
- ▣ **Bhuna Gosht "Shirazi"** | Spicy lamb curry, rose petal, shiraz wine. **850**
- ▣ **Lamb Oudh Korma** | Dum style lamb curry, cashews, pine nuts. **850**
- ▣ **Tandoori Pork Chops** | Apple pachdi, buttered vegetables, timmuri aloo. **1090**



Everything in Between



- ▣ **Dal Makhni** | Black lentil, tomatoes, spices. **550**
- ▣ **Pindi Chole** | Chickpeas, house blend spices. **510**
- ▣ **Wild Mushroom Pulao** | Aged basmati, cardamom, wild-picked mushrooms, green peas, truffle oil. **750**
- ▣ **Lamb Pulao** | Dum cooked rice, lamb chunks, rose water, mint, caramelised onions. **990**
- ▣ **Aged Basmati Rice** **300**
- ▣ **Organic Brown Basmati Rice** **300**
- ▣ **Raita** | Anjeer, khajoor, mint, raisin, yoghurt. **210**
- ▣ **Papad Basket** | Assortment of lentil crispies. **100**
- ▣ ▣ **Fried Rice** | Burnt garlic, chilli garlic, jasmine rice. **450/570/550**
(Vegetable | Shrimp | Chicken)
- ▣ ▣ **Wok Tossed Noodles** | Chilli garlic, hakka, pan-fried. **450/570/550**
(Vegetable | Shrimp | Chicken)

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Breads

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| ▣ Khapli Atta Roti Stone-ground whole wheat, olive oil. | 80 |
| ▣ Classic Tandoori Roti | 80 |
| ▣ Truffle Oil and Mushroom Kulcha | 170 |
| ▣ Classic Naan / Cilantro Garlic Naan | 110 |
| ▣ Three Cheese Kulcha Onion and piquillo pepper stuffed bread. | 170 |
| ▣ Thyme and Olive Naan | 110 |
| ▣ Keema Kulcha Minced lamb, stuffed leavened bread. | 220 |
| ▣ Assorted Bread Basket Classic naan, green pea kulcha, lachha paratha. | 250 |

ASIAN MAINS



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| ▣▴ Thai Green Curry Green curry paste, coconut milk, Thai herbs, jasmine rice. (Vegetable Shrimp Chicken) | 750/1100/950 |
| ▣▴ Thai Red Curry Red curry paste, Thai herbs, coconut milk, jasmine rice. (Vegetable Shrimp Chicken) | 750/1100/950 |
| ▣▴ Massaman Lamb Curry Curry paste, coconut milk, tamarind, fish sauce. | 990 |



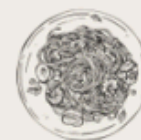
Vegetarian Sizzler

*served with your choice of rice or noodles

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|---|------------|
| ▣ Tofu, Water Chestnut, Broccoli Chilli basil garlic, soy sauce. | 750 |
| ▣ Wok Fried Greens Napa cabbage, pok choy, black garlic, cooking wine, sesame oil. | 750 |
| ▣ Sautéed Mushrooms Garlic, chilli, spring onion, scallion, sesame oil. | 810 |

Non-Vegetarian Sizzler

*served with your choice of rice or noodles



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|--|-------------|
| ▴ Red Snapper With Ginger Spring onion, Xiaoxing wine, soy, celery. | 1000 |
| ▴ Kung Pao Chicken Diced chicken, peanuts, dried red chilli. | 950 |
| ▴ Sichuan Chicken Chestnut, mushrooms, scallion, bell peppers. | 950 |
| ▴ Lamb Sizzler Shredded lamb, rice wine, hot garlic sauce. | 990 |

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