

Non vegetarian

Chilli Lime Chicken Skewers, 395 Grilled chicken cubes with paprika, sweet chili & garlic rub

Beer Batter Fish Fingers, 415 Foradults only

Tandoor Chooza Tikka, 445

Nizami Mutton Seekh, 515

Parda Seekh Kebab Platter, 775 Asssorted seekh kebabs, dum cooked

Afghani Chicken Tikka, 435 Served with coriander pesto & desi chips

Panko Fried Tender Chicken, Hot N Spicy Dip, 375 Served with greek fries

Bohri Keema Pao, 415
Gosht keema with matar, Bohri community inspired

Drums of Heaven, 415 Chicken drumsticks-chili gartic sauce

#adda over the

PITARA

Variety of **Papads**, Lasooni naan fingers, **Parmesan crisps**, Karari roti strips, **Chur chur paratha**, accompanied with 6 types of dips, 545

#Chakna wheel

Jhal muri, Masala peanut, Chanachor garam, Masala chips, Roasted chiwda with green peas & boiled kala chana chaat, 415





Ghee Roast Mutton-Malabari Paratha, 695 Rich boneless mutton chunks, a Mangalore fame

Additional Lasooni Naan, 75; Jeera Pulao, 95;

Maska Pao, 75; Add on Kulcha, 75;

Add on Paratha, 75; Garlic Bread, 95;



ENDINGS

Biscoff Cheese cake sandwich, 525

Dessert of the day, 345

One Pound Celebration Cake, 395 (Askforflavorof the day)

Choice of ice cream, 225

Please inform your server if you or anyone at your table is allergic to any food allergens like dairy products, eggs, seafood. Peanuts, soy, tree nuts & wheat etc.

This will help us serve you better.





Rajma Chawal, 425

Mixing bowl concept, accompanied with green chilli achar, bael murabba, raita, chur chur papad, kachumber salad & chopped coriander

Parathe - wali gali inspired parathas

Aloo Pyaz Paratha, 395 M Matar Paneer Paratha, 395

Methi Matar Paratha, 405

Lehsuni Palak Paneer-malabari Paratha, 545

Paneer tikka cooked in buttery spinach gravy

Paneer Dhaba Wala-Lasooni Naan, 565

Served with sirke wale pyaaz

Paneer Bhurji, Malabari laccha, 395

Homestyle paneer bhurji served with raita, achar, malabari laccha parantha

Late Night Adda Dal, 425

Special adda dal, 24 hrs simmered served with kulcha, raita & salad

Punjabi Penne Makhani, 395 *

With broccoli, mushroom & baby com

Beetroot spaghetti aglio olio, 395

Spaghetti, garlic, olive oil, chilli flakes, parmesan

Basil pesto Spaghetti, 425

Spaghetti, basil pesto sauce, sun-dried tomatoes, olives

Vegetable Khichra Risotto, 425 ★

Italian arborio rice, desi flavours with toor dal, peas, spinach, baby corn & mushroom

Thai Green Curry, 425 ★

Homemade green curry paste, healthy vegetables, jasmine rice

Thai Red Curry, 445 ★

One pan wonder with coconut red curry, jasmine rice

Non Vegetarian

Anda paratha, 425

Served with green chilli achar, dal makhni & raita

Pandara Road Butter Chicken, Baby Naan, 645

Chicken Korma Ishtyle-Lasooni Naan, 625

Served with sirke wale pyaaz

Chicken Bharta-Lasooni Naan, 595

No, not from Punjab...

this one's from Dhabas of Kolkata, chicken threads topped with boiled egg halves & served with lasooni naan

★ Add on Chicken, 125



Vegetarian

Spicy Dum Aloo Chat, 335

Dahi Cigar Rolls, 395

Taiwan chutney, hummus

Corn Bhel, 355

Corn kernels and tortilla chips papdi with green chillies, onions, tomatoes, dhania & pudina

Tandoori Soya Chaap, 445

Marinated with roasted bell pepper puree

Crispy Corn, 295

Masala Fries, 275

Flavoured fries topped with sour cream, avocado sauce

Chur Chur Papad Crisps, 295

Our take on masala papad, ghee smeared churchur papad, melted cheddar & green chillies

Karari Roti, 335

Crispy large kadhai shaped roti, sprinkled with olive chilli oil, chopped tomatoes & onions

Paneer 65, 365

Crispy fried paneer served with chilli garlic chutney

Chilli Paneer, 345

Jar Potatoes, 365

Shaken and served.... roasted baby potatoes, home-made spiced harissa sauce

Mumbai Pao Bhaji, 325







&ON THE BREAD WRAPS - ROLLS



Vegetarian

Naan Pizza Babycorn, broccoli, mushroom, yellow cheddar, mozzarella, topped with fried aubergine, 545

Naan Pizza Onion, garlic pod, black olive, cherry tomato, yellow cheddar, mozzarella, 595

Naan Pizza Charmoulla paneer, onion, green chilli, yellow cheddar, mozzarella, 615

Naan Pizza Chilli Mushroom, Onion, Yellow Cheddar, Mozarella, 575

Paneer Kolkata Roll, 355

Burger Sliders, 375

Cheese poppers, chilli paneer, aloo tikki, ribbon salad

Falafel pita pockets, 415 served with hummus, greek curd & desi chips

Pao Bhaji Sliders, 335

Malabari Veggie Quesedillas, 425

Non-Vegetarian

Naan Pizza, mix meat feast, 595

Naan pizza, charmoulla spiced chicken, yellow cheddar, 695

Egg Kolkata Roll, 365

Chicken Kolkata Roll, 395

Butter Chicken Bruschetta, 395 Punjabi taste, Italian style



Vegetarian

Statteres soups, 1535

Khao Suey, 165

Their Boop served with gartie, order, friest worker, bear the

House Saled, 225

Assorted setaid greens, elicard atmunds, mally many

Churchura papad crisps, 215

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Cheese Kulcha Trio - Mozzarella, Yellow cheddar & Blue cheese, 345

with reta cheese rafta, mirchi satan, green chilli pickie, machini satan.

Tandoori soya chap, 375

Marinated with roasted red bell peoper puree

Chilli lime paneer skewers, 225

Grilled, paprika – sweet chilli – gartic rub

Spicy aloo dum chaat, 195

A Kolkata inspired street feast

Masala fries, 195

Flavoured fries topped with sour cream, avocado sauce

Katori paneer, 245

Cripsy bread Katori filled with paneer bhurji

Jar potatoes, 225

Shaken n served...roasted baby potatoes, home-made spiced harissa sauce

Corn bhel, 195

Corn kernels n tortilla chips, papdi, green chilli, onion, tomato, dhania pudina & imil chutney

Mumbai pao bhaji, 195

Does it need any explanation

Karari roti, 215

Crispy large kadhai shaped roti, sprinkled with olive-chilli oil, chopped tomato, onion

Crispy corn fritters, 195

Served in tortilla cones

Kolkata Ghugni, Kulcha, 195

Jodhpuri mirchi, maska pao, our take, 145

Filled with potato bhaji, served with achari dip

Veg Maggi Masala, 145

Our version of maggi with veggies & spices



Vegetarian

Parathe-wall got inspired parathas

Atoo Pyaz, 245

Methi Mutter, 245

Mutter Paneer, 245

Moussaka, 315

Similato, Moong dal, Cheddar & Parmesan Cheese

Punjabi penne makhni, 335

Tortillini pasta, 325

Cherry tomato, tulsi, cheese sauce

Vegetable khichra risotto, 315 Italian arboriorice - Desi flavours with turdaal, peas, spinach, asparagus,

Chilli Paneer Bunny Chow, 275

South African street food with Indian twist

Kanteen Kadhi-Chawal, 215

Kadhi Pakoda Accompanied with green chilli achar, chopped corlander,

fried brown onion, sev, lemon wedges, roasted crushed peanut

Rajma-Chawal, 215

Mixing bowl concept, accompanied with green chilli achar, bael murabba, raita, chur chur papad.

Kachumber salad, chopped corlander

Paneer dhabawala - lasooni naan, 365

Sirkewala pyaz

Kofta curry – lasooni naan, 325

Parmesan crispies

Late Night Adda Daal, 295

Special 24 hrs simmered daal served with Kulcha, raita and salad

Non Vegetarian

Anda paratha, 245

Served with green chilli achar, dal makhni, raita

Punjabi penne makhni with Chicken, 395

Broccoli, mushroom, babycorn

Vegetable khichra risotto with Chicken, 375

Italian arborio rice - Desi flavours with tur daal, peas, spinach, asparagus, babycom, mushroom

Ghee roast mutton - Malabar paratha, 475

Rich boneless mutton chunks, Mangalore fame

Chicken Korma ishtyle – tasooni naan, 395

Chicken Bharta - Lasconi Naan, 395

No not from Punjab

this one's from Dhabas of Kolkata – Boneless chicken threads Topped with boiled egg haives, served with Lahsum Naan

Adda lasooni naan, 65; Jeera pulao, 90; Dal makhni dip, 80; Garlic bread, 75; Maska Pao, 60



ENDINGS

ParleG cheese cake, served with rabri, 295

Gulab Jamun cheese cake, 245

Chocolate fondue, 325

served with marshmallow, fresh fruits, red apple, pound cake, croutons

Fresh large crumbled cookie, a sharing portion, 245

Three types of ice cream, chocolate - caramet sauce

Dessert sampler, parleG cheese cake – chocolate puchka – baked yoghurt topped with gulab jamun, 345