

House of Handi

- Jungli Paneer

Inspired by the rustic charm of Jungli Maas

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- Jungli Maas

Mutton cooked in our chef's secret blend of spices

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- Jungli Chicken

A taste of Rajasthan's heritage

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- Egg Curry

Home-style egg curry with traditional spices

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Thai Curries

- Veg Green Curry

Mixed vegetables simmered in a fragrant green curry, served with jasmine rice

₹ 365
- Yellow Fish Curry

Fish cooked in a mild yellow curry, served with jasmine rice

₹ 475
- Red Chicken Curry

Spicy red curry with tender chicken pieces, served with jasmine rice

₹ 455

Large Plates

- Pav Bhaji Bites

Mini pao buns served with spicy bhaji

₹ 325
- Makkai Kofta

Corn kofta in a flavorful gravy

₹ 335
- Rajasthani Aloo Pyaz

Potatoes and onions cooked with Rajasthani spices

₹ 295
- Home Style Dal Tadka

Lentils tempered with ghee, jeera, and garlic

₹ 250
- Dal Makhani Pot

Creamy black lentils cooked with butter and spices, finished with a dash of cream.

₹ 295
- Paneer Khurchan

Paneer sautéed with onions, tomatoes, and a blend of spices

₹ 335
- Delhi 6 Soya Chaap Masala

Soya chaap cooked in a rich masala inspired by delhi's vibrant culinary traditions

₹ 335

*Prices are inclusive of taxes. | We levy 7% service charge extra.

Main Course

Desserts

Small Plates

- **Spicy Edamame & Avocado Tikkis** ₹ 350
Served over Nagori chilli chutney with a sourdough phulka
- **Sourdough Crackers** ₹ 275
Crackers with cheese powder, chilli feta & tzatziki
- **Rajasthani Nargisi Kofta** ₹ 325
Spicy vegetable kofta served over chilli hummus and garlic chaklis
- **Dahi ke Kebab** ₹ 325
Yoghurt kebabs paired with warqi paratha, mint caviar, jeera pyaaz
- **Stuffed Barbecue Mushroom** ₹ 345
Mushrooms stuffed with spinach and cottage cheese, served with mint jelly and achari dip
- **Paneer Nagori Mirch Tikka** ₹ 345
Classic paneer tikka marinated with spicy Nagori chilli
- **Kathal Kebabs** ₹ 345
Jackfruit kebabs with garlic chutney, mint caviar, hing jeera pyaaz
- **Crunchy Corn Jackets** ₹ 345
Mini crunchy corns served with a side of chutney
- **Paneer Makhani Sliders** ₹ 345
Kesar malai glaze, mint jelly, pickle curd
- **Mushroom Sliders** ₹ 345
Kesar malai glaze, mint jelly, pickle curd
- **Old Delhi Soya Chaap** ₹ 345
Tandoori-cooked soya botl tossed with chutneys & spiced onions
- **Smoked Salmon with Sourdough Pockets** ₹ 785
Filet of salmon served with tzatziki, wasabi drop, maita caviars, flower bud capers
- **Irani Chicken Tikka** ₹ 450
Chicken cooked with saffron-infused butter, creamy garlic curd, along a blend of burnt onion and tomato
- **Murgh Highway Tikka** ₹ 450
Tender chicken marinated in aromatic spices and hung curd
- **Nagarjuna Tandoori Prawns** ₹ 650
Grilled prawns served over curd rice with kokum cream
- **Chicken Tandoori Sliders** ₹ 400
Mini chicken tandoori patties with saffron malai, mint jelly, and chilli tomato jam
- **Australian Lamb Chops** ₹ 995
Hoisin and sambal marinated lamb chops, grilled over kikar wood
- **Lahori Mutton Seekh Kebab** ₹ 495
Succulent mutton kebabs infused with authentic Lahori spices
- **Korean Fried Chicken** ₹ 400
Crispy fried chicken tossed in spicy Korean chilli paste

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Dimsums & Bao

- **Water chestnut & Edamame Dimsums** ₹ 350
Water chestnut and edamame filled dimsums, served with a garlic and sesame schetzwan sauce
- **Schezwan Mushroom Dimsums** ₹ 350
Stuffed with mushrooms, garlic and aromatic spices
- **Sambal Oelek Mushroom Bao** ₹ 350
Crispy fried mushrooms marinated in Indonesian red hot chilli sauce with toasted sesame seeds
- **Crispy Honey Chilli Tofu Bao** ₹ 350
Extra-firm tofu fried and tossed in a honey chilli sauce
- **Chicken Kothey Dimsums** ₹ 375
Nepalese-style dumplings filled with seasoned chicken
- **Lamb Coriander Dimsums** ₹ 375
Minced lamb with fresh coriander and spices
- **Sambal Chicken Dimsums** ₹ 375
Crispy fried chicken marinated in Indonesian red hot chilli sauce with toasted sesame seeds
- **Prawns Wonton** ₹ 400
Minced prawns wrapped in wonton sheets and fried until golden
- **Chicken Chilli Bao** ₹ 390
Bao buns filled with spicy chilli chicken

Pasta

- **Ricotta and Cream** ₹ 400
Creamy ricotta cheese pasta with sundried tomatoes, olives, and broccoli
- **Baked Mac and Cheese** ₹ 375
Classic macaroni and cheese with options to add peas, corn, or edamame beans
- **Spinach Mushroom & Cream Tomato** ₹ 400
Baby spinach and fresh mushrooms in a roasted red pepper and tomato cream sauce
- **Arrabbiata** ₹ 400
Assorted vegetables in a spicy tomato sauce with parmesan cheese
- **Parma Rosa** ₹ 400
Creamy tomato sauce infused with Parmesan cheese, garnished with fresh herbs
- **Aglia Olio e Peperoncino** ₹ 400
Spaghetti with garlic, chili, and a sprinkle of grated aged cheese

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Appetizers

Main Course

Desserts

Bar Bites

- **Peri Peri Fries with Cheddar Cheese** ₹ 245
Fries topped with melted cheddar, sour cream, and guacamole
- **Chakhna Sampler** ₹ 275
Air cracker, masala khakhra, soya sticks, sambal peanuts, and chutney
- **Sambal Peanuts** ₹ 275
Malaysian-style crunchy peanuts
- **Assorted Papad** ₹ 225
Assortment of crispy papad served with Indian-flavoured dips

Soups

- **Cream of Tomato** ₹ 275
Classic tomato soup garnished with fried basil and cream
- **Truffle & Mushroom Soup** ₹ 295
White fungi mushroom soup with a drizzle of truffle oil
- **Hot & Sour** ₹ 275
Savory, spicy and tangy oriental soup
- **Khao Suey** ₹ 350
Burmese noodle soup with a rich coconut milk broth

Salad

- **Romaine Caesar Salad** ₹ 345
Romaine Lettuce , buttermilk, milk croutons, muktia pear slices
- **Caprese Burrata** ₹ 345
Basil-infused greek yogurt foam, spicy rocket leaves, dried grape tomatoes
- **Green Apple Waldorf** ₹ 385
Walnut dressing, chilli caramelized walnuts, celery stalk
- **Mediterranean Quinoa Salad** ₹ 275
Quinoa mixed with fresh parsley, lemon and roasted red peppers
- **Pickled Beetroot Carpaccio** ₹ 275
Thinly sliced beetroot, pine nuts, goat cheese, balsamic reduction

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Bar Bites, Soups, Salads

Appetizers

Main Course

Desserts

Large Plates

- **Paneer Teen Mirch** ₹ 345
Mathaniya, nagori and kashmiri chillis
- **Chur Chur Paneer Naan** ₹ 250
Flaky naan with melted butter, served with makhani dip
- **Bhapa Machi** ₹ 465
Steamed fish with flavours of mustard, coconut, and a hint of turmeric
- **Laal Maas** ₹ 500
Slow-cooked mutton curry with Mathania mirchi
- **Aslam Butter Chicken** ₹ 395
Famous creamy and rich butter chicken from old delhi
- **Dak Bungalow Mutton Curry** ₹ 525
Tender mutton cooked with potatoes, Bengal spices, and topped with a boiled egg

Rice

- **Chicken Biryani** ₹ 350
Curried chicken cooked with steamed basmati rice, whole spices and fresh coriander
- **Mutton Biryani** ₹ 425
Spiced lamb cooked with steamed basmati rice and fresh ground spices
- **Veg Biryani** ₹ 265
Layers of basmati rice cooked with mix vegetables and spices
- **Steamed Rice** ₹ 200
Plain or jeera
- **Saffron Pilaf** ₹ 200
Aromatic rice cooked with saffron
- **Hing Tadka Pulao** ₹ 200

Sourdough Kulchas

- **Paneer Kulcha** ₹ 325
A fusion combining the soft paneer inside a crispy traditional kulcha
- **Chicken Keema Kulcha** ₹ 375
A twist on a traditional bread, sourdough kulcha stuffed with spiced ground chicken
- **Mutton Keema Kulcha** ₹ 400
Sourdough kulcha filled with spiced ground mutton

Thin Crust Pizzas

- **Classic Margherita** ₹ 450
Mozzarella cheese, tomatoes, basil chips, and oregano
- **Farmhouse** ₹ 495
Mixed vegetables, fresh mozzarella, and yellow cheddar
- **Four Cheese Pizza** ₹ 525
Goat cheese, mozzarella, parmesan, and red cheddar
- **Sicilian Veg** ₹ 550
Mushrooms, sundried tomatoes, pickled onions, garlic, basil, and chilli oil
- **Sicilian Chicken** ₹ 595
Chicken, sundried tomatoes, pickled onions, garlic, basil, and chilli oil
- **Pork Pepperoni** ₹ 650
Thai chilli, spicy oil, smoked pepper, and fresh mozzarella
- **Chicken Bolognese** ₹ 595
Ground chicken, tomatoes, onions, garlic and cheese

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Breads

● Khamiri Roti	₹ 50
● Stuffed Naan	₹ 115
● Butter Naan	₹ 95
● Garlic Naan	₹ 95
● Chilli-Coriander Naan	₹ 95
● Ghee Podi Naan	₹ 95
● Tandoori Roti	₹ 45
● Phulka Roti	₹ 35
● Lachha Paratha	₹ 75

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Desserts

- **Rabdi Tiramisu** ₹ 345
Cardamom, nuts and a hint of bitterness
- **Raspberry Panna Cotta** ₹ 345
With soan papdi crunch and orange emulsion
- **Choco Lava Cake, Sticky Ice Cream** ₹ 325
(Contains Egg)
- **Hand Churned Malai Ice Cream - 60Gm** ₹ 395

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