

FRIES

House Fries 144
traditional potato finger chips.

Cheese Fries 273
potato finger chips layered with cheese.

Tex Mex Fries 302
topped with refried beans, jalapenos and cheese sauce.

Loaded Fries 398
bacon, cheese sauce and sour cream.

STARTERS

VEGETARIAN

Cheese Wadas 226
khaas puneri, cheese-stuffed, baby batata wadas served with lip smacking thecha mayo.

Bharwan Kumbh ke Tikke 341
cheese and spice stuffed mushrooms gently marinated with tikka spices and finished in the tandoor.

Bhut ke Kumbh 327
okay, here's the disclaimer. bhut jholokia literally means ghost chillies! mushrooms marinated in these wicked chillies grilled in the tandoor. don't say we didn't warn you.

Pad Kratiem Prik 288
assorted mushrooms in thai black pepper and garlic sauce - a classic thai culinary seasoning that has been around for as long as the existence of siam.

Multani Paneer Tikka 414
paneer stuffed with spiced mushrooms, coated in a butter and gram flour batter, and chargrilled. one of the gems from the streets of haram darvaaza in multan, pakistan.

Zalooni Paneer Tikka 389
delectable paneer chunks marinated with olive oil and tandoori masalas cooked over hot coal.

Double Dredged Cottage Cheese 361
crispy fried cottage cheese glazed with thai sriracha tossed with cucumber, peanuts and scallions and sesame seeds.

Honey Chilli Lotus Stems 258
a thai surprise consisting of crisply fried lotus stems tossed with red chilli in honey chilli sauce.

Sichuan Chilli Baby Corn 284
crunchy baby corn and bell peppers wok-tossed with sichuan peppers and scheswan sauce to finish it with chilli oil.

Cottage Cheese Pad Kratiem 356
a popular thai street food replaced by cottage cheese strips in a golden brown garlic and pepper sauce.

Mozzarella Fritters 338
panko fried, herb-crusted, cloud soft mozzarella fingers served with garlic and red chilli flakes-spiked tomato sauce.

Nachos 277
popular northern mexican tortilla chips with refried beans, cheese sauce and salsa.

Potato Skins 263
irresistible, crispy, cheese potato halves topped with refried beans, scallion, refreshing salsa and sour cream.

Bruschetta - Ricotta and Spinach 352

originated in ancient rome, when olive growers would bring their olives to a local olive press and taste a sample of their freshly pressed oil using a slice of bread. we serve spinach, basil, sun dried tomato, ricotta and garlic on crunchy baguette.

NON VEGETARIAN**Sarsonwaali Macchli** 481

cooked over hot charcoal, succulent chunks of fish marinated in mustard and traditional bengali achari spices. favourite on 'this side of bengal' as well as 'that side of bengal'.

Tandoori Koli Masala Pomfret 918

king of indian fishes, marinated in freshly ground spices along with coriander leaves and lime and tastefully finished in the tandoor.

Warhadi Jhinga 532

fresh prawns tossed in the traditional, indomitable red chilli warhadi thecha.

HMT Prawns 513

prawns tossed with a spicy combo of green chillies, garlic, peanuts and coriander. only for the brave-hearts.

Sumac Prawn Kebabs 591

slow-cooked over charcoal, prawns marinated with the tangy-lemony sumac along with tahini, paprika, garlic and lime.

Dhaabe ka Murgh 349

scrumptious half-a-chicken, spice-marinated and grilled to heavenly perfection in the tandoor.

Murgh Chandani Kebab 414

chicken mince seasoned with delicate spices, wrapped in thinly sliced chicken breast and tandoor-cooked in tikka marination.

Chicken Kaffir Leaf Kebab 407

from the tandoor, tender chunks of chicken marinated with kaffir lime leaves - one of the most aromatic of all herbs - and chilli, lime zest, honey, served with delicious mango salsa.

Dakshini Murgh Tikka 402

flame-grilled chicken tenders in authentic south indian permanents like red chilli, curry leaves and spices.

Fajita Kebab 463

a mexican specialty of chicken marinated in versatile, tasty fajita spices cooked in the tandoor with peppers and onion.

Kerala Pepper Chicken 376

pan-tossed chicken tempered with distinct black pepper, whole red chilli and curry leaves from the backwaters of periyar.

Guntur Kudi Vepudu 391

chicken sautéed in freshly ground hot and spicy guntur masala with chilli and crisp curry leaves - a coastal andhra delight.

Wazwan Seekh Kebab 567

kashmiri delicacy. mutton mince flavoured with black cardamom, saffron, chilli and caraway seeds, skewered and grilled in the tandoor.

Tabak Maaz 598

from the wazwaan kitchen - a matter of pride in a kashmiri kitchen and cultural identity - juicy lamb chops cooked in an aromatic broth and then pan-fried in ghee with spices and served with cucumber yoghurt.

Numbing Prawns 566

spicy prawns wok-tossed with sichuan peppers in chilli oil, imparting a hint of lemony fragrance, followed by a unique tingling sensation.

Green Garlic Fish 463

fish tossed in a garlic and coriander sauce with a jaunty bright finish.

Buldak 398

literally meaning 'fire chicken', this most popular street food amongst korean youth, is made with red chilli paste, ginger, garlic and vinegar.

San Choy Bow 454

originated from guangzhou, chinese lettuce cups filled with chicken mince tossed with water chestnut, mushrooms and baby corn to be savoured with honey chilli and sichuan dip.

Chiu Chow Chicken 372

from the ancestral home of the chiu chow people on the eastern edge of coastal guangdong province, we bring to you shredded chicken tossed in fujian chilli-garlic sauce topped with fried basil.

Ghee Roast Chicken Tacos 428

ghee roast chicken, a popular bunt tuluva mangalorean shredded-chicken recipe, whose origins go back to a small town in karnataka - kundapur, heaped on soft flour tortillas with herbed cheese sauce.

Adobo Lamb 689

adobo, derived from the spanish word 'adobar' which means 'to marinate', this is a filipino delicacy of lamb simmered with soy, vinegar, chilli and garlic.

Aniseed Prawns 631

brazilian style prawns sautéed with garlic, herbs, caraway seeds and flamed with characteristic aniseed liqueur.

Buffalo Shrimp 596

these flavorful succulent prawns, sweet with a kick of spice, are panko-fried and tossed in hot sauce served with blue cheese dip.

Creole Fish Skewers 783

originated in louisiana which sits at a crossroads for a large variety of immigrant influences, creole spice marinated fish, skewered with peppers and served with lemon mustard aioli.

Jerked Chicken 399

jerk spice-marinated chicken tenders, pan-grilled and served with an unforgettable pineapple chilli salsa.

Paprika Chicken Popcorn 397

chicken popcorn marinated in paprika specially procured from the central market hall, europe's oldest open-air market. served with simple, lip-smacking aioli.

Lebanese Grilled Chicken 402

flame-grilled chicken tossed with garlic, lebanese spices and lemony flavour of sumac, served with a special sauce.

Piri Piri Wings 494

the most ah-mazing batter-fried chicken wings tossed in a piri piri sauce.

Nachos 381/436

popular northern mexican tortilla chips with refried beans, cheese sauce and salsa with added chicken or bacon.

Potato Skins 316/391

irresistible, crispy, cheese potato halves topped with chicken or bacon, refried beans, scallion, refreshing salsa and sour cream.

Queso Flameado 649

the oozy, gooey deliciousness of this texan speciality brought to you with goan sausage, tossed with jalapenos and tomato, served over melted cheese.

Bruschetta-Ricotta Spinach and Chicken 449

originated in ancient rome, when olive growers would bring their olives to a local olive press and taste a sample of their freshly pressed oil using a slice of bread. we serve chicken, spinach, basil, sun dried tomato, ricotta and garlic on crunchy baguette.

SOUP



Kimchi Soup 247

the classic kimchi jjigae, a go-to soup in many korean households has oriental vegetables simmered in a flavourful broth which will want you to lick the soup bowl long after you have finished.

Burmese Lemon Coriander 192

curry powder, garlic and coriander with vegetables in a delicious lemony broth.

Sayur Asem 221

a southeast asian vegetable soup which can be traced to sundanese people of west java, consisting of vegetables like corn, beans, cabbage and tomato simmered with spices in tamarind soup.

Minestrone 256

a hearty italian tomato-y broth which includes beans, onions, celery, carrots, stock, and of course, pasta.

Broccoli and Almond Soup 254

this creamy and light soup with the goodness of oven-braised broccoli and the nuttiness of almonds, is a wholesome soup packed with nutrients.

Spicy Chicken Wonton Soup 288

did you know that wonton is called huntun in mandarin and it means "chaos" because the wrapping of the dough is scrunched up together?

we bring to you these chinese, boiled dumplings with chicken, cabbage, leek, spring onion and garlic served in the garlic-chilli-soy poaching liquid.

Seafood Bisque 307

a smooth, creamy, highly-seasoned soup of french origin, classically based on a strained broth (coulis) of fish and prawns simmered in a paprika and prawn butter velouté, served in a sour-dough bun.

Chicken and Corn Chowder 344

chunks of chicken with corn and cheddar transform this hearty chowder into a main-course soup. add bacon if you really want to taste it to its fullest.

**"I live on good soup,
not on good words."**

- Moliere

SALADS



Grilled Vegetable Tabbouleh 368

originally from the mountains between syria and lebanon, try our version of this bright, lemony middle eastern salad of grilled aubergines, courgettes, mushrooms, peppers, onion, feta and pomegranate with parsley and broken wheat spruced up with zataar vinaigrette. tabbouleh is derived from the arabic word tãbil, meaning "seasoning" or more literally "dip".

Farro 266

farro, the ancient whole-grain derived from wheat, originally from mesopotamia, which has plenty of dietary benefits, is combined with kale, zucchini, cucumber, red onion, white radish, red radish, cherry tomato and walnuts adorned with peanut-butter-lemon dressing.

Roast Beet, Pumpkin and Pomegranate Salad 289

incredibly sweet oven-roasted beets and pumpkin, boasting an earthy taste with a uniquely delicious flavour, together with pomegranate, arugula, pumpkin seeds and feta, rounded off with maple balsamic dressing.

Shish Fattoush 397

a levantine middle-eastern salad, originally from syria, made from toasted or fried pieces of crispy khubz (arabic pita) combined with chicken, mixed greens and other vegetables, such as tomato, onion, cucumber and peppers in tahini yoghurt.

Southwest Chicken Salad 392

jump to 1863 in the history of the us when the first american version of chicken salad was served at town meats by liam gray. we mix the ever popular bbq chicken with charred corn, tomato, onion, kidney beans, jalapenos and smoked scarmoza cheese drizzled with ranch dressing.

PASTA



Spaghetti Aglio Olio 386

spaghetti tossed with garlic, chilli flakes and herbs in the finest olive oil from the bustling corners of naples.

Evangelista Torricelli 447

originated in genoa, and named after the man who invented the mercury barometer in 1643, this is penne tossed in classic basil pesto and grana padano.

Mushroom Melange 528

spaghetti topped with a stroganoff of button and shitake mushrooms.

Spaghetti Rosemary Chicken 611

spaghetti topped with charcoal-cooked rosemary-chicken in a parmesan-lemon-garlic sauce.

Penne Pollo Arrabiata 469

penne with chicken in a hot, hearty and chunky tomato sauce with fresh basil, peppers and red wine, finished with grana padano.

Penne Chicken Gumbo 512

penne and chicken with celery, onions and bell peppers in hot gumbo sauce.

Penne Macheleria 587

penne, ham, bacon and sausages in a smoked scarmoza tomato cream.

Fideua 746

spaghetti topped with chicken, goan sausages, shrimp, bell peppers in a fresh basil saffron tomato sauce.

Cajun Grilled Fish 661

red chilli and herb-marinated fish steak, grilled and topped with brandy pepper cream, served with herb rice and sautéed veggies.

Pescado A Lo Macho 728

fried king fish coated in a thick sauce made with aji amarillo, the ubiquitous yellow chilli found in half the dishes of peru.

Harissa Prawns 612

grilled prawns tossed in moroccan harissa sauce - a spicy red hot sauce prepared from hot chilli peppers - served mashed potato -and white wine butter.

Stuffed Bacon Wrapped Chicken 664

an insanely delicious combo of chicken stuffed with gooey melted scarmoza cheese and wrapped with bacon served with port wine mushroom sauce and tappennde potato.

Farrouj Musahab 553

grilled chicken with tahini sauce, saffron rice and grilled vegetables - a favourite of much of the local lebanese community and others as well.

Truffle Mushroom Chicken 566

rosemary-grilled chicken in mushroom sauce laced with white truffle oil, served with herb rice and sautéed veggies.

Chicken Schnitzel 527

crumbed, fried, hammered chicken, served with mushroom-capers cream and potatoes - a popular dish of the viennese cuisine, or is it german cuisine? they are still fighting over it.

BBQ Chicken 539

traditional barbecued chicken with bbq sauce served with charred corn, garlic mash, grilled pineapple and sautéed veggies.

Hunter Style Lamb 614

lamb simmered with spinach, onions, garlic and mushrooms in rosemary jus, served with herb rice and sautéed veggies.

Anda Curry 319

boiled anda simmered in medium spicy gravy, a standard affair to suit every Indian eggetarian. best to savour with rice or roti.

Extra Ghee 62

**"If God did not intend us
to eat animals, then why did he
make them out of meat?"**

- John Cleese

Gongura Chicken <i>an amazing combination of sour gongura leaves or sorrel leaves with chicken - a special andhra-style recipe.</i>	473	Koong Krapow <i>one of the promoted dishes in local thai food contests, prawns with peppers and onions in a satisfying chilli and thai basil sauce.</i>	559
Ghosht Nihari <i>splendid mutton cubes cooked in a ginger and ghee-laced gravy.</i>	589	Twice cooked Lemon Chicken <i>moist and succulent skin-on chicken, grilled and then fried and topped with an oriental tangy and sweet lemon-garlic sauce.</i>	487
Laal Maas <i>a fiery, rajasthani, tender lamb curry cooked in a variety of masalas with a burst of mathania chillies and yoghurt.</i>	578	Gai Pad Mamuang <i>originally a sichuan chinese dish hijacked by thai cuisine. stir-fried chicken with water chestnuts and cashewnuts, giving it a juicy as well as crunchy texture.</i>	476
Highway da Kukkad <i>plain and simple dhaba-style chicken curry.</i>	497	Pixian Chilli Bean Chicken <i>chicken in a spicy pixian chilli bean sauce-the soul of sichuan cooking - a spicy, salty paste made from fermented broad beans, soybeans, salt, rice, and various spices.</i>	373
Kheema Pao <i>maharashtrian style mutton mince simmered in spices and served with fresh, soft pao.</i>	366	Hunan Shredded Lamb <i>a star of the cuisines of the xiang river region, western hunan province, in china, consisting of shredded lamb simmered in hunan sauce with a hot and spicy flavour because it is marinated and stir-fried with chilli peppers, shallots and garlic.</i>	628
Achari Gosht <i>lamb chunks in a mustard oil, mustard seeds and kalonji laced gravy - a wonderful yet rare awadhi cuisine delicacy of uttar pradesh, which is cooked bringing out pickled flavors unflinchingly.</i>	534	Thai Curry Traditional <i>thai curry red/green/yellow with choice of chicken or prawns served with gently flavoured basil rice.</i>	511/692
Pla Tom Som <i>thai style diverse and exotic crispy fried pomfret topped with complex flavours of spicy tamarind garlic basil sauce.</i>	862	Enchilada Cream Chicken <i>a cheery mexican hotspot of corn tortillas rolled with creamed chicken and peppers topped with authentic enchilada sauce and gratinated.</i>	424
Spicy Black Bean Fish <i>fish tossed in spicy black bean sauce from the people of sichuan province who are renowned for creating the most flavourful gravies from the most simple ingredients.</i>	501		

Bok Choy and Mushroom Stir Fry 398

juicy bok choy, water chestnuts, broccoli with earthy mushrooms in mildly flavoured shitake oyster sauce, best served with piping hot steamed rice.

Ba Bao La Jiang 387

straight from shanghai, this chinese eight treasure vegetables stir-fried in hot chilli bean sauce emphasizing freshness and balance, in particular the richness of sweet and sour flavouring.

Tsel Sessa 334

exotic vegetables in light butter soy.

Basil Chilli Vegetables 346

broccoli, mushrooms and baby corn in authentic thai style basil-chilli sauce. healthy and packed with vitamins and nutrients.

Thai Curry Traditional 428

thai curry red/green/yellow with choice of vegetables, served with gently flavoured basil rice.

Cottage Cheese Stack 421

grilled cottage cheese stacked with sautéed spinach and cheese and topped with a tomato cheese sauce served with 'potato of the day' and sautéed veggies to make a complete meal. enjoy.

Enchilada Bean and Corn 413

from the people living in the lake region of the valley of mexico, corn tortillas rolled with refried beans and creamed corn, topped with enchilada sauce and gratinated. hearty, filling, satisfying, and delicious.

Wild Mushroom Stroganoff 442

button and shitake mushrooms with peppers and gherkins in a mustard cream sauce which appeared in russian cookbooks in the mid 1800s, presumably named for a prominent member of the stroganoff family. served with herbed rice and sautéed veggies.

NON VEGETARIAN**Chemmeen Curry** 606

a prawn lovers paradise, kerala style prawn curry a delicacy of god's own country.

Muji Gaad 657

an amalgamation of vegetarian and non-vegetarian tastes enhanced by hot spices and herbs. a fish-radish recipe served on festivals and several special occasions in kashmir. a favourite of the kashmiri pandit cuisine.

Railway Chicken/Mutton 472/571

simple yet lip-smacking meat curry born in the colonial india, an all time favourite.

Kukkad Karachi 483

an aromatic chicken curry, borrowed from the burns road in old downtown karachi, it will have you wanting to savour every bit till the very last morsel.

Jardaloo Salli Murghi 534

new year festivities have always revolved around food for parsis and this particular delicacy of chicken cooked in an apricot-laced tomato gravy served with match-stick potato straws emerges as the winner.

Hyderabadi Murgh ka Salan 468

chicken and chilli cooked in a spicy vegetable gravy.

"One cannot think well,
love well, sleep well,
if one has not dined well."

- Virginia Woolf

PIZZA

Caprese	412
<i>semi soft, rindless buffalo mozzarella cheese balls, tomato, fresh basil and capers.</i>	
Pesto	419
<i>basil pesto, sun-dried tomato, american corn, red bell peppers, olives and feta.</i>	
Primavera	393
<i>fresh broccoli, baby corn, mushroom and peppers.</i>	
Quattro Formaggio	451
<i>classical, inviting, teeth-sinking, four-cheese pizza</i>	
Spinach and Goat Cheese	447
<i>baby spinach, luscious goat cheese, sundried tomato and olive oil.</i>	
Bbq Chicken	562
<i>bbq chicken, american corn, red onion and mushrooms with bbq sauce drizzle.</i>	
Moroccan Chicken	463
<i>shawarma chicken, fries, jalapenos, onion and beet, splattered with tahini sauce.</i>	
Ay Caramba	494
<i>a spanish pizza twist with fajita marinated chicken, refried beans, peppers, onions, jalapenos, scallions, cheddar and salsa enchilada sauce.</i>	
Meat Lovers	557
<i>delightful indulgence of chicken, bacon, sausage, ham and extra cheese.</i>	
Pepperoni	596
<i>only pork pepperoni.</i>	

MAINCOURSE

VEGETARIAN

Bharwan Dum Olav	373
<i>this is ghar ka khana of the traditional kashmiri pandits - spiced, cheese-stuffed potato seeped in a fennel and ginger powder laced spicy gravy.</i>	
Kanchkolar Kofta	312
<i>bengali special spicy green plantain koftas, soaked in warm, gingery gravy straight from the bong's kitchen.</i>	
Tikhat Sabzi	329
<i>vegetables in a spicy masala-laced gravy.</i>	
Makai Palak Lehsuni	338
<i>american corn simmered in a flavourous, garlic-laced spinach puree.</i>	
Lehsuni Palak Paneer	347
<i>the palak and paneer combo when blended with garlic and green chillies, acquires a completely new flavour and aroma, which you will find truly irresistible.</i>	
Paneer Peshawari	354
<i>cottage cheese tossed with onion and peppers in a luscious brown gravy.</i>	
Pindi Chhole	316
<i>chickpeas seethed in delicious, traditional, finger-licking punjabi spices.</i>	
Guntur Kuragayalu Masala	331
<i>andhra-style garden vegetables in a spicy masala-laced gravy from guntur known as the land of chillies because it boasts of asia's largest chilli yard.</i>	

RICE & NOODLES



Steamed Rice/Jeera Rice/Basil Rice 193

Dal Tadka / Fry 196

Dal Makhni 349

Lakhnawi Biryani
Veg / Egg / Chicken / Mutton 346/423/507/551

Noodles
Veg / Chicken / Prawns 268/369/456
hakka, singapore, schetzwan, burnt garlic

Pan Fried Noodles
Veg / Chicken / Prawns 331/412/461
pan fried noodles topped with shitake oyster and rice wine sauce.

Jajangmyeon
Veg / Chicken / Prawns 351/443/614
garlic noodles topped with korean spicy black bean sauce

Burmese Khow Suey
Veg / Chicken / Prawns 536/691/763
noodles with vegetables, chicken or prawns, simmered in a curry powder-laced coconut milk sauce

Paella 738
rice stewed with seafood, chicken, sausages, basil, sherry and saffron. many non-spaniards view paella as spain's national dish, but valencians, in turn, regard paella as one of their identifying symbols. the word paella is originally from old french and means frying pan. (you must have surely heard the hindi 'patela'!!)

Phad Thai 424/636/743
Veg / Chicken / Prawns

flat rice noodles with tamarind pulp, tofu, fish sauce, peanut, palm sugar and chilli pepper

Fried Rice 239/315/396
Veg / Chicken / Prawns
Singapore, Schetzwan, Burnt Garlic

Khao Phad Kaprao 267/326/411
Veg / Chicken / Prawns
thai fried rice

Nasi Goreng 416/541/676
Veg / Chicken / Prawns
stir-fried rice with red cabbage, onion, sprouts, garlic and soy

BREADS



Roti - Plain / Butter 46/46

Paratha 61

Naan - Plain / Butter 78/78

Flavoured Naan 93
Garlic / Cheese / Cheese-Garlic / Chilli-Garlic

Malabari Paratha 71

Stuffed Paratha 187
Aloo / Gobi / Mix / Paneer

BEVERAGES



Chhaas 73