

Small Plates



VEGETARIAN

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|-----|---|------|
| | Guacamole Papad | ₹355 |
| | Corn khichiya, spiced guacamole, chilli pickle, coriander cream | |
| © | Bocconcini Paniyaram | ₹385 |
| | Sundried tomato chutney, basil marinated bocconcini | |
| © | Paneer Changezi Taco | ₹385 |
| | Rumali shell, lemon, jalapeño raita, cheese podi | |
| ✓ | Ajmeri Kadhi Kachori | ₹355 |
| | Kadhi mousse, coriander oil, imli gel | |
| ✓ | Kathal Dimsum | ₹465 |
| | Sil batta tamatar chutney, cucumber kimchi | |
| © ✓ | Baingan Chokha Hummus | ₹415 |
| | Baked sattv chips, smoked green chilli, achar foam | |
| | Jerusalem Artichoke Chaat | ₹415 |
| | Spinach murrku, pomegranate raita, kokum caviar | |
| | Mathri & Ricotta | ₹375 |
| | Black lemon gel, pumpkin seed, coriander mathri | |
| | Anardana Aloo Chaat | ₹385 |
| | Layered potatoes, tamarind yoghurt, pomegranate pearls | |

© – Signature Plates

✓ – Vegan

© – Fermented Special

Some food items may contain traces of nuts, dairy or gluten.
Please ask your server for details.
Govt. taxes as applicable. | We levy 10% service charge.

Small Plates



N O N - V E G E T A R I A N

- | | |
|--|------|
|  Chicken Koliwada | ₹395 |
| Kokum yoghurt dip,
fermented green chilli thecha | |
|  Pandi Pork Bao | ₹655 |
| Kachampuli vinegar, slow cooked
pork belly, fermented thai chilli | |
|   Lamb Khamiri Kulcha | ₹545 |
| Bhuna lamb, arugula,
purple cabbage sauerkraut | |
| Meen Moilee Dimsum | ₹525 |
| River sole, coconut milk,
fermented chilli oil | |
| Prawn Chettinad | ₹555 |
| Air fried crispy idli, podi masala,
curry leaf oil | |
| Country Chilli Chicken | ₹525 |
| Tadka raita, curry leaves,
fermented chilli foam | |
| Soft Shell Crab Pakoda | ₹655 |
| Smoked pineapple &
mint chutney, lemon | |
|  Kaffir Lime Fish | ₹655 |
| River sole, lime pickle, jeera sour cream | |
|   Halim Tarts | ₹465 |
| Kalonji sauerkraut, fried onions, barley | |
| Chorizo Kachori Chaat | ₹475 |
| Goan chorizo, aloo rassa reduction,
mint yoghurt | |
|  Gongura Prawns | ₹555 |
| Chilli pistachio sauce, onion pickle raita | |

 – Signature Plates  – Vegan  – Fermented Special

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Kebab & Tikka



VEGETARIAN

3 Layered Paneer Tikka ₹495

Mango mint, coconut malai,
tandoori garlic with achaari cream

🍷 Edamame Galouti ₹495

Baked shirmal, garlic feta,
white truffle scent

🍷 Portobello Tandoori Mushroom ₹645

Fermented peppers & carrot salsa,
spinach cream, nuts



NON - VEGETARIAN

🍷 Inji Puli Lamb Chops ₹1095

New Zealand lamb chops,
tamarind sauce, ginger pickle

Thalassery Chicken Tikka ₹465

Sumac padchadi, olive powder

Kakori Kebab ₹545

Warki paratha, pickled onions,
mint & coriander chutney

Salmon Malai Tikka ₹795

Norwegian salmon, dill leaves,
raw mango jam, cashew paste

Rajouri Murgh Tikka ₹465

Saffron feta, Rajkot peanut chutney

King Chilli Wings ₹455

Pestle chilli marination,
tadka sour cream, pickle veg

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Mains



VEGETARIAN

	Dal Tadka Arhar dal, ghee chilli tadka	₹395
©	Dal Makhani Cooked overnight, white butter	₹535
	Paneer Tikka Masala Coarse makhani gravy, cottage cheese	₹535
	Old Fashioned Malai Kofta Dhaba style brown gravy	₹515
	Chaman Qaliya Kashmiri cottage cheese, creamy cashew & saffron gravy	₹495
✓	Kerala Stew Seasonal vegetable mix, coconut milk	₹495
✓	Mushroom Chettinad Masala Button mushrooms, homemade chettinad masala	₹575
	Soya Chaap Rogan Josh Kashmiri rogan, tandoori soya chaap	₹575

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Mains



N O N - V E G E T A R I A N

Bhopali Chicken Korma ₹595

Brown onion gravy, kewra water

☉ **Butter Chicken** ₹595

Boneless tikka, makhani gravy

☉ **Nalli Nihari** ₹695

Slow cooked lamb shank,
green chilli, ginger butter

☉ **Laal Maas** ₹695

Mathania chilli paste, mustard oil

Prawn Idiyappam ₹655

String hoppers, malai coconut
prawn curry

Goan Fish Curry ₹795

Pomfret, tamarind paste

Murgh Hara Dhaniya ₹625

Diced chicken, fresh coriander,
brown gravy

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Breads



Black Garlic Naan	₹125
Tandoori Roti	₹85
☉ Parmesan & Seed Mixed Naan	₹165
Phulka (2 Pcs)	₹150
Chur Chur Paratha	₹145
🥫 Khamiri Roti	₹105
Mirchi Pudina Lachha	₹105

Rice



Steamed Rice Plain or jeera	₹250
Truffle Lemon Rice A perfect blend of lemon zest, spices, crunchy peanuts & parmesan	₹275
Yakhni Pulao Chicken	₹345
Mutton	₹445

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Desserts



Tiramisu Ghevar	₹425
Mascarpone cream, coffee liquer, gold leaf	
Dark Chocolate Cumin Brownie	₹475
Chocolate ganache, chocolate mud, saffron kulfi	
Mizoram Wild Rice Kheer	₹445
Black rice, berries, dry fruits, white chocolate	
Rabdi Malpua	₹425
Mini malpua, in-house rabdi, saffron, mawa	

All Desserts Are Eggless

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