

Big Plates & Biryani

Portions that will please the hearty appetite, these curries and biryanis also make for great sharing.

BOMBAY LUNCH HOME VEG CURRY AND BANANA LEAF RICE V

Mixed seasonal vegetables simmered in Mumbai's coastal masala, a rich and complex blend of over 20 spices, best eaten with fragrant rice steamed in tender banana leaves.

525

CHATKA CHHOLE KULCHEY V

Chickpeas cooked in the tin, the asli Punjabi way; the chhole masala is a secret family recipe. Garnished with roasted and crushed pomegranate, and served with tandoori aloo kulchas.

525

PULLED JACKFRUIT MASALA WITH CURRIED BUTTER PAROTTA V

Spiced and tempered pulled jackfruit masala with roasted coconut and Guntur chilli flakes. Served with curried butter parotta.

525

NILGIRI VEGETABLE CURRY V J

Mix vegetables in a southern spiced, green coconut kurma with pearl onions.

495

SURAT STREET KHAVSA V J

A combination of Indian and Burmese flavours, tempered noodles, coconut curry, crushed papdi, spring greens and fried chilli garlic chutney. This Burmese inspired dish travelled to Surat with the traders who sailed to Burma for teak.

495

PANEER SIRKA PYAZ V

Tawa-tossed paneer with 'sirka pyaz' or vinegar-soaked pearl onions, in a masala tempered with cumin and chillies. An accidental creation of a wayside eatery, tawa cuisine was born around the time of partition in Punjab's refugee camps.

595

PANEER TIKKA BUTTER MASALA V J

Barbequed paneer and green peppers in a homemade tamatar-makhanwala gravy.

595

CANTEEN VEGETABLES V

Seasonal vegetables and paneer in a caramelized onion gravy prepared with exotic spices.

495

JAIPUR KOFTA V

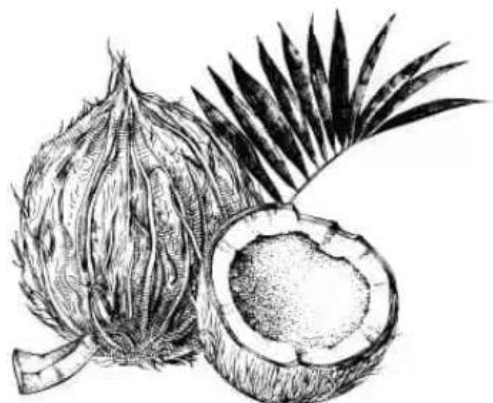
Cottage cheese dumplings in a rich creamy almond and cashewnut gravy with a subtle fragrance of 'Ruh Gulab' or rose water.

545

DUM KE KALI DAL V

Creamy, earthy, whole black lentils slowly simmered over charcoal, finished with a dollop of hand-churned butter.

395



CHICKEN TIKKA BUTTER MASALA

Marinated, spiced, charcoal-roasted succulent chicken chunks, in a rich Punjabi makhani sauce.
625

COCHIN CHICKEN

Roast chicken cooked with pounded, Tellicherry pepper and caramelized onions.
625

PUNJABI COOKER CHICKEN

Marinated chicken in yogurt and ground spices, cooked in a 'chatpata' onion, tomato and cashew gravy with homemade Punjabi garam masala.
625

SMOKED JODHPUR MUTTON

Clove smoked mutton cooked with bright-red fiery 'Mathaniya Jodhpur Chillies' from Rajasthan.
795

HIMACHAL BHUNA MUTTON

Slow cooked mutton with rustic "pahadi" spices - a blend of powdered fennel, Kashmiri red chilli and coriander seeds. Delicious with chur chur paratha.
795

MARIO'S MANGO PRAWNS & COCONUT RICE

Prawns cooked in the traditional Goan 'Ambotik masala', a deep-orange, spicy and tangy gravy, offset by the sweetness of ripe mango. Served with fragrant rice steamed in banana leaves.
745

PARDA SUBZ BIRYANI

Slow cooked vegetable biryani, garnished with caramelized onions.
525

EGG TADKA BIRYANI

Street style tawa biryani seasoned with mustard seeds, curry leaves and fried onions.
475

TIKKA KEBAB BIRYANI

Roasted chicken kebabs, dum cooked with biryani rice, ginger juliennes and fresh mint.
595

MUTTON BOTI BIRYANI

Fragrant lamb and rice cooked on dum with 'potli masala', a bouquet garni of whole garam masala.
845



Accompaniments

The humble flatbread in its various diverse regional forms, buttery Indian breads or fragrant flavoured rice, nothing mops up a curry better.

ॐb CHUR CHUR PARATHA

Crispy, flaky, layered, hand-crushed
– a house specialty.
135

AMRITSARI ALOO KULCHA

Spiced potato kulcha topped with dollops
of butter.
135

TANDOORI ROTI

Plain
Whole-wheat wholesomeness baked
in a clay oven.
95

Butter
Whole-wheat wholesomeness baked in a
clay oven with buttery goodness.
105

ROOMALI ROTI

Plain
Delicate, handkerchief-thin, and
versatile-great with both curries and
kebabs.
110

Butter
Delicate, handkerchief-thin buttery and
versatile-great with both curries and
kebabs.
120

NAAN

Plain
Indian flatbread made fresh in the tandoor.
100

Butter
Fresh tandoor naan topped with a dollop
of butter.
115

Garlic
Plain naan layered with garlic bits, cooked
fresh in the tandoor.
125

MALABAR PAROTTA

Flaky South Indian flatbread cooked on
a griddle.
130

STEAMED RICE

Long grain basmati rice.
195

BANANA LEAF COCONUT RICE

Rice steamed in coconut milk.
175

