



Veg-Appetizers

- ✱ **Spinach, Corn, Jalapeno Cheese Cigar**
Filo Wrap Mixture, Served With Chilli Garlic Aioli
- ✱ **Surkh Laal Paneer Tikka**
Cottage Cheese, Stuffed With Apricot, Cheese Served With Pudina Chutney
- ✱ **Angara Paneer Tikka**
Malai Paneer Cooked In Flavoured Onion Tomato Cashew Curry Base
- ✱ **Crispy Fried Mix Vegetable Wonton**
Exotic Vegetable, Thai Spiced, Served With Homemade Sweet Chilli Sauce
- ✱ **Malai Truffle Broccoli**
Fresh Broccoli Marinated In Zatar With The Flavour Of Truffle, Served With Spicy Mix Sauce
- ✱ **Khumani Feta Bhara Tandoori Charra Aloo**
Baby Potato, Stuffed With Dried Apricot, Feta & Cashew Served With Apricot Pudina Chutney
- ✱ **Crispy Lotus Stem In Asian Chilli Sauce**
Lotus Stem In Asian Spur Chilli Sauce
- ✱ **Asian Bbq Crispy Baby Corn**
Crispy Baby Corn Tossed In Asian Bbq Sauce
- ✱ **Tandoori Vegetarian Samplers**
Malai Broccoli, Tandoori Bharwan Aloo, Angara Paneer Tikka, Chowk Ki Tikki Served With Mint & Tamarind Chutney



Non-Veg Appetizers

- ✳ **Classic Fried Hong Kong Basil Chicken**
Crispy Fried Basil Chicken Tossed In Wok With Garlic, Basil, Oyster Sauce
- ✳ **Kung Pao Chicken**
Boneless Pieces Of Chicken Deep Fried, Cooked With Asian Sauce & Nuts
- ✳ **Habibi Murgh Malai Kebab**
Chicken Breast, Cheese, Cream & Kasuri Methi Served With Pudina Chutney
- ✳ **Classic Murgh Tikka**
Chicken Thigh, Onion, Capsicum & Tomato With Roasted Fenugreek Powder, Served With Pudina Chutney
- ✳ **Macchi Ka Dulari Tikka**
Fresh Bhetki, Peri -peri Powder With Gondhoraj Flavour Served With Green Chutney
- ✳ **Darbari Tandoori Prawn**
Hand Spiced Prawn, Cooked In Clay Oven Served With Pudina Chutney
- ✳ **Tales Special Murgh Tangy Kebab**
Chicken Drumsticks, Indian Spiced, Juicy, Curd, Served With Green Chutney
- ✳ **Mutton Gilafi Seekh Kebab**
Mutton Mince, Char Grilled Onion, Indian Spice Served With Pudina Chutney
- ✳ **Patrani Machhi Ki Tikka**
Fresh Bhetki, Green Chutney Marinated, Fresh Coconut, Lemon Juice Served With Pudina Chutney
- ✳ **Tandoori Non-vegetarian Samplers**
Mutton Seekh, Chicken Irani, Habibi Murgh, Tandoori Jhinga, Served With Garlic Dip, Green Chutney



Asian

- ★ **Chilli Mountain Chicken**
Cubes Of Diced Chicken, Deep Fried And Coated With Schezwan Pepper, And Tossed In A Mountain Of Dried Red Chillies.
- ★ **Chilli Fish**
Diced Pieces Of Fish Cooked In Asian Chilli Sauce, Pepper & Diced Onion
- ★ **Asian Style Chilli Prawn**
Fresh Pieces Of Prawn Cooked With Asian Style Chilli Sauce, Garnished With Spring Onion On Top
- ★ **Thai Curry Chicken**
Choose Your Sauce-Schezwan/Kung Pao /Sweet & Sour/Tangra Style/Hot Garlic/Oyster/Green Curry/Red Curry

Noodles

- ★ **Vegetable Hakka Noodles**
Regular Noodles Tossed In Seasonal Vegetables
 - ★ **Pad Thai Noodles**
 - ★ **Mongolian Bbq Noodles**
Traditional Mongolian Noodles With Bbq Flavours
- Choice of Non-Veg (Chicken 75, Prawn 100)

Rice

- ★ **Mongolian Bbq Rice**
Traditional Mongolian Rice With Bbq Flavour
- ★ **Wok Fried Vegetable Rice**
Rice Tossed With Diced Vegetables



Sandwiches & Wraps

- **Crunchy Avo Crostini**
French Bread Toast, Guacamole, Topped With Balsamic Drizzle And Micro Greens
- **Mumbai Sandwich**
Delicacy Of Mumbai- Grilled Sandwich Of Potato, Beetroot, Tomato, Cheese Served With Tamarind Chutney & Coriander Chutney
- **Slow Roasted Crunchy Sliders**
Mini Nigella Buns Stuffed With Potato, Beans, Carrots, Served With Home-made Salad & Tamarind Dip With Veg Pickles
- **Tangy Cottage Cheese Quesadillas**
Mexican Style Paneer And Trio Pepper Mixture, Served With Tomato Salsa, Sour Cream, And Guacamole
- **Classic Chicken Burger**
Chicken Mince Flavoured With Herbs, Loaded With Cheese, Lettuce & Tomato, Served With Potato Wedges & Home-made Salad Herbed Mayo With Veg Pickles
- **Roasted Pulled Chicken Grilled Sandwich**
Roasted Pulled Chicken With Mayo, Served With French Fries, Herbed Mayo With Veg Pickles



Chakna Shakna

- **Cheeseling Bhel**
Cheese Ling, Masala Veggies, Tamarind Chutney, And Pudina Chutney
- **Tall Tales Papdi Chaat**
Aloo Chaat Salad, Mild Curd, Bhujia, Tamarind Glaze
- **Spicy Masala Peanut/ Roasted Masala Papad**

Pizza

- **Pizza Al Greco (Neapolitan)**
Sun Dried Tomato, Olives, Bell Peppers, Onions, Feta Cheese, Basil Leaves
- **Pesto Burrata Pizza (Thin Crust)**
Dynamic Cheese, Homemade Pesto, Fresh Burrata
- **Farm Fresh Pizza (Neapolitan)**
Farm Fresh Veg, Black & Green Olive With Dynamic Cheese
- **Mexican Green Wave Pizza (Neapolitan)**
Fresh Diced Greens Veg & Edamame, Olives Sprinkled With Chilli Flakes And Our Homemade Italian Seasoning
- **Indi Chicken Tikka Pizza (Thin Crust)**
Smoky Tandoori Chicken Tikka, Pomodoro Sauce, Slow Roasted Onion & Capsicum
- **Pizza (Neapolitan)**
Cajun Spice Supreme Chicken, Neapolitan Sauce, Bell Pepper, Capers

Our Pizza is Served with Arrabiata Aioli Dip



Tadka

- ★ **Tall Tales Special Dal Makhani**
Our Chef Special Secret Ingredients, Black Lentil, Red Kidney Beans, Finished With Butter & Cream, Cooked Overnight
- ★ **Dal Tadka**
Pressure Cooked Dal Flavoured With Indian Style Tadka
- ★ **Dhaba Style Dal Tadka**
Double Dal Cooked With Onion, Tomato Masala Tadka

Indian Rice Delicacies

- ★ **Steamed Rice**
Long Grain Rice
- ★ **Exotic Veg Handi Dum Biryani**
Exotic Veg Parda Biryani With Soya Chunks, Served With Solan And Raita
- ★ **Lucknawi Gosht Biryani**
Basmati Rice, Slow Cooked Lamb, Pudina Kesar
- ★ **Hyderabadi Murgh Biryani**
Basmati Rice, Roasted Chicken, Indian Spices

Tandoor Se

- ★ **Tandoori Roti**
- ★ **Plain Naan**
- ★ **Garlic Naan**
- ★ **Amritsari Kulcha/ Masala Kulcha/ Onion Kulcha**
- ★ **Pudina Laccha Paratha**
- ★ **Olive, Cheese Burst Masala Naan**
- ★ **Chur Chur Naan**



Tall Tales Great Bao

- ★ Tofu Caramel Onion Bao
[Deep Fried Tofu Marinated In Teriyaki Sauce, Stuffed In Soft Steam Bun]
- ★ Asparagus & Cottage Cheese Bao
[Cube Asparagus & Cottage Cheese, Sriracha & Teriyaki Sauce, Steamed, Fluffy, Open Bao Bun]
- ★ Spicy Korean Chicken Bao
[Soft Bao Bun Filled With Chicken & Homemade Korean Sauce]

Asian

- ★ Exotic Veg & Cottage Cheese Manchurian
Seasonal Veg And Cottage Cheese Ball, Served With Manchurian Gravy
- ★ Chilli Paneer
Potato Starch Coated Cottage Cheese Cube, Served With Hot Garlic Sauce
- ★ Kung Pao Exotic Veg
Seasonal Exotic Veg, Chinese Vinegar & Herbs, Oyster Sauce
- ★ Wok Tossed Vegetable
Cantonese Style Exotic Veg, Chiu Chow Chilli Sauce
- ★ Thai Green Curry
Choose Your Sauce-schezwan/kung Pao /sweet & Sour/tangra Style/hot Garlic/oyster/green Curry/red Curry



Indian Main Course

- **Patiala Paneer Makhani**
Cubes Of Succulent Malai Cottage Cheese, Simmered In Rich Tomato Gravy
- **Lahsooni Palak**
Thick Spinach Paste Flavour With Indian Spices & Garlic
- **Vilati Mille Julle Veg**
Combination Of Exotic Seasonal Vegetables Pounds With Indian Spices
- **Malai Kofta Firdausi**
Creamy Cottage Dumpling, Stuffed With Pistachio, Sage And Green Chillies, Flavoured Cashew Almond Gravy With Robust Indian Spiced
- **Talismi Bharwan Aloo**
Sesame Seed Coated Crispy Potatoes With Nuts And Milk Cake, Traditional Banarasi Tomato Gravy
- **Rawal Pindi Chana**
Classic Dish From Punjab, Chickpea Made With Aromatic Indian Spices, Tempted With Ajwain And Pure Ghee
- **Stuffed Paneer Steak**
Assemble Our Chef Special Makhani Gravy, Stuffed Cottage Cheese, Served With Dhania Jeera Rice
- **Rajasthan Laal Maas**
Riyazi Mutton, Red Mathania Chillies Handmade Indian Spices Finished With Smoke
- **Dum Ka Murgh**
Slow Cooked Boneless Chicken Marinated With Cashew Nuts & Poppy Seeds, Yogurt
- **Murgh Afsha**
Boneless Chicken, Masala Gravy, Palak, Mushroom, Egg