

STARTERS

Mango Avocado Salad V <i>Micro leaves, laced with cumin dressing</i>	9	Samosa Chips V <i>Potatoes and carom seeds rolled pastry</i>	9
Lobster Bisque <i>Chili oil, chives</i>	9	Tandoori Octopus <i>Charred, smoked paprika, royal lentil</i>	12
White Asparagus Velouté V <i>Shallots, chive oil, white pepper</i>	9	Goan Shrimp <i>Vindaloo sauce, shallots and shrimps</i>	13
Mango Spinach Chat V <i>Flimsy, diced mango, pomegranate</i>	9	Malai Tikka <i>Charred chicken, spiced yogurt</i>	9
Truffles Khichadi Arancini V <i>Truffle oil, spicy marinara, gouda cheese</i>	9	Lamb Chops 2pcs <i>Farm raised lamb, herb & aromatic spices</i>	14
Dahi ke Tikki V <i>Yogurt kebab stuffed with figs</i>	9	Sailana Seekh <i>Ginger, clove powder, and ground spices Substitutions - Chicken (8), Lamb (11)</i>	

MAINS

Served with exotic basmati rice

Butter Chicken <i>Rich silky, curry redolent, fenugreek</i>	19	Alleppey Fish Curry <i>Halibut, raw mango, southern herbs & spices</i>	27
Rajwadi Chicken <i>Traditional curried chicken</i>	18	Yellow Crab Curry <i>Jumbo lumps, costal spices, coco curry</i>	27
Chettinad Chicken <i>Pounded pepper, golden onions, curry leaves</i>	18	Lamb Rogan Josh <i>Myriad of whole spices, Kashmiri style curry</i>	21
Chicken Tikka Masala <i>Grilled chicken in tomato and creamy sauce</i>	19	Lamb Shank Nihari <i>Caramelized onion, bone stock, spices</i>	27
Shrimp Pepper Masala <i>Bell peppers, cinnamon, tomatoes</i>	27	Rampuri Lamb Korma N <i>Farm raised chops, almond, aromatic spices</i>	27
Vindaloo <i>Goan delicacy, tangy, savory, myriad of spices Substitutions - Chicken (19), Lamb (21), Shrimp (25)</i>		Lamb & Spinach <i>Braised lamb and spinach Substitutions - Chicken (19)</i>	21

V VEGETARIAN

V VEGAN

N CONTAINS NUTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

MAINS (CONTINUED)

Served with exotic basmati rice

Paneer Lababdar V Butter tomato sauce, fenugreek	19	Baingan Bharta V V Smoked eggplant, roasted cumin	17
Palak Malai V Creamy fresh spinach Vegan substitutions - Cheese, Potato, Mushroom, Corn	18	Gobi aur Fali V V Steamed cauliflower and French beans	17
Khubani ka Malai Kofta V N Apricot dumpling, cream of onion	18	Tawa Bhindi V V Lightly spiced okra, frizzled onion, and tomato	17
Vegetable Korma V N Blend of vegetables, cashew sauce	18	Vegetable Jalfrezi V V Mixed vegetable sautéed with aromatic spices	17

BIRYANI

Slow cooked, layered and aromatic, traditional dum style biryani traces its origins to Hyderabad

Vegetables (17), Chicken (19), Lamb (23), Shrimp (27)

ACCOMPANIMENTS

Chana Masala V V Chickpeas, onion, garlic	8	Daal Makhani V Black Lentils, kidney bean, tomato cream	8
Yellow Daal Tadka V V Mixed lentils, red chili	8	Pomegranate Raita V Yogurt, roasted cumin, red chill, coriander	6

CONDIMENTS

Cucumber Raita (5) / Mango Chutney (4) / Mix Pickle (3) / Onion Salad (3)

CHOICES OF BREADS

All breads are freshly baked to your orders

Fulka (2pcs) V V / Butter Naan	4	Pudina Paratha / Plain Paratha V	5
Rosemary / Garlic Naan	5	Goat Cheese / Keema Kulcha / Onion Kulcha	5

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A gratuity of 20 percent may be added to parties of 6 or more