

## essentials

Chatpatta paan

*Tandoori chicken/tawa paneer, betel leaf, cabbage foogath, balsamic gels* 5 each

Pappadums

*Crispy lentil flour wafers, mint chutney* 6

Sukha gol gappa

*Plain flour gol gappa, potato & chickpeas, sweet hung yogurt, aam panna* 5 each

## entrée

Chooza chettinad

*Spicy chicken balls, mustard tempered aromatic sauce, goat cheese & micro herbs* 22 (GF) (FR)

Murgh tikka

*Spicy tandoori chicken, baby spinach, coriander infused oil, tomato & yogurt chutney* 21 (GF) (FR)

Tandoori seekh

*Lamb mince rolls, zucchini, asparagus, mint & beetroot chutney, garlic & coriander infused butter* 24 (GF)

Bhed ke pasaliyan

*Twice cooked lamb ribs, onion bhaji, mint flavoured yogurt* 21 (GF)

Sikandari raan

*Sous vide leg of lamb & Dutch carrots, herb potatoes, mint chutney* 28 (GF)

Achari machli

*Twice cooked salmon, pickled spiced marination, mustard tempered coconut chutney* 28 (GF)

Samundari jal pari

*Tandoori marinated scallops, cauliflower puree, orange foam, lemon gels* 24 (GF)

Dhuan dar paneer

*Smoked cottage cheese, cabbage foogath, mint infused yogurt, lemon gels* 20 (V) (GF)

Dirty samosa

*Plain flour pastry, potato & peas stuffing, channa masala, aromatic chutney* 18 (V)

## main

Murgh makhani (Butter Chicken)

*Succulent tandoori chicken, spices, tomato & cashew gravy 29 (GF)*

Murgh khurchan

*Succulent tandoori chicken, sautéed vegetables, tempered fenugreek & mustard seeds gravy 28 (GF)*

Achari murgh palak

*Tender pickled chicken, English spinach, tempered garlic & green chilli, confit tomatoes 27 (GF)*

Pahadi bhed

*Diced lamb, dried ginger, Kashmiri chilli, yogurt & onion gravy 27 (GF)*

Lamb chennai

*Braised lamb, tempered mustard & curry leaves, coconut & tomato gravy 28 (GF)*

Lamb korma

*Braised lamb, roasted dry fruits, cashew gravy 29 (GF)*

Beef mircha

*Tender beef, tempered mustard & sun-dried chilli, onion & tomato gravy 27 (GF)*

Beef kashmiri

*Tender beef, sautéed dry fruits, cashew gravy 29 (GF)*

Kerla Jhinga

*King prawns, coconut milk, tempered mustard & sun-dried chillies, tomato & onion gravy 31 (GF)*

Machi tikka masala

*Fried barramundi fillets, sautéed capsicum & onion, yellow chilli, tomato gravy 32 (GF)*

Nargeshi kofta

*Cottage cheese & seasonal vegetable loafs, tomato, onion & cashew gravy* 26 (V)

Dal bukhara

*Slow cooked black lentils, infused aromatic spices, coriander butter & cream* 23 (V) (GF)

Paneer khurchan

*Cottage cheese, sautéed vegetables, tempered fenugreek & mustard seeds* 26 (V) (GF)

Palak paneer

*Cottage cheese, English spinach, tempered garlic & green chilli, confit tomatoes* 27 (V) (GF)

Mushroom methi malai

*Sautéed mushroom & peas, fenugreek leaves, tomato & cashew gravy* 25 (V) (GF)

## bread

*All our tandoori dishes are perfect with the below breads - enjoy passing them around the table.*

Tandoori roti	Whole meal baked bread	7
Tandoori naan	Plain flour baked bread, onion seeds	6
Tandoori butter naan	Plain flour baked bread, onion seeds, butter	7
Garlic naan	Plain flour baked bread, roasted garlic infused butter	8
Kashmiri kulcha	Plain flour baked bread, stuffed dry fruits, saffron & honey infused butter	9
Gluten free roti	Gluten free flour baked bread	8
Bread basket	Tandoori naan, garlic naan & butter naan	18

## rice

*We use 'India gate classic' premium basmati rice for all our rice dishes.*

### Steamed rice

*Basmati rice, fresh coriander* 8

### Saffron rice

*Aromatic saffron basmati rice* 10

### Jeera rice

*Basmati rice, tempered whole cumin seeds* 9

### Dum veg biryani

*Seasonal vegetables, steamed rice, mint, dry fruits, spices, saffron* 23 (GF)

### Dum murrgh / lamb biryani

*Tender chicken/lamb, steamed rice, mint, dry fruits, spices, saffron* 25 (GF)

## accompaniment

Cucumber, onion & tomato raita

*Natural yogurt, cucumber, onion & tomato, chat masala, roasted cumin* 5

Fresh garden salad

*Mesclun leaves, cheese, tomatoes, red onion, olives, house dressing* 12

Onion salad 8

Mint/Tamarind chutney 4

Mango/Mixed hot pickles 5