

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

Battakh korma

Sous vide duck, sweet marinated daikon, honey & vinegar glaze, onion & cashew gravy 29 (GF)

Kastoori tikka

Fenugreek & egg spiced tandoori chicken, parsnip puree, roasted capsicum chutney, silver leaf 23 (GF)

Reshmi seekh

Chicken mince rolls, potato & saffron mash, coriander & lemon foam, cumin chutney 24 (GF) (FR)

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

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 pickle 5