

## essentials

Chatpatta paan

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

Pappadums

*Crispy lentil flour wafers, mint chutney* 8 (V)

Sukha gol gappa

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

## entrée

Battakh

*18 hrs sous vide duck, raw mango marinated daikon, jaggery & vinegar glaze, onion & cashew gravy* 29 (GF)

Kala shah kala

*Mustard tandoori chicken, porcini mushrooms, tikka chutney, asparagus, yuzu gels, gold leaf* 28 (GF) (FR)

Kastoori

*Fenugreek & egg spiced tandoori chicken, broccoli & mango puree, roasted capsicum chutney, silver leaf* 23 (GF) (FR)

Reshmi

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

Bhed ke pasaliyan

*Twice cooked lamb ribs, onion bhaji, coconut & jaggery crumb, mint flavoured yogurt* 24 (GF)

Sikandari raan

*16 hrs sous vide leg of lamb & dutch carrots, cumin roasted potatoes, mint chutney* 28

Achari machli

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

Pav bhaji

*Aromatic vegetables, brioche, coriander butter, fresh chilies, lemon gels* 21 (V)

Dirty samosa

*Plain flour pastry, potato & peas stuffing, chickpeas masala, sweet yogurt, aromatic chutneys* 18 (V)

## main

Murgh makhani (Butter Chicken)

*Succulent tandoori chicken, spices, tomato & cashew gravy* 31 (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* 29 (GF)

Pahadi bhed

*Diced lamb, dried ginger, Kashmiri chilli, yogurt & onion gravy* 29 (GF)

Lamb chennai

*Braised lamb, tempered mustard & curry leaves, coconut & tomato gravy* 30 (GF)

Lamb korma

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

Beef mircha

*Tender beef, tempered mustard & sun-dried chilli, onion & tomato gravy* 28 (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* 33 (GF)

Machi tikka masala

*Fried barramundi fillets, sautéed capsicum & onion, yellow chilli, tomato gravy* 34 (GF)

Nargeshi kofta

*Cottage cheese & seasonal vegetable loafs, tomato, onion & cashew gravy* 28 (V)

Dal bukhara

*Slow cooked black lentils, infused aromatic spices, coriander butter & cream* 24 (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* 28 (V) (GF)

Mushroom methi malai

*Sautéed mushroom & peas, fenugreek leaves, tomato & cashew gravy* 26 (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	8
Tandoori naan	Plain flour baked bread, onion seeds	7
Tandoori butter naan	Plain flour baked bread, onion seeds, butter	8
Garlic naan	Plain flour baked bread, roasted garlic infused butter	9
Kashmiri kulcha	Plain flour baked bread, stuffed dry fruits, saffron & honey infused butter	10
Gluten free roti	Gluten free flour baked bread	9
Bread basket	Tandoori naan, garlic naan & butter naan	21

## rice

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

Steamed rice

*Basmati rice, fresh coriander* 10

Saffron rice

*Aromatic saffron basmati rice* 12

Jeera rice

*Basmati rice, tempered whole cumin seeds* 11

Dum veg biryani

*Seasonal vegetables, steamed rice, mint, dry fruits, spices, saffron* 26 (GF)

Dum murgh / lamb biryani

*Tender chicken/lamb, steamed rice, mint, dry fruits, spices, saffron* 30 (GF)

## accompaniment

Cucumber, onion & tomato raita

*Natural yogurt, cucumber, onion & tomato, chat masala, roasted cumin* 7

Fresh garden salad

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

Onion salad 8

Mint/Tamarind chutney 4

Mango/Mixed hot pickle 6