

STARTERS

- SABUDANA VADA CHAAT**  **16.99**
Indian style sago fritter chaat, sweet yogurt, masala potato-chickpea, chutney, rice papadum
- RANGEELE PANI-PURI SHOTS**  **13.99**
Semolina puffs, masala potato-chickpea, sweet-tangy-spicy flavoured water, chutney
-  **MALAI KE SHOLAY**  **18.99**
Creamy spiced mawa stuffed fried bread, mango-mint chutney, fermented green chilli
-  **RAJMA GALOUTI**   **18.99**
Minced kidney beans & cashew patties, lachha onion slaw, crisp lotus chips
- KURRAM- KURRAM BEETROOT PEANUT TIKKI**   **17.99**
Beetroot & peanut cutlets, honey-mustard mayo, kalonji beets & peanut crunch
- SPINACH SHAMI KEBAB**  **18.99**
Spinach, roasted chickpea & goat cheese stuffed patties, beetroot chutney, spiced tuile
- MAST MATAR KE SAMOSE**  **13.99**
Crispy pastry sheets filled with masala potatoes, peas, mint-date chutney
(Upgrade to Samosa Chaat for \$1.99)
- TEEKHI-MEETHI GOBHI** **15.99**
Crispy cauliflower florets tossed in our in-house sweet-chilli sesame sauce, garlic aioli

CHATPATTI CALAMARI  **20.99**
Tangy masala tossed crispy calamari, tomato-coconut chutney, fried curry leaves, mint dip

CHICKEN 65 **19.99**
South Indian style crispy chicken with curry leaves & mustard seeds, masala coconut

 **MAKHMALI MUTTON GALOUTI KEBAB**  **23.99**
Tender minced cardamom-saffron infused mutton patties, lachha onion, kesar bread toast

TANDOOR


CRAN-AFGHANI MALAI BROCCOLI **16.99**
Tender broccoli in fresh cream & in-house Afghani spice, lemon ricotta salsa, candied cranberries

KESARI IMLI PANEER TIKKA  **19.99**
Saffron, tamarind & in-house spiced cottage cheese, charred onions & peppers, mint chutney

ANGARA SOYA CHAAP **17.99**
Smoky tandoori masala marinated soya bean skewers, charred onions & peppers, achari mayo

 **TRI-PEPPER CHICKEN TIKKA**  **24.99**
Chicken chunks rubbed with roasted pepper, tomato & garlic, grilled chilli pineapple chunks

ACHARI CHICKEN TIKKA **23.99**
Chilli-mango pickled chicken cubes, masala carrot, lachha onion, achari mayo

 **MIRCHI TIKKA** **24.99**
Chicken chunks marinated in coriander & green chilli paste, apple chutney, hickory wood smoke

KHUS KE MURGH SEEKH

23.99

Cream cheese & poppy seeds infused minced chicken skewers, garlic crisps, mint chutney

TANDOORI CHICKEN

25.99

Overnight marinated chicken with in-house tandoori spices, yogurt bomb, mint chutney

KASHMIRI LAMB CHAAP

38.99

In-house Kashmiri masala marinated lamb chops, corn relish, chilli-balsamic oil

SIGRI SHISH KEBAB

25.99

Charcoal smoked minced mutton skewers coated with nizami gravy, garlic chutney

TANDOORI SALMON

35.99

Tandoori spiced salmon, chargrilled vegetables, achari tzatziki, malabari sauce

LEHSUNI BASIL MACHHI

26.99

Brown garlic, basil & sun-dried tomato marinated basa fish, chatpatti seaweed, parmesan chutney

AJWAINI FISH TIKKA

25.99

Smoky basa fish coated with yogurt, carom & garlic paste, sun-dried tomato chutney

JHILMIL JHINGA

27.99

Charcoal smoked, in-house tandoori masala marinated shrimps, coriander-mint chutney

MALAI PEPPER SHRIMP

28.99

Shrimps flavoured with garlic, pepper and cheese, chilli-apple chutney, Kashmiri chilli, zesty salsa



Contains Nuts



Contains Gluten



Chef's Featured



Dairy Free

PLATTERS

- VEG PLATTER** 🌿 **29.99**
Assortment of Chef's selected veg. appetizers
- CHICKEN TIKKA PLATTER** **36.99**
Assortment of Chef's selected chicken tikkas
- NON-VEG PLATTER** **38.99**
Assortment of Chef's selected tandoori items

SOUPS

- SHAHI TAMATAR SOUP** 🌿 **13.99**
Fresh tomato, ginger, garlic & herbs infused soup,
served with garlic parsley croutons
- MULLIGATAWNY SOUP** **15.99**
Coconut, Split lentil soup, served with crispy
papadum, curry leaves
(Add Chicken for \$2.99)

LENTILS

- SHAADI WALE CHOLE** 🍷 **18.99**
Chickpeas with spiced ginger-garlic, in-house spices,
tempered oil & masala potato cube
- 🌿 **DAL BUKHARA** **21.99**
Black lentil, creamy makhani sauce, simmered for
24 hrs on tandoor
- PUNJABI DAL FRY** 🍷 **18.99**
Dhaba style yellow lentil with onions & tomatoes,
tadka of cumin & asafoetida

MAINS

-  **KASHMIRI BHARWA PANEER**   26.99
Soft cottage cheese stuffed with dry fruits & mawa in saffron Kashmiri gravy
- SARSO-SAAG WALA PANEER** 23.99
Punjabi style mustard greens, cottage cheese
- PANEER TIKKA MASALA**  24.99
Tandoori cottage cheese, onions & peppers in cashew sauce
- PANEER BUTTER MASALA** 24.99
Cottage cheese in silky tomato-cardamom gravy
- MAWA MALAI KOFTA**   24.99
Cottage cheese & mawa dumplings, saffron & cardamom in cashew gravy
- SINDHI BAGARA BAINGAN**  22.99
Slow cooked baby eggplant in tangy kadhi gravy
- TAWA KATHAL MASALA** 21.99
Jackfruit cooked tangy South Indian style
-  **KHUMB MATAR**  22.99
Shiitake, button mushrooms & peas in white cashew, onion & cardamom sauce, roasted fox-nuts
- GOBHI ALOO**  19.99
Homestyle masala cauliflower & potatoes
- KOYLA BAINGAN BHARTA**  19.99
Smoky mashed eggplant, onion, tomatoes & peas
- BHINDI DO PYAZA**  19.99
Stir fried okra, potatoes with onion & tomato

MAINS



DILLIWALA BUTTER CHICKEN

24.99

Butter chicken enhanced with smoky ginger, garlic & green chilli

(Butter Chicken mild 23.99)

CHICKEN TIKKA MASALA

24.99

Chargrilled chicken chunks in a creamy yogurt onion, pepper & tomato gravy

SWAAD SAAG-E-MURGH

23.99

Punjabi style mustard greens, chicken chunks

DHABA CHICKEN CURRY

22.99

Authentic homestyle chicken curry, bold spices, onion-tomato gravy

CHICKEN CHETTINAD

22.99

Chicken chunks, In-house chettinad spices, onion, tomato & yogurt gravy

MAINS



KASHMIRI GUSHTABA

27.99

Minced goat meatballs slow-cooked in rich white Kashmiri sauce

MUTTON ROGAN JOSH

24.99

Bone-In goat marinated overnight in traditional spices, red-saffron Kashmiri curry

HANDI MUTTON KEEMA

25.99

Charcoal flavoured, minced goat keema in brown onion-yogurt gravy

NALLI NIHARI

30.99

Slow cooked lamb shank, in-house Indian spices, rich onion-tomato gravy

MAINS

-  **CHILLI CHOKHA MACHHI** 27.99
Masala basa fish filet steamed in banana leaf, spiced onion-tomato gravy
- MACHHER JHOL**  25.99
Spicy Bengali fish stew flavoured with turmeric, ginger & potatoes
-  **PAKODA SHRIMP KADHI**  27.99
Coconut shrimp fritters in spiced yogurt sauce, tempered chilli
- KERALA SHRIMP CURRY** 27.99
Kerala style shrimps, mustard seeds & tamarind in coconut gravy

BIRYANIS

- SABZ BIRYANI** 19.99
Dum style cooked vegetable mélange, Aanch spice mix & 12yr long grain basmati rice, boondi raita
- DEGH CHICKEN BIRYANI** 21.99
Yogurt marinated boneless chicken, Aanch spice mix, 12yr long grain basmati rice, boondi raita
- DEGH MUTTON BIRYANI** 22.99
Yogurt marinated bone-in mutton, Aanch spice mix, 12yr long grain basmati rice, boondi raita

GOURMET BREADS

- KARARA KATHAL KULCHA** 🌿 12.99
Tandoori masala pulled jackfruit stuffed bread,
lemon, garlic & balsamic oil
- PARM-PESTO KULCHA** 🌿 14.99
Basil, parmesan & in-house spiced tandoori bread,
aged cheddar, parm-pesto oil drizzle
- ROSEMARY NAAN** 🌿 11.99
Rosemary infused baked bread drizzled with honey
mustard sauce, pickled onion

ADDS

- NAAN** 🌿 5.99/6.99/6.99
Butter/Garlic/Coriander-Chilli
- PARATHA** 🌿 7.99/8.99/8.99
Lachha/Pudina/Mirchi
- KULCHA** 🌿 13.99/12.99/12.99/13.99
Paneer/Aloo/Pyaz/Mixed
- TANDOORI ROTI** 🌿 4.99
- ROTI KI TOKRI** 🌿 22.99
Assortment of Butter Naan, Garlic Naan, Tandoori
Roti, Pudina Paratha & Aloo Kulcha
- JEERA RICE** 7.99
- SAFFRON PEAS PULAO** 8.99
- BOONDI RAITA** 4.99
- GREEN SALAD** 7.99
- LACHHA ONION SALAD** 5.99
- ACHAR** 2.99

****18% GRATUITY FOR 5+ GUESTS*PLEASE INFORM YOUR SERVER
OF ANY ALLERGIES*SOME DISHES CAN BE MADE JAIN, DAIRY &
GLUTEN FREE. PLEASE ASK YOUR SERVER****