



## APPETIZER

<b>Onion Bhaji</b> Crispy deep-fried fritters made with sliced onions mixed in spiced chickpea flour batter, served hot with chutney.	8	<b>Lamb Chop</b> Tender lamb chops marinated with sundried basil and nuts.	29
<b>Pani-Puri</b> Crispy hollow puris filled with spiced potatoes and chickpeas, served with tangy mint-tamarind flavored water.	10	<b>Malai Chicken Tikka</b> Creamy and mildly spiced chicken tikka marinated with cream, yogurt, and aromatic spices, roasted in a clay oven.	22
<b>Veg Samosa (2 pieces)</b> Indian patty stuffed with potatoes, seasoned with various spices, served with tamarind sauce.	8	<b>Tandoori Chicken</b> Whole or half chicken marinated with yogurt and traditional tandoori spices, roasted in a clay oven.	20 / 30
<b>Channa Samosa Chaat</b> Crushed samosas topped with chickpea curry, yogurt, chutneys, onions, tomatoes and spices.	12	<b>Tulsi Jhinga</b> Juicy black tiger shrimp cooked with fresh basil (tulsi), garlic, and aromatic spices.	25
<b>Aloo Tikki Chaat</b> Crispy potato patties topped with sweetened yogurt, sweet tamarind chutney, mint chutney, and fresh spices.	12	<b>Coorg Salmon</b> Salmon cooked in a rich South Indian style sauce with spices and coconut flavors.	25
<b>Crispy Mushrooms</b> Lightly battered mushrooms fried until crispy and tossed with spices, homemade sweet chili sauce and herbs.	16	<b>Tawa Fish</b> Cod fillet pan-seared on a hot griddle with spices and herbs.	20
<b>Honey Chilli Cauliflower</b> Crispy fried cauliflower tossed in a sweet and spicy honey chili sauce.	18	<b>Tangy Pork Ribs</b> Slow-cooked pork ribs glazed with a tangy and flavorful tamarind mango sauce.	18
<b>Paneer Tikka</b> Cubes of paneer marinated in yogurt and spices, grilled in a tandoor with peppers and onions.	20	<b>Mix Platter</b> Malai chicken tikka, Coorg Salmon, Tulsi Jhinga, Lamb chop & Honey chilli cauliflower.	60

## MAIN COURSE

<b>Rara Chicken</b> Bone-in chicken cooked in a rich gravy with minced chicken and aromatic spices.	21	<b>Jinga Moillee</b> Famous Kerala onion, tomato and coconut based shrimp curry.	22
<b>Chicken Tikka Masala</b> Grilled chicken tikka cooked in a creamy tomato-based masala sauce.	20	<b>Daal Makhni</b> Slow-cooked black lentils with butter, cream, and spices.	15
<b>Chicken Vindaloo</b>  A spicy and tangy curry made with vinegar, garlic, chili, and aromatic spices.	20	<b>Channa Masala</b> Chickpeas cooked in a rich tomato and onion gravy with traditional spices.	15
<b>Butter Chicken</b> Tender chicken pieces cooked in a creamy tomato butter sauce.	20	<b>Methi Malai Makhna Paneer</b> Paneer cooked in a creamy fenugreek flavored sauce and cashew nuts.	17
<b>Lamb Roganjosh</b> Traditional Kashmiri lamb curry cooked with aromatic spices and rich gravy.	21	<b>Paneer Butter Masala</b> Paneer cubes cooked in a rich tomato butter gravy and cashew nuts.	17
<b>Lamb Kali Mirch</b> Lamb cooked in a flavorful black pepper gravy.	21	<b>Palak Mushroom</b> Garlicy spinach based gravy with mushrooms.	16
<b>Lamb Kolambu</b> Tamil Nādu style tamarind and coconut based lamb curry.	21	<b>Aloo Gobi Adraki</b> Potatoes and cauliflower cooked with ginger and traditional spices.	16
<b>Chicken / Lamb Biryani</b> Fragrant basmati rice cooked with chicken or lamb, herbs, and traditional biryani spices.	18 / 20	<b>Lucknowi Veg Korma</b> Mixed vegetables cooked in a mild creamy korma sauce with nuts and spices.	16
<b>Meen Moillee</b> Kerala style cod curry cooked with coconut milk, curry leaves, and mild spices.	22	<b>Baingan Bhartha</b> Smoked mashed eggplant cooked with onions, tomatoes, garlic, and spices.	16

## SIDES

<b>Plain Naan</b> .....	4	<b>Basmati Rice</b> .....	5
<b>Garlic Naan</b> .....	5	<b>Pulao Rice</b> .....	6
<b>Paneer Naan</b> .....	9	<b>Raita</b> .....	5
<b>Cheese Naan</b> .....	9	<b>Mixed Pickle</b> .....	5
<b>Rosemary Naan</b> .....	6	<b>Mango Chutney</b> .....	5
<b>Tandoori Roti</b> .....	4	<b>House Salad</b> .....	8