



BRUNCH MENU

SMALL PLATES & STREET FAVORITES

PANI PURI

crispy shells filled with spiced water, chutneys & potatoes - a refreshing street style bite

\$14

VADA PAV

mumbai-style potato fritter slider with chutneys and soft pav bread

\$17

ALOO TIKKI CHAAT

crispy potato patties topped with yogurt, chutneys & sev

\$17

PANEER KATHI ROLL

soft flatbread wrapped with spiced paneer & fresh vegetables

\$18

AVOCADO TOAST

smashed avocado on toasted bread with indian spices & herbs

\$15

VEGETABLE PATTIES

flakey pastry filled with spiced vegetable mix, onions & cilantro

\$15

BAKED CORN & SPINACH MACARONI

creamy baked pasta with sweet corn, spinach & cheese

\$15

CHEF'S BRUNCH SPECIALS

DUCK BIRRIA TACOS

slow-cooked pulled duck, served in a crisps corn tortilla, served with spiced birria broth

\$22

TUNA TOSTADA

crisp blue corn tostada topped with seasoned tuna & fresh garnish

\$19

FRIED CHICKEN & WAFFLES

crispy fried chicken with soft waffle, served with homemade sweet & spicy drizzle & fries

\$20

SHRIMP GHEE ROAST UTTAPAM

soft uttapam topped with spicy ghee-roasted shrimp

\$20

CHICKEN CHEESE SANDWICH

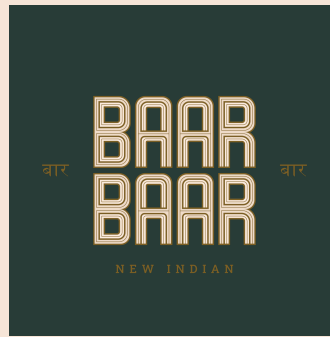
grilled sandwich with juicy chicken & melted cheese, served with fries

\$20

LAMB KEEMA PAV

spiced minced lamb served with buttered pav

\$22



BRUNCH MENU

MAKE YOUR EGGS

MASALA OMELETTE | SUNNY SIDE UP | EGG BHURJI **\$18**

all eggs are served with butter masala pav

BRUNCH SPECIAL COMBOS

AMRITSARI KULCHA

served with channa masala, raita & house pickles

\$25

CHICKEN CHETTINAD

served with lemon rice, papadam, onion pachadi & malabar paratha

\$28

PANEER TIKKA MASALA

served with choice of bread, saffron rice, dal & raita

\$25

SEABASS POLLICHATHU

banana leaf-wrapped seabass served with lemon rice, papadam, kasundi curry & malabar paratha

\$28

SQUASH KOFTA

served with choice of bread, saffron rice, dal and raita

\$25

LAMB CHOPS

served with choice of bread, saffron rice, dal & raita

\$30

JACKFRUIT BIRYANI

served with raita, aloo matar & garlic naan

\$30

BRUNCH COCKTAILS

MANGO MIMOSA | QUEEN MIMOSA | CLASSIC MIMOSA **\$12**

MASALA CHAI CARAJILLO

masala chai, liquor 43

\$15

SPICED MICHELADA

taj mahal lager, guava, lime, green chili, masala salt

\$12