



## A-LA-CARTE MENU

### SHARING PLATES

#### CRISP WITH AVOCADO PACHADI \$15

*Wheat cracker, Rice Cracker, Purple Sweet Potato*

#### CHUTNEY SET \$7

*Smoked Tomato Pachadi  
Tomatillo and Green Mango Chundo  
Cilantro & Mint with Hemp Seeds  
Fermented Chili (Super-Hot) +\$3*

#### AMRITSARI PANEER KULCHA \$14

*Mint & Cilantro Chutney*

#### TANDOORI CHICKEN KULCHA \$16

*Mint & Cilantro Chutney*

### SMALL PLATES

#### DAHI PURI \$14

*Tamarind, Mango, Yogurt Mousse, Raspberry  
Chat Masala*

#### CAULIFLOWER 65 \$16

*Carrot Pachadi, Peanut Thecha*

#### SWEET POTATO CHAAT \$17

*Tamarind Chutney, Sweet and Sour Yoghurt, Kale*

#### AVOCADO BHEL \$17

*Edamame & Green Chickpea Hummus, Radish,  
Puffed Black Rice*

#### TUNA BHEL TOSTADA\* \$19

*Blue Corn, Avocado, Watermelon Radish*

#### KERALA FRIED CHICKEN \$19

*Chili Aioli, Baby Radish, Curry Leaf*

#### CHICKEN MALAI TIKKA \$21

*Amul Cheese Fondue, Walnut Khurchan,  
Crispy Garlic*

#### LAMB KEEMA HYDERABADI \$22

*Potato Mousse, Green Peas, Masala Pao*

#### KASHMIRI DUCK (BIRRIA) TACO \$22

*Cilantro, Red Onion, Cheddar*

#### LAMB CHOP BURRAH KEBAB \$28

*Hemp Seeds Chutney, Lachcha Salad, Fresh Mint*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please inform us about any allergies or dietary restrictions.

\* Service fee of 20% of pre-tax check will be added to group of 6 or more.

\* A 4% service charge will be added to each guest check to ensure competitive industry compensation as well as medical benefits, for all our valued full time team members. In support of this initiative, the entirety of the charge is retained by the company. If you would like this charge removed, please let our staff know.

## A-LA-CARTE MENU

### LARGE PLATES

#### **SQUASH & VEGETABLE KOFTA \$30**

*Cashew Korma Sauce, Lotus Root Crisp*

#### **JACKFRUIT DUM BIRYANI \$32**

*Caramelised Onion, Mint, Raita*

#### **PANEER PINWHEEL \$32**

*Makhani, Red Pepper Chutney, Pistachio*

#### **SELECTION OF INDIAN CURRIES \$32**

*Kashmiri Aloo Matar, Kadhi Pakoda, Makai Palak*

#### **BAAR BAAR BUTTER CHICKEN \$32**

*Red Pepper Makhani, Fenugreek*

#### **CHICKEN CHETTINAD \$32**

*Stone Flower, Black Pepper, Coconut*

#### **BEEF SHORT RIBS \$36**

*Madras Curry, Marrow Kurchan, Baby Vegetables*

#### **SHRIMP MALVANI CURRY \$36**

*Roasted Peanut & Kokum Sauce, Fresh Fennel*

#### **WHOLE SEA BASS \$42**

*Pollichathu (cooked in banana leaf), Shallots*

#### **LAMB SHANK ROAST \$45**

*Nihari Gravy, Fresh Ginger, Mint, Cilantro, Rose*

### SIDES

#### **SAFFRON RICE \$6**

#### **POMEGRANATE RAITA \$6**

#### **NAAN (Garlic/ Plain) \$6**

#### **TANDOORI BUTTER ROTI \$6**

#### **CHEESE & JALAPENO NAAN \$12**

#### **TRADITIONAL BLACK DAIRY DAL \$15**



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