



SHARING PLATES

GREEN PEA KULCHA \$18

Goat Cheese & Summer Truffle

HOMEMADE CRISP WITH AVOCADO PACHADI \$15

DOSA Crisp, KORI ROTI, Sweet Potato

CHUTNEY SET \$7

Smoked Tomato PACHADI

Tomatillo and Green Mango CHUNDO

Cilantro & Mint with Hemp Seeds

Fermented Chili (Super-Hot) \$3

FRESH OYSTERS * (6 No.) \$24

Guava & Chili Granita, Pickled Cucumber & Shallots

SMALL PLATES

DAHI PURI \$14

Tamarind, Mango, Yogurt Mousse, Raspberry CHAT MASALA

JAPANESE EGGPLANT \$15

Yellow Pepper Romesco, Cumin Yogurt, Pomegranate, Mint

BRIE PAKODA \$16

Heirloom Beetroot, Apricot Chutney, Masala Walnut

CAULIFLOWER 65 \$16

Carrot PACHADI, Peanut THECHA, Pickled Kumquat

SWEET POTATO CHAT \$18

Tamarind CHUTNEY, Sweet and Sour Yoghurt, Kale

AVOCADO BHEL \$18

Edamame & Green Chickpea Hummus, Radish, Puffed Black Rice

SUNCHOKE AND CELERIAC GALOUTI \$18

ULTA Tawa Paratha, Mint & Cilantro Chutney

PORK BELLY \$18

Pomegranate BBQ, Stone Fruit, Spring Onion, Masala Cracklings

TUNA BHEL * \$19

Passion Fruit RASSAM, Avocado, KAPPA Chips

CHICKEN MALAI TIKKA \$21

AMUL Cheese Fondue, Walnut KHURCHAN, Crispy Garlic

KERALA FRIED CHICKEN \$18

Chili Aioli, Baby Radish, CURRY LEAF

LAMB KEEMA HYDERABADI \$22

Potato Mousse, Green Peas, Masala PAO

KASHMIRI DUCK (BIRRIA) TACO \$22

Cilantro, Red Onion, Cheddar

SHRIMP GHEE ROAST (2 NOS.) \$28

Wild Shrimp, BYADGI Chili, Fennel

LAMB CHOP BURRAH KEBAB \$28

Pickled Red Onion, Hemp Seeds Chutney, LACCHA Salad



LARGE PLATE

TANDOORI BUTTERNUT SQUASH \$30
Millet KHICHDI, Asparagus, Black Rice PAPAD

FAVA & CORN KOFTA \$30
Spinach & Swiss Chard, Lotus Root Crisp

JACKFRUIT DUM BIRYANI \$32
Caramelised Onion, Mint, Raita

PANEER PINWHEEL \$32
LABABDAR, Red Pepper Chutney, Pistachio

SELECTION OF INDIAN CURRIES \$34
Kashmiri Dum Aloo, KADHI Pakoda, BHINDI Masala

BAAR BAAR BUTTER CHICKEN \$34
Red Pepper MAKHANI, Fenugreek

CHICKEN CHETTINAD \$34
Stone Flower, Black Pepper, Coconut

BEEF SHORT RIBS \$36
MADRAS Curry, Marrow KURCHAN, Baby Veg

ACHARI SALMON * \$36
Green Mango Curry, Fennel CHUTNEY, Squash Blossom.

WHOLE SEA BASS ROAST \$42
POLLICHATHU (cooked in banana leaf), Shallots, Curry Leaf

LAMB SHANK ROAST \$46
NIHARI Gravy. Fresh Ginger, Mint, Cilantro, Rose

SIDES

SAFFRON RICE \$6

POMEGRANATE RAITA \$6

NAAN (garlic/ plain) \$6

TANDOORI ROTI \$6

CHEESE & JALAPENO NAAN \$12

TRADITIONAL BLACK DAIRY DAL \$15

* 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.