

start your meal with just the right size

spinach chaat, gf, v by request , **serves two** 22
octopus sour nimbu, gf 24
truffle lamb keema sliders 18
masala dynamite shrimp, curry leaf mustard aioli. 22
burrata served with garlic naan, tamarind drizzle 16
crackling puri shots surprise 14
masala lotus chips served with sweet chili, gf v 18
crispy cauliflower, v 18
smoked eggplant served with fig naan 18
dosa croquettes, served with coconut chutney, gf, v 17
goat cheese and truffle naan flatbread 12

tandoori clay oven grilled, gf

tandoori soy chops, v by request 28
harissa glazed salmon 34
creamy malai chicken 31
tandoori chicken, boneless 32
ten spice chicken seekh kabab 31
24 hour marinated lamb kabab 36

drinks

mango yogurt lassi 7 | soda 4
sparkling water 7 | bottled water 5

sides | 5 ea

mango chutney
basmati rice | lemon rice
yogurt raita
house pickles

family feast option

whole table participates | each person gets a 3 course
served with bread basket & rice family style
58 per person

bread bar to scoop up sauce | made fresh to order in clay oven

biggest garlic naan (**serves up to four**) 24
garlic naan (chili optional) 8 | butter naan 7 | fig naan 8 | zataar naan bread 8
laccha layered parantha 8 | whole wheat roti (v) 7 | gluten free bread (v) 9

mains

slow cooked lamb in savory saffron sauce, gf 36
traditional butter chicken, tomato cream reduction, gf 34
junglee mutton mas, emulsified garlic onion and tomatoes, gf 35
8-hour braised lamb, wild garlic infused | **or** in spicy vindaloo sauce, gf 35
lamb chops over lamb biryani, tandoori grilled, gf 40
lamb lal mas, smoked, hand shredded, gf 34
shrimp alleppey, coconut cream served with lemon rice, gf 34
spiced mango & coconut chicken curry, gf 33
chicken tikka masala, chargrilled, fenugreek dust, gf 34
chicken chettinad, coconut milk base, black pepper corns, gf 33
rice biryani | gf | mutton 33 | chicken 31 | lamb 33 | vegetables (v) 27

mains - vegetarian

malai kofta in saffron sauce, lotus seed cream, gf 29
dal makhni lentils, slow cooked overnight in ghee, gf 28
braised eggplant in sweet-sour tamarind glaze "khata meetha baingan" gf, v 29
sauteed baby corn in light mint and spinach sauce, gf 28
methi matter malai, fresh fenugreek in cream, gf 27
garlic mushroom & peas masala, sauteed in onion and tomatoes, gf, v 27
malai cottage cheese tikka masala, chargrilled, fenugreek dust, gf 28
“pindy cholley” chickpeas masala, gf, v 26
mixed vegetable korma in cardamom infused cream sauce, gf 29
turmeric cauliflower & potatoes, cumin, onion & tomatoes, gf, v 28

desserts - end your meal on a sweet note | 12 ea

daulat ki chaat "whipped saffron with nuts"
matka kulfi ice cream | rose or pistachio
gulab jamun, fried dough dipped in sugar syrup
seasonal dessert | ask your server

Please confirm your spice level with the server when ordering. Let your server know of any allergies or dietary needs. For parties of 5 or more a 20% service charge will be added to the bill. We accept a maximum of 2 cards per bill. This menu is subject to change without any notice due to market availability.