

# STARTERS

**SABUDANA VADA CHAAT**  16.99

Indian style sago fritter chaat, sweet yogurt, masala potato-chickpea, chutney, rice papadam

**RANGEELE PANI-PURI SHOTS**  13.99

Semolina puffs, masala potato-chickpea, sweet-tangy-spicy flavoured water, chutney

 **MALAI KE SHOLAY**  18.99

Creamy spiced mawa stuffed fried bread, mango-mint chutney, fermented green chilli

 **RAJMA GALOUTI**   18.99

Minced kidney beans & cashew patties, lachha onion slaw, crisp lotus chips

**KURRAM- KURRAM BEETROOT PEANUT TIKKI**   17.99

Beetroot & peanut cutlets, honey-mustard mayo, kalonji beets & peanut crunch

**SPINACH SHAMI KEBAB**  18.99

Spinach, roasted chickpea & goat cheese stuffed patties, beetroot chutney, spiced tuile

**MAST MATAR KE SAMOSE**  13.99

Crispy pastry sheets filled with masala potatoes, peas, mint-date chutney

(Upgrade to Samosa Chaat for \$1.99)

**TEEKHI-MEETHI GOBHI** 15.99

Crispy cauliflower florets tossed in our in-house sweet-chilli sesame sauce, garlic aioli



Contains Nuts



Contains Gluten



Chef's Featured



Dairy Free

### **CHATPATTI CALAMARI** 🌿

20.99

Tangy masala tossed crispy calamari, tomato-coconut chutney, fried curry leaves, mint dip

### **CHICKEN 65**

19.99

South Indian style crispy chicken with curry leaves & mustard seeds, masala coconut



### **MAKHMALI MUTTON GALOUTI KEBAB** 🌿

23.99

Tender minced cardamom-saffron infused mutton patties, lachha onion, kesar bread toast

## **TANDOOR**

### **CRAN-AFGHANI MALAI BROCCOLI**

16.99

Tender broccoli in fresh cream & in-house Afghani spice, lemon ricotta salsa, candied cranberries

### **KESARI IMLI PANEER TIKKA** 🌿

19.99

Saffron, tamarind & in-house spiced cottage cheese, charred onions & peppers, mint chutney

### **ANGARA SOYA CHAAP**

17.99

Smoky tandoori masala marinated soya bean skewers, charred onions & peppers, achari mayo



### **TRI-PEPPER CHICKEN TIKKA** 🌿

24.99

Chicken chunks rubbed with roasted pepper, tomato & garlic, grilled chilli pineapple chunks

### **ACHARI CHICKEN TIKKA**

23.99

Chilli-mango pickled chicken cubes, masala carrot, lachha onion, achari mayo



### **MIRCHI TIKKA**

24.99

Chicken chunks marinated in coriander & green chilli paste, apple chutney, hickory wood smoke

### **KHUS KE MURGH SEEKH**

**23.99**

Cream cheese & poppy seeds infused minced chicken skewers, garlic crisps, mint chutney

### **TANDOORI CHICKEN**

**25.99**

Overnight marinated chicken with in-house tandoori spices, yogurt bomb, mint chutney

### **KASHMIRI LAMB CHAAP**

**38.99**

In-house Kashmiri masala marinated lamb chops, corn relish, chilli-balsamic oil

### **SIGRI SHISH KEBAB**

**25.99**

Charcoal smoked minced mutton skewers coated with nizami gravy, garlic chutney

### **TANDOORI SALMON**

**35.99**

Tandoori spiced salmon, chargrilled vegetables, achari tzatziki, malabari sauce

### **LEHSUNI BASIL MACHHI**

**26.99**

Brown garlic, basil & sun-dried tomato marinated basa fish, chatpatti seaweed, parmesan chutney

### **AJWAINI FISH TIKKA**

**25.99**

Smoky basa fish coated with yogurt, carom & garlic paste, sun-dried tomato chutney

### **JHILMIL JHINGA**

**27.99**

Charcoal smoked, in-house tandoori masala marinated shrimps, coriander-mint chutney

### **MALAI PEPPER SHRIMP**

**28.99**

Shrimps flavoured with garlic, pepper and cheese, chilli-apple chutney, Kashmiri chilli, zesty salsa



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# PLATTERS

## VEG PLATTER

29.99

Assortment of Chef's selected veg. appetizers

## CHICKEN TIKKA PLATTER

36.99

Assortment of Chef's selected chicken tikkas

## NON-VEG PLATTER

38.99

Assortment of Chef's selected tandoori items

# SOUPS

## SHAHI TAMATAR SOUP

13.99

Fresh tomato, ginger, garlic & herbs infused soup, served with garlic parsley croutons

## MULLIGATAWNY SOUP

15.99

Coconut, Split lentil soup, served with crispy papadum, curry leaves

(Add Chicken for \$2.99)

# LENTILS

## SHAADI WALE CHOLE

18.99

Chickpeas with spiced ginger-garlic, in-house spices, tempered oil & masala potato cube



## DAL BUKHARA

21.99

Black lentil, creamy makhani sauce, simmered for 24 hrs on tandoor

## PUNJABI DAL FRY

18.99

Dhaba style yellow lentil with onions & tomatoes, tadka of cumin & asafoetida

# MAINS

-  **KASHMIRI BHARWA PANEER**   **26.99**  
Soft cottage cheese stuffed with dry fruits & mawa in saffron Kashmiri gravy
- SARSO-SAAG WALA PANEER** **23.99**  
Punjabi style mustard greens, cottage cheese
- PANEER TIKKA MASALA**  **24.99**  
Tandoori cottage cheese, onions & peppers in cashew sauce
- PANEER BUTTER MASALA** **24.99**  
Cottage cheese in silky tomato-cardamom gravy
- MAWA MALAI KOFTA**   **24.99**  
Cottage cheese & mawa dumplings, saffron & cardamom in cashew gravy
- SINDHI BAGARA BAINGAN**  **22.99**  
Slow cooked baby eggplant in tangy kadhi gravy
- TAWA KATHAL MASALA** **21.99**  
Jackfruit cooked tangy South Indian style
-  **KHUMB MATAR**  **22.99**  
Shiitake, button mushrooms & peas in white cashew, onion & cardamom sauce, roasted fox-nuts
- GOBHI ALOO**  **19.99**  
Homestyle masala cauliflower & potatoes
- KOYLA BAINGAN BHARTA**  **19.99**  
Smoky mashed eggplant, onion, tomatoes & peas
- BHINDI DO PYAZA**  **19.99**  
Stir fried okra, potatoes with onion & tomato



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# MAINS



## DILLIWALA BUTTER CHICKEN

24.99

Butter chicken enhanced with smoky ginger, garlic & green chilli

(Butter Chicken mild 23.99)

## CHICKEN TIKKA MASALA

24.99

Chargrilled chicken chunks in a creamy yogurt onion, pepper & tomato gravy

## SWAAD SAAG-E-MURGH

23.99

Punjabi style mustard greens, chicken chunks

## DHABA CHICKEN CURRY

22.99

Authentic homestyle chicken curry, bold spices, onion-tomato gravy

## CHICKEN CHETTINAD

22.99

Chicken chunks, In-house chettinad spices, onion, tomato & yogurt gravy

# MAINS



## KASHMIRI GUSHTABA

27.99

Minced goat meatballs slow-cooked in rich white Kashmiri sauce

## MUTTON ROGAN JOSH

24.99

Bone-In goat marinated overnight in traditional spices, red-saffron Kashmiri curry

## HANDI MUTTON KEEMA

25.99

Charcoal flavoured, minced goat keema in brown onion-yogurt gravy

## NALLI NIHARI

30.99

Slow cooked lamb shank, in-house Indian spices, rich onion-tomato gravy

## MAINS

-  **CHILLI CHOKHA MACHHI** 27.99  
Masala basa fish filet steamed in banana leaf, spiced onion-tomato gravy
- MACHHER JHOL**  25.99  
Spicy Bengali fish stew flavoured with turmeric, ginger & potatoes
-  **PAKODA SHRIMP KADHI**  27.99  
Coconut shrimp fritters in spiced yogurt sauce, tempered chilli
- KERALA SHRIMP CURRY** 27.99  
Kerala style shrimps, mustard seeds & tamarind in coconut gravy

## BIRYANIS

- SABZ BIRYANI** 19.99  
Dum style cooked vegetable mélange, Aanch spice mix & 12yr long grain basmati rice, boondi raita
- DEGH CHICKEN BIRYANI** 21.99  
Yogurt marinated boneless chicken, Aanch spice mix, 12yr long grain basmati rice, boondi raita
- DEGH MUTTON BIRYANI** 22.99  
Yogurt marinated bone-in mutton, Aanch spice mix, 12yr long grain basmati rice, boondi raita



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# GOURMET BREADS

	<b>KARARA KATHAL KULCHA</b>	12.99
	Tandoori masala pulled jackfruit stuffed bread, lemon, garlic & balsamic oil	
	<b>PARM-PESTO KULCHA</b>	14.99
	Basil, parmesan & in-house spiced tandoori bread, aged cheddar, parm-pesto oil drizzle	
	<b>ROSEMARY NAAN</b>	11.99
	Rosemary infused baked bread drizzled with honey mustard sauce, pickled onion	

## ADDS

	<b>NAAN</b>	5.99/6.99/6.99
	Butter/Garlic/Coriander-Chilli	
	<b>PARATHA</b>	7.99/8.99/8.99
	Lachha/Pudina/Mirchi	
	<b>KULCHA</b>	13.99/12.99/12.99/13.99
	Paneer/Aloo/Pyaz/Mixed	
	<b>TANDOORI ROTI</b>	4.99
	<b>ROTI KI TOKRI</b>	22.99
	Assortment of Butter Naan, Garlic Naan, Tandoori Roti, Pudina Paratha & Aloo Kulcha	
	<b>JEERA RICE</b>	7.99
	<b>SAFFRON PEAS PULAO</b>	8.99
	<b>BOONDI RAITA</b>	4.99
	<b>GREEN SALAD</b>	7.99
	<b>LACHHA ONION SALAD</b>	5.99
	<b>ACHAR</b>	2.99

**\*\*18% GRATUITY FOR 5+ GUESTS\*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES\*SOME DISHES CAN BE MADE JAIN, DAIRY & GLUTEN FREE. PLEASE ASK YOUR SERVER\*\***