

HALKA - PHULKA

BHUTTE KE KEES (Vg) \$14
 (MADHYA PRADESH)

It's a famous street food from Indore, made with fresh grated sweet corn kernels & seasoning, it has all the different flavours in one bite!

OLD DELHI PANI PURI (Vg) \$16
 (DELHI)

Crisp fried balls stuffed with potatoes, chickpeas, sweet & spicy tangy water!

PESARATTU (Vg) \$16
 (ANDHRA PRADESH)

It's a nutritious & protein rich South Indian Crepe made with whole green gram & spices, served with Gongura and Raw mango chutney, originating from Andhra Pradesh.

AMRITSARI FISH (GF) \$18
 (PUNJAB)

A lightly battered fish fry in Indian spices, gram flour, served with our own homemade curry mayo.

MUTTON KOLA URUNDAI (GF) \$20
 (TAMILNADU)

It's an old fashioned, rustic fried meat ball, crisp on the outside and soft & juicy inside served with Lahsun ki chutney. It is so addictive! Famous dish from Tamil Nadu.

TO - START

ACHARI PANEER TIKKA (Vg, GF) \$24
 (PUNJAB)

Cottage cheese marinated in Achari Masala, infused yoghurt & cooked in Tandoor served with Sashlik & fresh Mint Chutney.

CHOLE BHATURE (Vg) \$22
 (HARYANA)

It's a beloved dish from North India! It is a mild spicy chickpea curry that is served with leavened fried breads.

BATATA VADA (Vg) \$22
 (MAHARASHTRA)

A popular vegetarian snack, from Maharashtra, consisting of a spicy potato patty coated in a chickpea flour and deep fried served with tamarind and Garlic Chutney.

MEDU VADA (Vg) \$22
 (ANDHRA PRADESH)

It's a popular South Indian snack, Donut shaped lentil fritters that are fluffy, crispy, soft & delicious served with Coconut & Tomato garlic chutney!

MALAI SOYA CHAAP (Vg) \$22
 (PUNJAB)

A vegetarian delight bursting with smoky, spicy goodness - Grilled cubes of soya chaap marinated in house made malai marinade, tossed with onions & pepper.

KAKORI KEBAB (GF) \$24
 (UTTAR PRADESH)

A delicious Mughlai recipe that is prepared with mutton, onions & lots of spices. Kebabs are known for its incredibly soft & melt in your mouth texture served with fresh mint chutney!

TANDORI CHICKEN (GF) \$24
 (PUNJAB)

Chicken with bone marinated with yoghurt & spices roasted in a clay oven called as Tandoor, a flavourful, spicy, smoky chicken dish served with Fresh home made Mint Sauce!

CHICKEN 65 (GF) \$24
 (TAMILNADU)

Chunks of boneless batter fried chicken bathed in a starchy gravy with hint of curry leaves & mustard seeds!

PRAWN KOLIWADA (GF) \$26
 (MAHARASHTRA)

It's a deep fried battered prawn dish unique to Mumbai that is marinated with light spices served with raw onion & Raw mango chutney!

MEEN VARUVAL (GF) \$26
 (TAMILNADU)

Tamil Nadu style fish fry! Taste can't be explained..

RICE

KASHMIRI PULAO (Vg, GF) \$12
 (JAMMU & KASHMIR)

It's a delicious one pot dish from Kashmiri cuisine made with fragrant basmati rice, whole spices, nuts, dry fruits & saffron.

LUCKNOWI ZARDA (Vg, GF) \$10
 (UTTAR PRADESH)

It's a traditional ghee enriched yellow coloured sweet rice preparation cooked with sugar, aromatic spices & dry fruits.

MASSALA BHATT (Vg, GF, V) \$8
 (MAHARASHTRA)

It is a tasty, spicy & aromatic one pot meal from Maharashtra made with various vegetables, spices, herbs & pinch of coconut to enhance the aroma!

CURD RICE (Vg, GF) \$6
 (ANDHRA PRADESH)

It's a South Indian dish made of curd (yoghurt), cooked rice, herbs & spices.

CHAWAL (Vg, GF, V) \$6
 (INDIA)

Plain steam Basmati rice.

CURRIES

KASHMIRI DUM ALOO (Vg,GF) \$28

(JAMMU & KASHMIR)

Its aflavourful,spicy,warming & tangy baby potatoes slow cooked in a yoghurt base gravy.

HARA DHANIYA CHOLIYA (Vg,GF) \$28

(HARYANA)

Haryana special,green chickpeas curry with the delicate flavours of cilantro prepared in instant pot.

KADHI PAKORA (Vg,GF) \$28

(HARYANA)

Onion fritters dunked in a spiced yoghurt sauce.

MIRCHI KA SALAN (Vg,GF) \$28

(TAMILNADU)

Spiced,creamy,tangy,earthy,tongue-tickling preparation made with green chillies,gravy base of nuts,seeds,aromatic herbs & tamarind.

SARSON DA SAAG (Vg) \$30

(PUNJAB)

Punjabi dish with a creamy,deeply flavourful gravy of mustard greens & spinach.

DAL BAFLA (Vg) \$30

(MADHYA PRADESH)

A ball of baked dough that is served with a side of zesty yellow dal.

DAL MAKHANI (Vg,GF) \$30

(PUNJAB)

Slow cooked buttery, black lentils originating from the Punjab region.

BUTTER CHICKEN (GF) \$32

(PUNJAB)

Chicken tikka cooked in tomato & creamy gravy,flavoured with dried fenugreek.

KORI GASSI (GF) \$32

(KARNATAKA)

A traditional Mangalorean chicken curry made with coconut milk,curry leaves & chillies.

AAB GHOSHT (GF) \$34

(JAMMU & KASHMIR)

It's a Kashmiri Mutton curry is a delicious where mutton are cooked in a milk based gravy with a hint of spice in the form of black pepper.

MUTTON KOLHAPURI (GF) \$34

(MAHARASHTRA)

A vibrant mutton curry with bold and fiery flovours of the Maharashtraian cuisine.

LAMB ROGAN JOSH (GF) \$36

(JAMMU & KASHMIR)

Rogan Josh is an aromatic,mildly spicy,with slightly dark reddish indian curry from the region of Kashmir.

CHEPALA PULUSU (GF) \$36

(ANDHRA PRADESH)

Its an Andhra fish curry made with tamarind extracts & homemade spices.

PRAWN KUZHAMBU (GF) \$36

(TAMILNADU)

Its an lim smacking prawn gravy made with onion,tomato,ground massala,coconut.

ALL TIME FAVOURITE

PAPADUM (Vg,GF) \$6

Lentil crisps with 3 type of chutney dips.

GREEN SALAD (Vg,GF) \$10

Carrot,Cucumber,Tomato,Onion.

LACHAA ONION SALAD (Vg,GF) \$6

Onion rings,chat masala,mint Sauce.

VEG RAITA (Vg,GF) \$8

Crisp carrot,Cucumber & Yoghurt salad.

PICKLE/MANGO CHUTNEY/SPICY CHUTNEY (Vg) \$4

DUM BIRYANI

MUTTON BIRYANI (GOAT WITH BONE) (GF) \$34

(TELANGANA)

A layer of fragrant rice & succulent goat meat with bone cooked in a rich mughlai spice blend for the ultimate meal.

CHICKEN BIRYANI (GF) \$32

(TELANGANA)

Layers of rice,spices,herbs ,Chicken & Fried onions come together in one Pot.

BREADS

TANDOORI ROTI \$7

GARLIC NAAN WITH ZATAR \$8

GLUTEN FREE ROTI \$10

LACHHA PARATHA/CHILLI PARATHA \$10

PLAIN NAAN/BUTTER NAAN \$7

CHEESE NAAN \$10

KASHMIRI NAAN \$10

Delicious bread with cashew nuts,coconut,raisins & almonds.

NAAN BASKET \$20

Combination of Plain Naan,Butter Naan,Garlic Naan.

DESSERT

MALPUA (Vg) \$10

(HARYANA)

Shallow fried flour pancakes dipped in sugar syrup & served with Rabdi.

SHRIKHAND (Vg,GF) \$10

(MAHARASHTRA)

Strained yoghurt,powdered sugar,cardamom,Saffron & nuts.

QUBANI KA MEETHA (Vg,GF) \$12

(TELANGANA)

Dried Apricots cooked in sugar & nuts.

PARUPPU PAYASAM (Vg,GF) \$12

(TELANGANA)

Creamy & delicious dessert made of Green lentils,coconut milk & Jaggery.