





## SIDES

**KARTIK'S DAL MAKHANI 6.95**    
Experience the joy of slow cooked food with our black lentils, carefully stewed for 8 hours in a buttery tomato sauce, finished with dry roasted spices and cream

**ALOO MUTTER 5.95**   
Savor this comforting Indian curry featuring soft potatoes and green peas cooked in a rich, aromatic gravy

**SAAG ALOO MUTTER 6.45**   
Indulge in the healthy combination of fresh green spinach with hearty potatoes and peas, a nutrient-rich delight

**SMOKED AUBERGINE BHARTHA 6.45**   
Savor the smoky aubergine, gently cooked to perfection in a lush masala of onions and tomatoes, creating a rich, comforting dish

**PINDI CHOLE 5.95**   
Taste the earthy goodness of chickpeas, soaked overnight and boiled with Assam black tea, then cooked with onion, tomatoes, and dried mango powder

## RICE

**SAFFRON PILAU 3.95**  
Relish the aromatic saffron-infused pilau, a delicate, subtly spiced rice dish that pairs perfectly with any main

**JEERA PEAS PILAU 3.95**  
Enjoy the hearty jeera peas pilau, where the earthy aroma of cumin seeds meets the sweetness of green peas in a fragrant rice ensemble

**STEAMED BASMATI RICE 3.25**  
Savor the simple, fluffy, and perfectly cooked steamed basmati rice, an essential accompaniment for our flavorful curries

## BREADS

**PLAIN NAAN 2.45**  
Relish the soft, fluffy texture of our plain naan, a versatile accompaniment that complements every dish

**BUTTER NAAN 2.95**  
Enjoy our butter naan, gently brushed with melting butter for a rich, indulgent touch

**GARLIC NAAN 3.25**  
Savor the aroma and taste of our garlic naan, embedded with chopped garlic, adding a flavorful punch

**FENNEL MAPLE NAAN 3.25**  
Try our unique fennel maple naan, a sweet and aromatic blend of fennel and maple infused in our soft naan bread





## ACCOMPANIMENTS

**POPPADOMS PLATE 4.95**  
**MANGO CHUTNEY 0.95**  
**MINT CHUTNEY 0.95**  
**TAMARIND & DATE CHUTNEY 0.95**  
**PICKLE 0.95**  
**CHOPPED ONION, CUCUMBER, TOMATO SALAD 0.95**  
**RAITA 3.95**

(CHUTNEYS AND DRESSINGS ARE HOMEMADE)

# NOMMI

We prioritize quality and freshness, which means our dishes are prepared in limited quantities. Should your preferred dish be unavailable, we extend our apologies in advance. If you have any dietary restrictions or allergies, please inform your server. Despite our best efforts, we can't assure the complete absence of allergens like nuts and other common food allergens in our dishes.


 Signature dishes  Vegetarian  Hot  Extra Hot



## STARTERS


### CHICKEN BIRYANI ARANCINI 7.95

Experience an explosion of flavors with these crunchy balls packed with biryani rice and shredded chicken

 CRESCENDO PINOT GRIGIO: Pear and citrus notes complement the explosion of flavors


### MANGO MAPLE CHICKEN 6.95

Savor the unique fusion of east meets west with crispy panko-crusted chicken tossed in a sweet maple-mango chutney and paired with a creamy garlic-herb aioli

 EMMA MARRIS SAUVIGNON BLANC: Green apple and lime cut through the sweet and savory fusion


### CALCUTTA CHILLI CHICKEN 6.95

Dive into this fiery dish of panko-crusted chicken tossed in soy sauce with bell peppers and onions

 LAS MALETAS MALBEC: Plum and blueberry notes enhance toasted spices


### CASHEW CRUSTED PRAWNS 9.95

Plump prawns enrobed in a crisp cashew crust, promising a balance of texture and taste

 CHABLIS 1ER CRU LES VAUCOPINS: Apple and citrus notes highlight the nutty texture


### PAPDI CHAAT 5.95

Crunchy flatbread topped with a medley of homemade chutneys, chickpeas, Greek yoghurt, and a sprinkle of spices, served chilled

 THE GUV'NOR ROSÉ: A unique blend to counterbalance the mix of spices


### SAMOSA CHAAT 6.45

The quintessential Indian street food, featuring samosa topped with a variety of homemade chutneys, chickpeas, Greek yoghurt, and an array of spices, served lukewarm

 ROSÉ D'ANJOU 'LA ROSERAIE': Fresh strawberry hints enhance the street food feel


### CRISPY FUSION CHEESE BALLS 6.45

Delight in homemade crunchy balls coated in panko and filled with a savory mixture of mozzarella, cheddar, paneer, green chilli and ginger

 CHABLIS 1ER CRU LES VAUCOPINS: The mineral crispness of the Chablis impeccably accentuates the creamy richness of the cheese balls


### CHILLI PANEER 6.45

Relish paneer cubes tossed with soy sauce, bell peppers and onions, creating a tantalizing mix of flavors

 THE GUV'NOR: Fresh with flavors of baked apple and citrus


### CHICKEN CHETTINAND 11.95

Relish the southern charm of this Tamil Nadu-inspired curry, where chicken is cooked in a medley of toasted spices.

 LAS MALETAS MALBEC: Plum and blueberry notes enhance toasted spices.


### LAMB MALABAR 13.95

Explore Kerala's rich culinary heritage with this mouthwatering dish, featuring tender lamb chunks simmered in a flavorful warm spice paste.

 AGOSTINA PIERI BRUNELLO DI MONTALCINO: Red and black fruits highlight Kerala's rich heritage


### LAMB SPINACH 13.95

Indulge in a union of taste and health with our tender lamb chunks cooked in a nutritious and flavorful spinach gravy

 CHATEAU DE CREZANCY SANCERRE: Its bright acidity mirrors the fresh spinach flavor, while enhancing the lamb's richness


### LAMB ROGAN JOSH 13.95

Savor the Kashmiri classic, where aromatic spices, fiery red chillies, onions, and ginger weave a rich tapestry of flavor around succulent lamb chunks

 CHATEAU CISSAC CRU BOURGEOIS: Blackcurrant and blackberry notes elevate the Kashmiri flavors


### MALABARI SEABASS 13.95

Savor a traditional Malabar specialty, a fiery curry made with Kerala spices perfectly complementing the delicate seabass

 THE WHALE COVE SAUVIGNON BLANC: Crisp citrus and apple to balance the fiery spices


### PRAWN MOILEE 14.95

Indulge in a light yet flavorful South Indian style curry, loaded with juicy prawns and balanced with a tempering of rich coconut milk

 CHATEAU DE CREZANCY SANCERRE: Citrus and peach flavors complement the light curry


### ROYAL PRAWNS 14.95

Revel in this regal dish, an aromatic curry featuring prawns cooked in an onion, tomato, and cashew based sauce teeming with spices

 NICOLAS COURTIN BRUT: Biscuity and citrusy notes elevate the regality


### BHARWAN ALOO 10.95

Enjoy these potato shells generously stuffed with paneer, nuts, and spices, all drenched in a spicy cashew nut gravy

 CANTINA CASTELNUOVO 'CA'VEGAR': Cherry and spice notes highlight the spicy cashew nut gravy

### POMEGRANATE PANEER TIKKA MASALA 10.95


Taste the exotic with our succulent chargrilled cottage cheese filled with spiced pomegranate paste, simmered in a smooth gravy with cashews and authentic Indian spices

 ROSADO CANNONAU DOLIANOVA: Strawberry and cherry enhance the exotic flavors

## MAINS


### PUNJABI BUTTER CHICKEN 11.95

Indulge in this timeless classic, a smooth blend of ripe tomatoes, velvety butter, cashews, and authentic Indian spices, caressing tender chunks of chicken tikka

 LÉON PERDIGAL CÔTES-DU-RHÔNE: Red fruit and Syrah spice to accompany the classic


### MUGHLAI CHICKEN 11.95

Step into the royal Mughlai kitchen with this decadent dish, a fragrant concoction of aromatic spices, thick yogurt, onion, tomatoes, and cashews enveloping tender chicken tikka


 VIEUX REMPARTS, LUSSAC ST-ÉMILION: Smooth silkiness enhances the Mughlai richness


### PALAK CHICKEN 11.95

Taste the blend of nutrition and flavor in this palak chicken, where succulent chicken pieces are drenched in a fresh, vibrant spinach and yogurt gravy


 NAUDIN PÈRE ET FILS CHARDONNAY: Mango and peach notes complement the nutritious blend

We prioritize quality and freshness, which means our dishes are prepared in limited quantities. Should your preferred dish be unavailable, we extend our apologies in advance. If you have any dietary restrictions or allergies, please inform your server. Despite our best efforts, we can't assure the complete absence of allergens like nuts and other common food allergens in our dishes.

 Signature dishes

 Vegetarian

 Hot

 Extra Hot

Note: Wine pairing is subjective and is largely influenced by individual preferences and cultural nuances. The suggested pairings are based on the complementary and contrasting flavors of the dishes and wines. It would be ideal to offer diners a few options and let them choose according to their preference.