

# DINNER MENU

## || BREAD | KULCHA ||

<b>ASSORTED PAPAD &amp; CRISP</b> <i>with homemade Chutneys</i>	15
<b>CHICKEN &amp; JALAPENO KULCHA</b> <i>with Parmesan &amp; Shishito Pepper</i>	18
<b>GREEN PEAS &amp; GOAT CHEESE KULCHA</b> <i>Winter Truffle</i>	18

## || HOMEMADE CHUTNEYS ||

<i>Smoked Tomato &amp; Peanut Chutney   Cilantro &amp; Mint Chutney   Fermented Chilli (Super-Hot)   Tomatillo and Green Mango Chundo</i>	2 Each/ 3 For 5
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## || SMALL PLATES ||

<b>DAHI PURI (6pcs)</b> <i>Potato, Cilantro, Yogurt Mousse, Raspberry Chat Masala</i>	14
<b>POTATO TIKKI CHAT</b> <i>White Pea Ragda, Sweet &amp; Sour Yogurt, Kale Tempura</i>	16
<b>AVOCADO &amp; GREEN CHICKPEA CHAT</b> <i>Tamarind, Puffed Black Rice, Mango, Watermelon Radish</i>	16
<b>CAULIFLOWER KOLIWADA</b> <i>Carrot Pachadi, Curry Leaf, Peanut Thecha Masala</i>	18
<b>BRIE PAKORA</b> <i>Assorted Beetroot, Apricot &amp; Chilli Chutney, Masala Walnut</i>	19
<b>PANEER CHILLI</b> <i>Kataifi, Paneer, Schezwan Sauce</i>	21
<b>STUFFED MALAI MUSHROOM</b> <i>Artichoke Kurchan, Truffle</i>	22

<b>PORK RIBS</b> , <i>Puli Munchi BBQ, Pickled Kohlrabi, Spring onion</i>	18
<b>TUNA BHEL TOASTADA</b> <i>Avocado, Pickled Chilli, Radish, Togarashi</i>	19
<b>CHICKEN 65</b> , <i>Chili Peanut Chutney, Crispy Katafi</i>	21
<b>OLD DELHI STYLE CHICKEN MALAI TIKKA</b> <i>Mint &amp; Cilantro Emulsion</i>	22
<b>GUN POWDER SCALLOP</b> , <i>Sweet Corn, Yellow Pepper Pachadi</i>	24
<b>LAMB KEEMA HYDERABADI</b> <i>Green Peas, Potato Mousse, Pao Bread</i>	24
<b>TANDOORI LAMB CHOP</b> <i>Sirka Onion, Mint &amp; Hempseeds Chutneys</i>	28

## || LARGE PLATES ||

<b>VEGETABLE &amp; RICOTTA KOFTA</b> <i>Banarsi dum ki gravy, lotus crisp</i>	26
<b>MALAI PANEER PINWHEEL</b> <i>Red Makhani, Red Pepper Chutney</i>	28
<b>TANDOORI BUTTERNUT SQUASH</b> <i>Millet Khichdi, Asparagus</i>	28
<b>TENDER JACKFRUIT BIRYANI</b> <i>Raita, Jalapeno Salan</i>	30
<b>THREE VEGETABLE CURRIES</b> , <i>(Kashmiri Dum Aloo/ Punjabi Kadhi with Zucchini &amp; Onion Pakoda / Swiss Chard Corn Saag</i>	34

<b>CHICKEN CHETTINADU</b> <i>Coconut, Fennel, Pepper Corn, Curry Leaf</i>	34
<b>BAAR BAAR BUTTER CHICKEN</b> <i>Red Pepper Makhani, Fenugreek Kasundi</i>	36
<b>MALABAR SHRIMP CURRY</b> <i>Cocunut, Tamarind, Fennel</i>	36
<b>SEA BASS PATURI</b> , <i>en papillote, mustard cream, serranoes, charred lemon</i>	38
<b>KERELA BEEF SHORT RIB CURRY</b> <i>Carrot, Madras Curry</i>	42
<b>LAMB SHANK NIHARI</b> <i>Cilantro, Rose, Ginger, Chili</i>	44

## || SIDES | CONDIMENTS ||

<b>Avocado &amp; Pomegranate Raita</b>	6	<b>Cheese Naan</b>	10
<b>Saffron Rice</b>	6	<b>Traditional Black Dairy Dal</b>	14
<b>Naan (Garlic, Plain)</b>	8	<b>Chickpea Curry</b>	14
<b>Multigrain Roti</b>	8		

\*20% Gratuity Will Be Added To Parties Of 6 Or More\*

\*\*All tables have a 90-minute seating limit\*\*