

STARTERS

Smoked Masoor Dal Samosa	 		800	Multigrain Khichdi	 	1,300
Lentils, sweet tangy chutney				Eggplant caviar, mango chutney, poppadom, pickle raita		
Chatpata Karari Gobi	 		800	Vegetable Kothu Roti	 	1,300
Garlic chutney, topped with caramelised milk powder				Malabar paratha, vegetable, pickled cabbage		
Cheesling Jhaal Muri	 		900	Sindhi Kadhi	 	1,400
Baby kohlrabi, red apples, onions, green chillies chickpea vermicelli, nuts				Tamarind, coriander, toasted cumin		
Grilled Dhokla Chaat	 		1,100	Mutton Ishtew Pot Pie		2,200
Green tomato chutney, date & tamarind chutney, onions, coriander, coconut, chickpea vermicelli, masala fried chilli				Coconut milk, lamb, seasonal vegetables		
Soya Matar Keema Pao				Prawn Moilee	 	2,800
Soya granules, green pea masala served with toasted butter pao				Cherry tomatoes, kaffir lime		
Aloo Bravas	 			Mustard Chicken Curry	 	1,900
Yoghurt, mustard & red chilli, chickpea vermicelli				Potatoes, coriander, Kahani hung curd gravy		
Palak Paneer Salad	 		1,200	Double Ka Murg Makkhan		2,200
Spinach, cottage cheese, cherry tomatoes				Rich & creamy chicken tikka cooked in tomato fondue		
Arugula Berries Pear Salad			1,200	Seafood Kothu	 	3,200
Honey and chilli dressing with toasted peanuts, sesame				Malabar paratha, prawns, calamari, coconut, sunny side egg		
Smoked Rajma Taco	 		1,200	Double Ka Murg Makkhan	 	2,200
Salsa of charcoal roasted capsicum, tomato, cilantro, lemon juice, gram flour chura				Rich & creamy chicken tikka cooked in tomato fondue		
Kachori Chaat						
Goat cheese raita, amchur chutney, snow peas, tamarind						
Curry Leaf & Ginger Tandoori Prawn	 		3,500	Malabar Paratha	 	400
Ginger, curry leaf marinated prawn served with grilled lemon				Multi Grain Roti	 	400
Kerala Fried Chicken			1,500	Khameeri Naan	 	400
Mustard, curry leaves				Kulcha	 	400
Kali Mirch Chicken Taco			1,600	Saffron Pilaf	 	700
Black pepper chicken tikka, fermented tomato kachumber				Parsi Brown Pilaf	 	700
Mutton Burrah Kebab			2,800	Maska Pao	 	500
Raw papaya salad & red chilli dahi				Coconut Rice	 	500
Tandoori Snapper tikka						
With a coriander & Kashmiri chilli marinade, served with mint chutney						
Tandoori Chicken Wings			1,600			
Charcoal grilled peppers & garlic chutney						

MAIN COURSE

Corn & Paneer Bhurji	1,200
Green chilli chutney, gram flour chura	
Veg Isthtew pot pie	1,400
Seasonal vegetables in Kerala coconut & cashew curry	

	 Gluten	 Dairy	 Vegetarian	 Shellfish
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All our products are locally sourced, All our prices are inclusive of VAT 16%, Catering Levy 2%,