

SMALL PLATES

SAMOSA (V) 6
potatoes & green peas pastry, chutneys

ALOO TIKKI (V) 9
potato patty, chickpea curry, yogurt & mint chutney

LASOONI GOBHI (VG) 10
crispy cauliflower, hot & sweet garlic sauce

BOMBAY CHILI CHICKEN 12
stir fried chicken, bell peppers, soy ginger sauce

♥ **BUTTER CHICKEN LOLLY POP WINGS** 12
crispy chicken wings , BBQ butter chicken glaze

MASALA SHRIMP FRY 14
stir fry rock shrimps, curry leaves, kerala spices

♥ **MUTTON PEPPER FRY** 14
malabar parotta, black pepper dry lamb, curry leaves

DRINKS

MASALA CHAI 3
MANGO LASSI 5
SODA 2

(coke, sprite, diet coke)

SAN PELLIGRINO 3
SPICY GINGER ALE 4
MANGO GINGER ALE 4
BOTTLED SPRING WATER 2

DESSERTS

♥ GULAB JAMUN CRÈME BRULEE 6
"KHEER" RICE PUDDING 5

VEGETARIAN & VEGAN

DAL TADKA (VG) 12
yellow lentils, tomato, crispy garlic and onion, herbs

SPINACH DAL (VG) 13
sautéed garlic spinach, yellow lentils, tomato

ALOO GOBHI (VG) 13
pan fried potatoes & cauliflower, onion masala

♥ **KADALA CURRY (VG)** 14
organic black chickpeas in malabar style sauce

SAAGWALA CHANA (V) 14
slow cooked chickpeas, punjabi style greens

SAAG PANEER (V) 15
paneer cheese, creamed spinach sauce

PANEER BUTTER MASALA (V) 15
paneer cheese, creamy tomato sauce

♥ **HYDERABADI VEGETABLE KORMA (VG)** 15
seasonal vegetables, cashew coconut sauce

BREADS & SIDES

butter naan 3 garlic naan 4
malabar parotta
basmati rice 3 onion slaw 3

♥ LUCKNOW BIRYANI

dum-cooked saffron basmati rice with choice of
VEG 14 / CHICKEN 16 / GOAT 19

♥ SIGNATURE DISHES / (V) - VEGETARIAN / (VG) – VEGAN

MAIN DISHES

all curries are served with basmati rice

SEAFOOD & MEAT

CHICKEN TIKKA MASALA 16
tandoori grilled chicken, creamy tomato makhni sauce

OLD DELHI BUTTER CHICKEN 16
fire roasted chicken, tomato butter sauce

♥ **BURRATA BUTTER CHICKEN** 18
smoked chicken, makhni sauce, burrata cheese

♥ **CHICKEN XACUTTI** 16
goan style chicken curry, malt vinegar, coastal spice blend

KADHAI CHICKEN 16
stir fried chicken, red chili masala, bell peppers

SAAGWALA CHICKEN 16
homestyle chicken stew, creamy spinach sauce

CHICKEN KORMA 16
creamy saffron cashew sauce, fennel

MADRAS FISH CURRY 18
fish fillet, chili & tamarind coconut sauce

♥ **SPICY SHRIMP CURRY** 18
coconut milk, south Indian spices, green chili & mango

LAAL MAAS 18
clove smoked lamb, spicy chili onion curry

LAMB ROGHANJOSH 18
tender lamb stew, red chili, kashmiri spices

♥ **GOAT CURRY MALABAR** 19
slow cooked bone in goat, south indian coconut masala

BHUNA GOAT 19
bone-in goat, caramelized onion tomato curry