**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

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

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

**LASOONI GOBHI**

**MAIN DISHES**

**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

**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
- (coca, sprite, diet coke)

**BOTTLED SPRING WATER** 2

**DESSERTS**

**GULAB JAMUN CRÈME BRULEE** 6
- "KHEER" RICE PUDDING 5

**SIGNATURE DISHES**

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

**GREATS**

**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 chilli, 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