

## MAINS VEGETARIAN ●

Rich vegetarian recipes laced with  
exotic spices, fresh ingredients

<b>Kadai - Veg / Paneer</b> Assorted vegetables with onion, bell pepper, and tomato in a yellow masala gravy.	<b>350 / 380</b>
<b>Vegetable Angara</b> Assorted Indian vegetables in a hot pungent gravy, it's a delight for spicy food lovers.	<b>350</b>
<b>Tawa Mushroom</b> A delectable dish featuring cubes of mushroom with onion, tomato, bell pepper, chilli, and coriander seeds, cooked in tomato onion gravy.	<b>380</b>
<b>Paneer Pasanda</b> Spiced paneer sandwiches stuffed in a brown onion creamy gravy, flavoured with fenugreek, topped with cheese and nuts.	<b>380</b>
<b>Paneer Tikka Masala</b> Tandoori paneer tikka cooked in a tangy, spicy, Kashmiri chilli, yoghurt, red tomato masala gravy.	<b>380</b>
<b>Methi Matar Malai</b> Cashew nut fried with fresh methi, matar & cream cheese in chef's special milky cashew gravy.	<b>380</b>
<b>Lasooni Palak Paneer</b> Cubes of paneer in an onion, garlic, and spinach gravy; a house special.	<b>380</b>

## MAINS NON - VEGETARIAN ●

Our gourmet preparations of protein  
for a satiating indulgence

<b>Chicken Tikka Masala</b> Succulent tandoor-cooked boneless chicken pieces cooked in a rich and robust tomato-onion gravy.	<b>450</b>
<b>Recheado Prawns Curry</b> Prawns in a homemade Goan spiced, recheado masala, which is sweet, sour and spicy.	<b>600</b>
<b>Malipuram Fish Curry</b> Basa fish in a spicy red curry made with a homemade Hyderabadi spice blend of coconut and chilies.	<b>550</b>
<b>Malvani Fish Curry - Surmai / Pomfret</b> A classic Konkani delicacy, cooked in a rich cashew, coconut creamy curry, infused with the flavours of curry leaves and chilli.	<b>600</b>

Govt. taxes as applicable. We do not levy a service charge. Please request your  
server for any special dietary needs or inform of any allergies or intolerances.



# INDIAN BREADS

If thou tastest a crust of bread, thou tastest  
all the stars and all the heavens

<b>Roti / Butter Roti</b>	<b>35 / 40</b>
<b>Chapati / Bhakari</b>	<b>40 / 50</b>
<b>Naan / Butter Naan</b>	<b>70 / 80</b>
<b>Garlic Naan / Butter Garlic Naan</b>	<b>90 / 100</b>
<b>Cheese Naan / Cheese Garlic Naan</b>	<b>120 / 150</b>
<b>Kulcha / Butter / Onion / Cheese</b>	<b>60 / 70 / 80 / 100</b>
<b>Missi Roti</b>	<b>60</b>
<b>Millet Roti</b>	<b>80</b>
<b>Lachha Paratha</b>	<b>80</b>
<b>Aloo Paratha / Paneer Paratha</b>	<b>120 / 180</b>
<b>Roti Basket -</b> (Roti, Naan, Missi, Khasta, Kulcha, Millet, Lachha, Methi, Makki, Pudina)	<b>550</b>

# BIRYANI & RICE

Aromatic masterpieces bursting with  
heavenly flavours & fragrance

<b>Dum Pukht Biryani</b> ● ●	<b>350 / 400 / 450</b>
A regal Kolhapuri delicacy infused with home spices full of aromatic flavours served with a salan gravy on the side.	
<b>Thanjavur Vegetable Pulao</b> ●	<b>400</b>
An Indian assorted vegetable rice pulao with Thanjavur spices full of aromatic flavours.	
<b>Steamed Rice</b>	<b>200</b>
<b>Jeera Rice</b>	<b>220</b>
<b>Indrayani Ghee Rice</b>	<b>260</b>
<b>Curd Rice</b>	<b>230</b>
<b>Dal Palak Khichdi</b>	<b>350</b>
<b>Dal Khichdi</b> (Indrayani)	<b>350</b>

# DAL

Savor the homely recipes that  
will make you nostalgic

<b>Yellow Dal</b>	<b>250</b>
<b>Dal Tadka</b>	<b>270</b>
<b>Thikri Ki Dal</b>	<b>350</b>
<b>Dal Makhani</b>	<b>350</b>

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