

AN AMALGAMATION OF GLOBAL CUISINE INSPIRED BY INDIA

APPETIZERS

COLD PLATES

AVOCADO CEVICHE PANI PURI (V) - 75

guacamole, leche de tigre, coriander-chili-tamarind dressing

TANGY CASSAVA CHAAT (V/N) - 70

arugula, sweet & sour chutney, tomato lace

PURPLE POTATO CHAAT (V) - 70

chunda-pickle chili, purple potato crackers, chaat dressing

TUNA BHEL TARTARE (RAW) - 90

chickpeas crisp, avocado creama

BEEF CARPACCIO – (RAW) - 115

aachari wagyu beef, truffle-jalapeno dressing

BAOS

VADA BAO (V/N) - 75 🌶️

grilled bao, tamarind chutney, ghati masala

PULLED TANDOORI CHICKEN BAO - 90

grilled bao, dhaba spice, tamarind glaze

PULLED BRISKET BAO - 95

grilled bao, bhatti spice, tamarind glaze

HOT PLATES

PAPER MASALA DOSA (V) - 90

fermented rice & lentil pancakes, potato spiced stuffing, gruyere cheese, sambar

HEAVENLY EGGPLANT BHARTA (V) - 90

two variations of charcoal roasted eggplant, pearl millet khakra

PUMPKIN GYOZA (V/N) - 90

pumpkin-zucchini stuffed gyoza, pumpkin mole, crisp garlic

LAMB CROQUETTES - 115

slow cooked pulled lamb leg dumplings, wasabi-green peas sauce

QUAIL EGGS KOFTA - 110

mince lamb rolled runny quail eggs, bell pepper mayo

STUFFED CHICKEN WINGS - 110 🌶️

chicken jus, yuzu-orange dressing

ROASTED SCALLOP (S/F) - 125

ancient spice sauce, smoked cauliflower purée, truffles air

OCTOPUS CAFREAL - 115 🌶️

fresh herbs spice-coconut vinegar sauce, grilled octopus

DEVILED CRAB (S/F) - 135 🌶️

alaskan king crab, Sri Lankan spices

SPICED NALLI - 105

beef marrow served on bone, ghee roast sauce, uthappam

TABAK MAAZ - 145

grilled BBQ VEAL ribs, morel jus, roasted turnip purée, stuffed morels

OVER FLAMING COAL

SMOKEY CHIPOTLE PANEER TIKKA (V) - 95 🌶️

fresh cottage cheese marinated in chipotle spice & cooked in tandoor, tamarind-chili garlic sauce

ANGUS BEEF SKEWER - 115

jerk spice angus cubes, lemon - pepper sauce, shoestring fries

BHATTI SMOKED BABY CHICKEN - 165

bhatti spice-marinated, tandoor-cooked, spring onion-garlic chutney, ghee smoke

TELLICHERRY PEPPER & GARLIC PRAWNS (S/F) - 145 🌶️

tellicherry inspired marinated grilled prawns, kaffir lime podi

KASUNDI FISH TIKKA - 145

mustard-dill-honey marinated hamour fish, tandoor-cooked, raw mango chutney

MAAS KE SOOLEY - 165 🌶️

lamb loin marinated in Rajasthani spices, grilled, tomato-garlic chutney

V - vegetarian | N - contains nuts | SF - contains shellfish | 🌶️ - just a bit spicy

All prices are inclusive 5% VAT, 7% Municipality Tax & 7% service charge



MAINS



SAAG PANEER LASAGNA (V) - 125

compressed layered cottage cheese, coconut-lime sauce

IMPOSSIBLE SALAN (V/N) - 125

coconut-peanut-sesame sauce, meatless kofta, stuffed padrón pepper

GRILLED CAULIFLOWER STEAK (V/N) - 115

saffron korma, raw vegetable fondue

KICKIN CHOLE-CHOWK KI TIKKI (V) - 125

chickpeas cooked in tangy-spicy sauce, crisp fried squash-edamame patty

TRUFFLE KHICHADI (V) - 160

arborio rice, wild mushroom, truffle caviar, fresh truffle

PRAWNS BALCHAO (S/F) - 180

portuguese inspired hot spice-coconut vinegar sauce,

xo marinated grill tiger prawns

BANANA BRANZINO - 165

orange-lemongrass banana leaves wrap fish, fish head curry

ALLEPPEY FISH CURRY - 180

chilean seabass, raw mango gremolata,

raw mango-coconut curry, broccoli khichadi

BLACKEN SMOKED CHICKEN - 150

chenna-mushroom stuff spring chicken, fermented black bean sauce

BURRATA BUTTER CHICKEN (N) - 155

charcoal roasted chicken tikka, makhani sauce, fresh burrata cheese

KOSHA MANGSHO - 175

slow cooked lamb shank, flame grilled, warm Indian spice sauce

INJIPULI WAGYU STEAK - 385

five spice chargrilled wagyu, tamarind-ginger sauce, smoked cauliflower mash

BEEF CHEEK VINDALOO - 240

slow cooked beef cheek, fiery red sauce, sannas

HAKUNA MATATA - 285

flame grilled angus tenderloin, red curry dip, chimichurri

BIRYANI

LAMB I CHICKEN I VEGETARIAN

155 I 145 I 120

long grain basmati rice, preserve spice, tomato-cucumber raita

NOT YOUR AVERAGE NAAN

Beef bacon-cheddar kulcha - 35

Gruyere-masala cheese naan - 30

Dosa waffle - 25

Steam kulcha - 20

Sundried tomato naan - 25

Pickle onion-jalapeno naan - 25

Butter naan - 25

Confit garlic-tarragon naan - 25

Plain naan - 20

SIDES

Strawberry-arugula salad (V/N) - 35

Corn-sprouted moong chaat (V) - 35

Smashed chaat roast potatoes (V) - 35

Soy-ginger Brussel sprouts (V/N) - 35

Mussels nilgiri korma (S/F) - 55 

Kashmiri morel & pine nut pilaf (V) - 45

Refreshing raita (V) - 20

Plain rice (V) - 20

NOT TO BE MISSED

CHICKEN TIKKA MASALA - 110

pulled chicken tikka masala, dosa waffle, pickled onion

SERIOUSLY GOOD LAMB CHOPS - 245

kashmiri spices marinated, tandoor cooked, berries jus, saffron potato

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