

Jodhpuri Raj Kachori

Classic kachori, sweetened yoghurt, apple wood smoked chutney, imli chutney

Natraj ke Dahi Bhalle 399

Deep-fried lentil balls in tangy yoghurt sauce, topped with spices & chaat masala

Quinoa Golgappa [अ]

Golgappa with quinoa & water, pomegranate seeds, spicy chilli guava & jaljeera water

Purani Dilli Papdi Chaat 439

Crispy papdi, boiled potato, pomegranate, ginger & imli chutney, spicy green chutney, topped with crispy sev

Palak & Kale Patta Chaat 439

Crispy baby spinach & kale leaves, flavoured & sweetened yoghurt, imli chutney, sprinkled with house spice mix

Low कैलोरी/ऊष्मांक Salad/ सलाद

399

399

Quinoa & Beets 429 Signature

(Ask for Vegan option)
Organic quinoa, diced
beetroots, goat cheese, rocket
leaves & honey mustard
dressing with kalonji

Avocado, Kale, 429 Pinto beans & Multigrain seeds

(Ask for Vegan option)

Avocado, kale leaves, pinto beans, multigrain seeds with lime dressing

Watermelon Feta 429 Cheese Salad With Sweet Lime Dressing

Watermelon mixed with sweet lime dressing, served with crumble feta & feta cheese mousse

Chicken & Mint Salad 459

An Indian street food made with tender pieces of chicken, and a blend of spices



Soups/ Shorba शोरबा

Creamy Chestnut Broth । अ। 429

Bouquet garni of herbs, vegetable stock, stone flower & pureed chestnut

Roast Tomato & 429 Fresh Basil Soup

(Ask for Vegan option)

Roasted tomato & garlic puree with crushed fresh basil

Green Goddess Rasam

(Ask for Vegan option)

Flavourful soup made with coriander, spinach, tamarind, sesame oil & Indian herbs

Murgh Badami Shorba

A rich and creamy chicken stock made with tender chicken pieces



429



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Kindly inform your server of any allergies or dietary restrictions

*Goods and Service Tax is applicable on all prices, we levy 10% Optional service charge.

Small Plates/ Appetizers छोटी प्लेट Beetroot Shikampuri 549 Kebab A beetroot patty stuffed with goat cheese & spicy filling, pistachio crust served with mint chutney Tangra Chilli Paneer 569 Stir fried chunks of cottage cheese tossed in a spicy sauce Yam & Mushroom Ki 579 Galouti Kebab

Galouti Kebab (Ask for Vegan option) Blend of smoked yam & mushrooms with Awadhi spices, served over varqi paratha

Edamame Seekh	599
Kebab	
(Ask for Vegan option)	
Skewered mince of Edamame	
beans, french beans, Broccoli,	
Apples, Truffle mushroom oil	
& flavoured with a blend	
of Indian spices	

Tandoori Broccoli
(Ask for Vegan option)
Broccoli florets marinated in
hung curd, sour cream &
tandoori seasoning, served

with shaved almonds

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.	Soya Malai Chaap
549	Soya chaap chunks marinated
	in a creamy, rich & flavourful
	blend of cashews, cream & spices,
	served with mint chutney
	Ricotta Dahi Ke आ
	Kehah

Delicious hung curd & ricotta cheese based patties, infused with herbs & spices. Perfectly crisp on outside & soft on inside

Chettinad Paneer

599

629

629

Tikka Paneer chunks marinated with chettinad spices, grilled in tandoor

Makhani Paneer Tikka 629
Chunks of Cottage cheese
marinated in hung curd and
tandoori seasoning, glazed with
butter and served with mint chutney

Tandoori Butter	559
Chicken Wings	
Chicken wings marinated with	
tandoori seasoning, served with	
butter glaze	

Tangra Chilli Chicken	599
Stir fried chunks of chicken	
tossed in a spier sauce	

Jajon noodo	٠
Persian Kebabs, marinated	
chicken skewers grilled to perfection	n



Black Garlic Chicken Tikka Char-grilled chicken pieces, marinated in aged black garlic, hung curd & spices	659
Anardana Chicken Tikka	659
Char-grilled chicken pieces marinated in hung curd, kashmiri chilli & spices	
Murgh Malai Tikka	599
Char-grilled creamy & tender chicken pieces marinated in hung curd, cream, cardamom & Indian spices	
Chotemiyan Seekh Kebab	679
Char-grilled mutton skewers, mixed with Persian spice,	

Lamb Galouti	6
Melt in mouth texture	
minced lamb patties, mixed with	
spices & herbs, grilled on tawa,	
served on varqi paratha	

green chilli, garlic

Awadhi Fish Tikka

Char- grilled fish fillet, marinated
with hung curd, mustard oil, lemon
juice & coarse homemade spices

■Lamb Burra Kebab [अ]
Char-grilled lamb chops infuse
with anar ras, malt vinegar
& exotic spices

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Iuieh Kehah

599

699

749

Dilli Wale Momos

(Steamed / Fried / Tandoori)

Mixed vegetable 449 Momos

Dumplings filled with a flavourful blend of assorted vegetables & served with spicy dipping sauce

Peri Peri Paneer 459 Momos

Dumplings filled with cottage cheese in peri peri blend & served with spicy dipping sauce

Spicy Chicken 529Momos

Dumpling filled with spicy chicken, chilli & garlic mixed with house spice blend & served with spicy dipping sauce

Fiery Chicken Tikka 529Momos

Dumplings filled with chicken in tandoori seasoning, chopped sundried tomatoes & served with spicy dipping sauce

Sharing Bhare-Bhare platters

(Zyada Hai to behtar Hai)

Pepper Mushroom 479 fry with Maska Pao

Sliced Mushrooms with a dash of kerala pepper, roasted coconut, crispy onions & ragi chips served with maska pao & chef special jalapeno ketchup

Salli Chicken with 549 Maska Pao

Parsi Style chicken, crispy potato, ragi chips served with maska pao & chef special jalapeno ketchup

Lebanese Mezze 1199 Platter Vegetarian

Char-grilled paneer tikka, falafal kebabs, hummus, baba ganoush, tzatziki dip, lebanese pickle & pita bread

Lebanese MezzePlatter Non - Veg

Char-grilled chicken tikka, chelo kebabs, hummus, baba ganoush, tzatziki dip, lebanese pickle & pita bread

1299

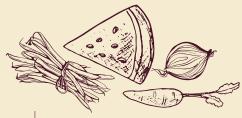
Bhara- Bhara Veg 1599 Kebab Platters

Medley of ricotta dahi kebab, edamame seekh kebab, makhani paneer tikka, yam & mushroom galouti

Gabber Singh 1699Non-Vegetarian Platter

Black garlic chicken tikka, anardana chicken tikka, chotemiyan seekh kebab, awadhi fish tikka

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Pizzas/पिज्ञा Rustic Margherita 659	FRYUPS/NIBBLES/ CHAKHNA चखना	,	Anardana Malai Kofta Stuffed cottage cheese dumplings cooked in smooth velvet gravy	659	
Pi33a A Classic pizza of naples with cherry tomatoes, mozzarella cheese and fresh basil	Plain Salted Fries / Peri Peri Fries	249	Anardana Shahi Paneer Cottage cheese chunks cooked with rich tomato & cashew nut grav	659 y	
Ortolana Garden & 659 Pi33a Sliced mushrooms & courgettes,	Assorted Papad Basket Masala Truffle Fries Nachos & Salsa	269329399	Paneer Tikka Butter Masala Grilled cottage cheese chunks cooked in chopped masala gravy	659	
julienne peppers, cherry tomatoes, red onions with mozzarella cheese	Pull Apart Garlic Bread	399	Lehsooni Palak Paneer Wilted spinach, cottage cheese chunks with burnt garlic	659	
Makhani Paneer Tikka pizza * Makhani paneer tikka cubes, julienne bell peppers & onions with mozzarella cheese Mushrooms & 659 Sundried Tomato Pizza *	Large Plate Indian Curry करी Nizami Diwani Handi Assorted handpicked vegetable simmered into chef special handi masala	599	Ü	699	
A classic pizza topped with juicy mushrooms, flavourful sundried tomatoes and melted mozzarella cheese	Mushroom Hara Pyaaz Masala Mushroom & scallions cooked with masala gravy	599	Chicken Change3i Roasted boneless chicken cooked in rich gravy with cream, ginger garlic paste, tomatoes & chef	699	
Butter Chicken Pi33a 699 Diced peppery Chicken, jalapenos, Cherry Tomatoes with mozzarella cheese Shikari Murg Pi33a 699 Diced chicken in barbeque sauce, sliced mushrooms,	Anardana Chana Masala (Ask for Vegan option) Chickpeas cooked in Indian spices & dried pomegranate seeds Tandoori Soya Chaap Masala	599 649	 Royal Kipti Murgh Char-grilled chicken tikka, egg roll with makhani gravy on one side & spinach gravy on the other side 	699	
with mozzarella cheese	(Ask for Vegan option)				

WOODFIRED ♦ | VEGAN [V] | SIGNATURE [3]

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Soya Chaap cooked in masala gravy



Nadaan Murgi Korma	
Flavourful, creamy Indian dish	
made with chicken, yoghurt, and	
a blend of aromatic spices	
simmered in a rich gravy	

Anardana Mutton Curry Smoked mutton, pomegranate seeds, tomato gravy

Awadhi Nalli Nihari Heritage Mughlai delicacy where lamb shanks cooked with selected spices on slow heat to reach the level of perfection

Dal/ दाल

Punjabi Dal Tadka (V)

Yellow lentils flavoured with cumin and tomato

Dal Makhani [अ]

Black urad lentils simmered in creamy gravy sauteed with tomato puree & mild spices

BIRYANI / RAITA बिरयानी

699

799

799

649

659

Steamed Rice	1	279
Jeera Rice		
	(Veg/ Chicken/	Mutton)

Dum Biryani 649/669/729 Long grain basmati cooked on

Long grain basmati cooked on Dum with desire ingredients served with burani raita & hyderabadi salan

Mughlai Jackfruit 599 Biryani

Long grain basmati cooked on dum with kathal masala, served with salan and raita

Raita 249 Boondi/Mixed

Breads/रोटी

Vegetable/Garlic/Pineapple

Tandoori Roti/ 99/ 109 Buttered Roti

Whole wheat flour bread cooked in tandoor

Missi Roti 109

Gram flour and wheat flour kneaded with herbs and cooked in tandoor

Fine flour bread cooked in tandoor	1197	129
Laccha Paratha/Pudina Paratha/Hari Mirch paratha		129
Multi layered wheat flour bread with mint powder		
Garlic Coriander Naan		149
Bakarkhani Crispy crust & soft, chewy interior		149
Bharwan Kulcha Choose from Potato/ Mixed Vegetable/Paneer		159

110/120

Dlain Maan/ Button Maan

Mithai / मिठाई

Assorted Kulfi	449
Walnut Brownie	449
Dark chocolate with oreo & walnut	
Double Ka Mitha	449
Crispy bread, rasmalai, sweet malio	
Ghewar Cheese cake	549
Philadelphia, butter milk wheat	
cookies crumble, assorted dry fruits	
Kulfi Falooda	479

Mora Berry Hamsani

Vanilla ice cream, chana chor brittle, pistachio sponge, berry compote