KEBABS FROM THE TANDOOR AND THE GRIDDLE

Bhutiyan dey Kebab 60 (V)

Crispy, crushed corn and coriander kebab stuffed with green apple

Amritsari Macchi 85

Crispy fried fish with chickpea flour, chilies and carom seeds

Murgh Tikka 84

Boneless chicken marinated in Kashmiri chilies, yoghurt, cumin and kasoori methi

Murgh Malai Kebab 84

Boneless chicken marinated with cheese, cream and royal cumin

Seekh Kebab 82

Lamb minced with fresh coriander, mint and traditional Indian spices

Bhatti da Smoked Lamb Chops 195

Barbequed lamb chops with 12 unique spices and smoked in a jar

Sunehra Jhinga 140 (SH)

Prawns marinated in lemon, turmeric and saffron

Fish Hariyali Tikka 85

Boneless white fish marinated with mint, coriander and spices

Paneer Tikka 78 (V)

Cottage cheese in a spicy yoghurt, chili and cumin marinade

Tandoori Aloo 60 (V, N)

(VEGAN VERSION AVAILABLE)

Potatoes stuffed with cashewnuts, raisins, spices

Tandoori Achari Broccoli 70 (V)

Broccoli florets marinated with pickling spices and cooked in the tandoor

Kebab Platter 120 (SH)

A selection of chicken, lamb and seafood kebabs

Vegetarian Kebab Platter 98 (V,N)

A selection of fresh vegetable and cottage cheese kebabs

CURRIES

Chicken

Butter Chicken 98 (N)

Chicken tikka cooked in rich tomato, cashewnut and fenugreek gravy

Chicken Korma 98 (N)

Boneless chicken simmered in a cashew nut and onion gravy

Chicken Tikka Masala 98 (N)

Chicken tikka tossed with onion, tomato and spices

Kadhai Chicken 98 (N)

Chicken tossed with kadhai spices and capsicum

Chicken Curry 98 (N)

Home style chicken curry with onion, tomato and spices

Lamb

Lamb Rogan Josh 110

Kashmiri lamb curry with fennel and ginger powder

Gosht Awadhi Korma 110 (N)

Classic Awadhi lamb curry infused with saffron and cashewnut

Bhunna Gosht Adraki 110

Lamb braised with brown onions, mint and fresh coriander

Seekh Kebab Masala 110

A north Indian specialty, lamb seekh kebab tossed with onion, tomato and spices

Tandoori Raan 225 (N)

Marinated leg of lamb, slow cooked for 8 hours and finished in the tandoor, served with Dal makhani and Naan bread

CURRIES

Vegetarian (V)

Paneer Tikka Masala 85 (N)

Barbequed cottage cheese tossed with onion, tomato and capsicum

Dhingri Bhutta Palak 85 (N)

Corn and mushroom in spinach gravy

Achari Baingan 82

Baby aubergine tossed with pickling spices

Amchoori Bhindi 82

Tender okra tossed with raw mango and cumin

Aloo Jeera 82

Cumin tempered baby potato

Gobhi Adraki 82 (N)

(VEGAN VERSION AVAILABLE)

Cauliflower stir-fried with ginger and turmeric

Khubani Bhare Kofta 85 (N)

Cottage cheese dumplings with dried apricot in milk and cashew nut gravy

Subz Miloni 85 (N)

Mixed vegetables tossed with onion seeds, spices and onion tomato masala

Vegetables of the Day 85 (N)

Chef's selection of seasonal vegetables of the day

Seafood

Fish Dhaniya Tamatari 115 (N)

White fish fillet cooked with spiced onion and tomato masala

Goan Shrimp Curry 120 (SH)

Spicy shrimp curry with chili, tamarind, coconut and cumin

Shrimp Chettinad 120 (SH)

Stir fried shrimp with curry leaves, anise, onion and tomato

Lentils (V)

Dal Makhani 65

A black lentils recipe from the Northwest-Frontier

Dal Tadka 60

Split red gram tempered with cumin, garlic, chili and tomato

BIRYANIS AND RICE

Dum Biryani Lamb 120, Chicken 108, Prawns 130 (SH), Vegetable 95 (V)

Basmati rice with saffron and biryani spices slow cooked in a sealed clay pot, served with raita

Choice of Pulao Rice 40 (V)

Basmati rice with your choice of cumin, green peas, mushroom or mixed vegetables

Saffron Rice 35 (V)

Basmati rice flavored with saffron and green cardamom

Basmati Rice 32

Fragrant steamed basmati rice

INDIAN BREADS FROM THE TANDOOR

Naan

Plain 18, Butter 19 / Cheese and chili, Peshawari 24 (N) Garlic 19

Roti (V)

Plain 18, Butter 19

Laccha Paratha (V)

Plain 18. carom seed or mint 19

Kulcha

Onion, Paneer, Potato 24 (V) / Minced Lamb 30

Raitas

A choice of cucumber, tomato or onion raita 20

DESSERTS

Jamun O Gu 40 (N)

Stuffed gulab jamun filled with saffron and pistachio, served with vanilla ice cream

Gajjar Ka Halwa 35 (N)

Carrot pudding

Rasmalai 40 (N)

Cottage cheese dumplings stewed in condensed milk

Phirnee Brulée 40 (N)

Rice delicately cooked with milk, coconut cream and blueberry, brown sugar crusted

Kulfi 45 (N)

Selection of Indian ice cream, seasonal flavors