



FOOD MENU

Bold flavours. Built to share.

BAR NIBBLES

MASALA PEANUTS   \$8

Roasted peanuts tossed with onions, tomatoes, and chatpata Indian masala.

MASALA PAPAD CONE  \$10

Three Crispy papad cones filled with tangy spiced onion-tomato mix.

CHANA JOR GARAM  \$9

A classic street-style snack of crispy flattened chickpeas, fresh onions, tomatoes, and a tangy spice mix.

PERI PERI FRIES   \$15

Golden fries coated in a spicy peri peri seasoning.

SESAME HONEY CHILLI FRIES \$15

Crispy fries coated in a sweet and spicy honey chili glaze, topped with toasted sesame seeds.

KURKURE CHAAT  \$14

Crunchy puffed snack mixed with onions, tomatoes, and tangy masala sauces.



MOMOS (Veg / Chicken)

Himalayan-style dumplings, hand-filled and served with your choice of veg or chicken.

STEAMED MOMOS \$15

Soft, steamed dumplings with a juicy veg or chicken filling.

FRIED MOMOS \$16

Crisp-fried dumplings, golden outside and tender inside.
















TANDOORI MOMOS  \$18

Chargrilled in Tandoor with Signature tandoori spices.

MAGGI JHOL MOMOS  \$20

Juicy momos served in a spicy, nostalgic Maggi gravy.

SHARING PLATES

- | | | | |
|--|--|---|--|
| <p>KURKURE NOODLE
SPRING ROLL</p> <p>Crisp spring noodles with kurkure crunch and a touch of aromatic Indian spices.</p> | <p>\$19</p> | <p>ALOO TIKKI SLIDER</p> <p>Golden aloo tikki topped with chutneys and veggies, served in a soft brioche bun.</p> | <p>\$15</p> |
| <p>SIGNATURE PANI PURI
EXPERIENCE  </p> <p>Crispy semolina puffs filled with spiced potatoes, served with four flavored waters: Regular, Mango, Garlic, and Meetha.</p> | <p>\$13</p> | <p>DESI CHOWMEIN  </p> <p>Spicy Indian street-style stir-fried thin noodles with vegetables and bold sauces, offering a tangy, savory flavor.</p> | <p>\$16
(ADD CHICKEN for \$3)</p> |
| <p>OVERLOADED NACHOS</p> <p>Crispy corn tortillas loaded with melted cheddar and mozzarella, topped with onions, tomatoes, and bell peppers black olives and jalapenos. Served with tangy salsa and sour cream.</p> | <p>\$19
(Add Chicken for 4;
Add paneer for 2)</p> | <p>VEG MANCHURIAN DRY  </p> <p>Handcrafted Crispy vegetable balls finished with Indo-Chinese spices.</p> | <p>\$17</p> |
| <p>CHILLI CHICKEN </p> <p>Crispy chicken tossed in a spicy, tangy chili sauce with garlic and peppers, garnished with fiery Guntur chillies.</p> | <p>\$19</p> | <p>THECHA AMUL CHEESE
POTATO POPPERS   </p> <p>Golden potato balls filled with Amul cheese and bold Maharashtrian thecha seasoning.</p> | <p>\$15</p> |
| <p>CHILLI PANEER</p> <p>Crispy Paneer tossed in a spicy, tangy chili sauce with garlic and peppers., garnished with fiery Guntur chillies.</p> | <p>\$18</p> | <p>MUMBAI SPECIAL </p> <p>VADA PAV SLIDER</p> <p>Mumbai-style vada pav served slider-style with spicy chutneys and a soft toasted Brioche bun.</p> | <p>\$14</p> |
| <p>PANEER 65</p> <p>Golden-fried paneer cubes tossed in a South Indian spice mix, garnished with sweetened desiccated coconut.</p> | <p>\$18</p> | <p>MINI TRUFFLE MUSHROOM
AND CHEESE KULCHA
WITH MAKHNI FOAM </p> <p>Cheese and mushroom–stuffed tandoori kulcha, finished with truffle oil and served with makhni gravy.</p> | <p>\$15</p> |
| <p>CHICKEN 65 </p> <p>Golden -fried Chicken cubes tossed in a South Indian spice mix, garnished with sweetened desiccated coconut.</p> | <p>\$19</p> | <p>MINI TRUFFLE CHICKEN
TIKKA CHEESE KULCHA
WITH MAKHNI FOAM</p> <p>Cheese and chopped chicken tikka stuffed tandoori kulcha, served with makhni gravy.</p> | <p>\$18</p> |
| <p>PALAK PATTA CHAAT </p> <p>Crisp spinach leaves topped with yogurt, chutneys, and signature chaat spices.</p> | <p>\$15</p> | <p>PAV BHAJI FONDUE </p> <p>Creamy pav bhaji served fondue-style with soft, buttery pav for dipping.</p> | <p>\$17
Extra Pav for \$4</p> |
| <p>KATAFI DAHI KE KABAB </p> <p>Crispy kataifi-wrapped dahi kebabs with a creamy, spiced yogurt center and a delicate crunch in every bite.</p> | <p>\$16</p> | <p>AMRITSARI FISH
WITH FRYMS</p> <p>Crispy Amritsari-style fish fritters served with Fryms and tangy mint chutney.</p> | <p>\$18</p> |
| <p>ALOO TIKKI CHAAT</p> <p>Golden potato patties loaded with tangy chutneys, creamy yogurt, and crunchy chaat toppings.</p> | <p>\$13</p> | | |



Contains Nuts



Chef Special



Spicy



Fan Fave



New



Vegan

FROM THE TANDOOR

- | | | | |
|---|------|--|------|
| TRUFFLE MALAI SOYA TIKKA  | \$18 | BHATTI MURG TIKKA   | \$22 |
| Chargrilled soya chaap in a creamy truffle-infused Creamy sauce. | | Juicy chicken tikka marinated in smoky bhatti-style spices. | |
| TANDOORI SOYA TIKKA  | \$16 | THE DRUNKEN CHICKEN | \$26 |
| Smoky chargrilled soya chunks marinated in bold Tandoori spices. | | Tandoori Chicken thighs marinated in spiced yogurt, flambéed with dark rum at the table for a bold, aromatic showstopper. | |
| THE DRUNKEN SOYA CHAAP | \$21 | SIGNATURE TAMASHA LAMB CHOPS  | \$32 |
| Tandoori soya chaap marinated in spiced yogurt, flambéed with dark rum at the table for a bold, aromatic showstopper. | | Flavorful lamb chops seasoned with classic Indian spices and grilled until perfectly tender and smoky. | |
| STUFFED ACHARI PANEER TIKKA  | \$20 | TANDOORI CHICKEN WINGS | \$18 |
| Paneer stuffed with cheese and tangy pickle spices, marinated and grilled for a bold, cheesy bite. | | Marinated in yogurt and traditional spices, grilled to smoky perfection with a tangy finish. | |
| TANDOORI CHICKEN   | \$21 | CHICKEN URFA KEBAB | \$22 |
| Four bone-in tandoori chicken pieces marinated in chef's spiced yogurt, clay-oven finished. | | Minced chicken kebabs chargrilled in the tandoor, served with soft roomali roti. | |
| ANGARA CHICKEN TIKKA | \$21 | TANDOORI FISH TIKKA | \$20 |
| Juicy chicken pieces marinated in classic tikka spices and grilled on a sigri for a natural smoky finish. | | Smoky tandoori basa seasoned with aromatic saunf and Indian spices, served with mint chutney. | |
| TRUFFLE MALAI CHICKEN TIKKA  | \$22 | | |
| Chicken marinated in yogurt, cream, and cheese, lightly scented with truffle oil and cooked to perfection in the clay oven. | | | |



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MAINS

VEG CURRIES

LEHSUNI DAL TADKA \$16

Yellow lentils tempered with cumin seeds and aromatic Indian spices—a comforting classic.

24-CARAT SIGNATURE DAL MAKHANI \$17

Luxuriously slow-cooked black lentils and kidney beans in a creamy tomato base, infused with our in-house masala and finished with real 24-carat gold leaf.

PANEER MAKHANWALA \$19

Paneer cubes simmered in a velvety fenugreek-tomato gravy, finished with cream and butter.

KARACHI STYLE KADHAI PANEER \$19

Paneer cooked in a bold Karachi-style kadhahi masala with tomatoes, peppers, and fragrant spices.

PANEER TIKKA MASALA \$19

Grilled Paneer Cubes Cooked with onions, peppers, and tomatoes in a creamy gravy.

AMUL CHEESE BUTTER MASALA \$21

A rich, creamy butter masala loaded with melting Amul cheese for the ultimate comfort bite.

SOYA TIKKA MASALA \$18

Marinated tandoori soya chaap pieces tossed with onions and peppers in onion and tomato gravy.

MUSHROOM DO PYAZA \$18

Mushrooms cooked with onions, tomatoes, and spices—a semi-gravy dish that's hearty and flavorful.

KALI MIRCH PANEER \$19

Paneer cooked in a creamy black-pepper gravy—subtle heat, rich flavor, and perfectly comforting.

METHI MALAI PANEER \$19

Paneer simmered in a creamy fenugreek-infused gravy—mild, aromatic, and luxurious.

LASUNI PALAK PANEER STEAK \$19

Smooth spinach masala topped with a charred paneer steak—creamy, rich, and full of flavor.

MALAI KOFTA WITH KESAR MAKHANI GRAVY \$21

Soft malai kofta dumplings in a saffron-kissed buttery gravy—rich, aromatic, and indulgent.

KAJU CURRY \$19

Creamy tomato gravy with crispy fried cashews—a Gujarati favorite, rich and delicious!



MAINS

NON-VEG CURRIES

DELHI'S SPECIAL BUTTER CHICKEN

Tandoor-grilled chicken tikka simmered in a mildly spiced butter-tomato gravy—a true Delhi classic.

\$21

KARACHI STYLE KADHAI CHICKEN

Tandoor-grilled bone-in chicken tikka cooked in a bold Karachi-style kadhai masala with tomatoes, peppers, and fragrant spices.

\$21

KALI MIRCH CHICKEN

Chicken thigh pieces cooked with black pepper, ginger, and garlic in a creamy onion-cashew sauce.

\$20

CHICKEN TIKKA MASALA

Clay oven-roasted chicken tikka cooked with onions, peppers, and tomatoes in a creamy gravy—a timeless classic.

\$20

GOAN SPICE CHICKEN VINDALOO

Fiery chicken thigh cooked with red chillies, vinegar, garlic, and potatoes—a goan specialty that packs a punch.

\$20

MUTTON ROGAN JOSH \$23

Mutton marinated overnight in traditional spices, cooked in aromatic saffron kashmiri curry.

GHEE ROAST CHICKEN

Tender chicken simmered in a spiced onion-tomato gravy with coastal flavors simple, aromatic, and comforting.

\$21

COCONUT FISH CURRY

Tender fish cooked in a creamy coconut-based curry with mild coastal spices—smooth, aromatic, and deeply comforting.

\$20

CHICKEN RARRA \$23

Pieces of chicken bone cooked with minced chicken in onion and tomato gravy, cooked to perfection with indian spices.



BIRYANI'S/RICE

VEGETABLE BIRYANI \$18

Fragrant basmati rice layered with spiced mixed vegetables, herbs, and saffron—aromatic, hearty, and timeless.

CHICKEN BIRYANI \$20

Tender chicken and fragrant basmati rice slow-cooked with homemade spices—comforting, aromatic, and authentic.

MUTTON BIRYANI \$22

Slow-cooked mutton layered with fragrant basmati rice, whole spices, and saffron—rich, hearty, and deeply aromatic.

RICE (PLAIN/JEERA) \$7/9

DESI CHINESE FRIED RICE \$16 (ADD CHICKEN for 3)

Wok-tossed rice with veggies or chicken, soy, and aromatics—simple, savory, & satisfying.



BREAD'S BAR

ROTI (PLAIN / BUTTER) \$4/4.5

LACCHA PARANTHA \$6 (BUTTER / GREEN CHILLI RED CHILLI / PUDHINA)

NAAN (PLAIN/BUTTER/GARLIC) \$5/5.5/6

CHILI CHEESE GARLIC NAAN \$8

ROOMALI ROTI \$7



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DESSERT

HOT SIZZLING BROWNIE   \$15

Sizzling chocolate brownie finished with vanilla ice cream and warm chocolate drizzle.

RASMALAI TRES LECHES   \$16

Sponge cake soaked in saffron milk, crowned with whipped cream and rose petals.

MANGO CHEESE CAKE \$15
Creamy mango-flavored cheesecake served with are served with vanilla ice cream.

BISCOFF CHEESE CAKE  \$16

Rich and creamy baked cheesecake, topped with silky Lotus Biscoff spread and a sprinkle of crunchy Lotus Biscuit crumbles, are served with vanilla ice cream.

SIDES

ROASTED PAPAD (2) \$5

RAITA \$5

PICKLE \$2

ONION SLICES & GREEN CHILLIS \$5

MANGO LASSI \$8

POP \$4
(COKE, DIET COKE, SPRITE, GINGERALE)

RED BULL \$6

BUTTER MILK \$6

MASALA SODA \$8



FOOD ITEMS MAY CONTAIN OR COME IN CONTACT WITH WHEAT, EGGS, PEANUTS OR DAIRY.

Please speak to your server for more details.
Auto-gratuity of 18% is applied for groups of 4 or more.
Maximum 6 equal splits allowed per table.