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.

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SHARING PLATES

KURKURE NOODLE SPRING ROLL — $19

Crisp spring noodles with kurkure crunch and a touch of aromatic Indian spices.

SIGNATURE PANI PURI EXPERIENCE — $13

Crispy semolina puffs filled with spiced potatoes, served with four flavored waters: Regular, Mango, Garlic, and Meetha.

OVERLOADED NACHOS — $19

(Add Chicken for 4; Add paneer for 2)

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.

CHILLI CHICKEN — $19

Crispy chicken tossed in a spicy, tangy chili sauce with garlic and peppers, garnished with fiery Guntur chillies.

CHILLI PANEER — $18

Crispy Paneer tossed in a spicy, tangy chili sauce with garlic and peppers., garnished with fiery Guntur chillies.

PANEER 65 — $18

Golden-fried paneer cubes tossed in a South Indian spice mix, garnished with sweetened desiccated coconut.

CHICKEN 65 — $19

Golden -fried Chicken cubes tossed in a South Indian spice mix, garnished with sweetened desiccated coconut.

PALAK PATTA CHAAT — $15

Crisp spinach leaves topped with yogurt, chutneys, and signature chaat spices.

ALOO TIKKI CHAAT — $13

Golden potato patties loaded with tangy chutneys, creamy yogurt, and crunchy chaat toppings.

CHILLI FISH — $20

Crispy golden fish tossed in a sizzling garlic-chilli glaze, bursting with bold Indo-Chinese flavours, a fiery kick, and an addictive crunch.

ALOO TIKKI SLIDER — $15

Golden aloo tikki topped with chutneys and veggies, served in a soft brioche bun.

DESI CHOWMEIN — $16

(ADD CHICKEN for $3)

Spicy Indian street-style stir-fried thin noodles with vegetables and bold sauces, offering a tangy, savory flavor.

VEG MANCHURIAN DRY — $17

Handcrafted Crispy vegetable balls finished with Indo-Chinese spices.

THECHA AMUL CHEESE POTATO POPPERS — $15

Golden potato balls filled with Amul cheese and bold Maharashtrian thecha seasoning.

MUMBAI SPECIAL VADA PAV SLIDER — $14

Mumbai-style vada pav served slider-style with spicy chutneys and a soft toasted Brioche bun.

MINI TRUFFLE MUSHROOM AND CHEESE KULCHA WITH MAKHNI FOAM — $15

Cheese and mushroom–stuffed tandoori kulcha, finished with truffle oil and served with makhni gravy.

MINI TRUFFLE CHICKEN TIKKA CHEESE KULCHA WITH MAKHNI FOAM — $18

Cheese and chopped chicken tikka stuffed tandoori kulcha, served with makhni gravy.

PAV BHAJI FONDUE — $17

Extra Pav for $4

Creamy pav bhaji served fondue-style with soft, buttery pav for dipping.

AMRITSARI FISH WITH FRYMS — $18

Crispy Amritsari-style fish fritters served with Fryms and tangy mint chutney.

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FROM THE TANDOOR

TRUFFLE MALAI SOYA TIKKA — $18
FAN FAVE

Chargrilled soya chaap in a creamy truffle-infused Creamy sauce.

TANDOORI SOYA TIKKA — $16

Smoky chargrilled soya chunks marinated in bold Tandoori spices.

THE DRUNKEN SOYA CHAAP — $21

Tandoori soya chaap marinated in spiced yogurt, flambéed with dark rum at the table for a bold, aromatic showstopper.

STUFFED ACHARI PANEER TIKKA — $20
FAN FAVE

Paneer stuffed with cheese and tangy pickle spices, marinated and grilled for a bold, cheesy bite.

TANDOORI CHICKEN — $21
NEW

Four bone-in tandoori chicken pieces marinated in chef's spiced yogurt, clay-oven finished.

ANGARA CHICKEN TIKKA — $21

Juicy chicken pieces marinated in classic tikka spices and grilled on a sigri for a natural smoky finish.

TRUFFLE MALAI CHICKEN TIKKA — $22
FAN FAVE

Chicken marinated in yogurt, cream, and cheese, lightly scented with truffle oil and cooked to perfection in the clay oven.

SINDOORI PANEER TIKKA — $20

Pillowy-soft paneer coated in a rich, fiery tandoori marinade, kissed by smoky flames and grilled to juicy, charred perfection.

AFGHANI CHICKEN — $23
NEW

Succulent bone-in chicken drenched in a luscious, creamy marinade of aromatic spices, roasted until beautifully smoky, juicy, and irresistibly tender.

BHATTI MURG TIKKA — $22
NEW

Juicy chicken tikka marinated in smoky bhatti-style spices.

THE DRUNKEN CHICKEN — $26

Tandoori Chicken thighs marinated in spiced yogurt, flambéed with dark rum at the table for a bold, aromatic showstopper.

SIGNATURE TAMASHA LAMB CHOPS — $32

Flavorful lamb chops seasoned with classic Indian spices and grilled until perfectly tender and smoky.

TANDOORI CHICKEN WINGS — $18

Marinated in yogurt and traditional spices, grilled to smoky perfection with a tangy finish.

CHICKEN URFA KEBAB — $22

Minced chicken kebabs chargrilled in the tandoor, served with soft roomali roti.

TANDOORI FISH TIKKA — $20

Smoky tandoori basa seasoned with aromatic saunf and Indian spices, served with mint chutney.



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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 kadhai 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.

BHINDI DO PYAZA — $18
Tender, perfectly sautéed okra tossed with sweet caramelized onions, fragrant spices, and a tangy touch of tomato. A homestyle favourite with irresistible depth.

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!

GHEE ROAST PANEER — $20
Golden paneer smothered in a fiery Mangalorean-style roasted masala, bursting with tangy spices and the heavenly richness of pure ghee.



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MAINS

NON-VEG CURRIES

DELHI'S SPECIAL BUTTER CHICKEN — $21

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

KARACHI STYLE KADHAI CHICKEN — $21

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

KALI MIRCH CHICKEN — $20

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

CHICKEN TIKKA MASALA — $20

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

GOAN SPICE CHICKEN VINDALOO — $20

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

MUTTON ROGAN JOSH — $23

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

GHEE ROAST CHICKEN — $21

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

MUTTON KADHAI — $23

Succulent boneless mutton simmered in a bold, rustic masala of juicy tomatoes, caramelized onions, and freshly crushed kadhai spices. Rich, aromatic, and bursting with irresistible flavours in every bite.

CHICKEN RARRA — $23

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



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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

BULLET NAAN $6
Naan topped with fiery green chillies, aromatic garlic, and melted butter.

PYAZ MIRCH ROTI $5

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DESSERT

HOT SIZZLING BROWNIE — $15
CONTAINS NUTS · FAN FAVE

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

RASMALAI TRES LECHES — $16
CONTAINS NUTS

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
NEW

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 (COKE, DIET COKE, SPRITE, GINGERALE)	$4
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.