

 **Gosht kabuli shorba** **336**

luscious lamb chickpeas broth served with minced mutton flavored with ethnic spices

  **Bhatti ka paneer** **594**

slices of cottage cheese with robust flavor of Kashmiri chilies, glazed golden in tandoor

 **Gular kebab** **594**

combination of mashed raw banana, potato stuffed with figs and homemade spices, shallow fried

  **Achari jhinga** **1182**

white prawns flavored with pickled spices

 **Galawati kebab** **810**

minced lamb kebab spiced and shallow fried with clarified butter

  **Lal mirch ka murgh tikka** **720**

the fire and spice of India – marinated chicken cooked in clay oven

- **Paneer lababdar** **612**
paneer simmered in a rich, spicy
and silky onion tomato gravy
- **Green moong palak** **582**
the Indian penchant for leafy vegetable finds
an intuitive balance in this perennial favorite
of spinach and green moong tempered with garlic
- ✓ ● **Tawa murgh hara pyaaz** **720**
clay oven roasted chicken cooked with
green onion and succulent Indian spices
- ✓ ● **Gosht rogan josh** **810**
rich onion and tomato gravy
flavored with dry ginger and fennel
- **Dal makhani** **390**
black lentils, simmered overnight on a slow fire
and enriched with butter – a traditional delicacy

Soups

- **Dal ka shorba** **300**
a thin lentil broth flavored with curry leaves and crushed garlic

- 👉 ● **Tomato dhaniya shorba** **300**
thin tomato soup cooked with coriander roots and flavored with broiled coriander, cumin and fennel seeds









- 👉 ● **Mulligatawny soup** **300**
home ground curry powder flavored lentil soup, served with rice or diced chicken

- 👉 ● **Murgh palak shorba** **324**
chicken and spinach broth cooked with the subtle flavor of lemon and aromatic spices

Starters

- **Palak ki galouti** **420**
Awadhi delicacy made of fine minced spinach cooked with perfection

- **Cheese seekh kebab** **594**
a subtle combination of cottage cheese, shredded cheese and thickened milk flavoured with mild spices and cooked in the tandoor

-  **Vegetarian platter** **690**
tandoori achari paneer, tandoori bharwan aloo,
subz seekh and tandoori subzi
-  **Subz aur anjeer ki tikki** **540**
a blend of vegetable and dry Kashmiri figs
flavoured with ethnic spices
-  **Bharwan tandoori aloo** **540**
potato stuffed and marinated with
yellow tandoori masala roasted in tandoor
-  **Non-vegetarian platter** **810**
chicken tikka, gosht seekh kebab,
tandoori chicken and mahi tikka
-  **Tandoori pomfret whole** **798**
whole tandoori pomfret marinated in
red chili powder and roast in clay oven
-  **Seekh kebab gilafi** **780**
minced lamb kebab spiced
and char grilled in clay oven
-  **Lal mirch tangdi kebab** **720**
chicken drumstick draped in a red
yogurt marinade, spiced with homemade
spice mix and cooked in tandoor
-  **Mahi lasooni tikka** **720**
clay oven roasted fish,
flavored with a garlic yogurt marinade

- 🍲 **Jhinga masala** **1194**
prawns cooked in plum tomato gravy
flavored with onion seeds and ginger
- 🍲 **Gosht aap ki pasand** **810**
Saag wala
lamb cooked with spinach, flavored
with garlic and homemade garam masala
Bhuna dry
spicy lamb preparation with bone
- 🍲 **Kadai**
lamb chunks tossed with diced onion,
tomato and capsicum flavored with
whole coriander, cumin and fennel
- 🍲 **Peshawari murg masala** **720**
chicken morsels cooked in curd and young
onion gravy flavored with saffron
- 🍲 **Murgh makhani** **720**
chicken chunks roasted with diced onion, tomato
and capsicum flavored with whole coriander,
cumin and fennel
- 🍲 **Dum ka murgh** **720**
chicken cooked on a slow fire
and flavored with bouquet of aromatic spices

🟢 **Paneer aap ki pasand** **618**

Shahi

paneer simmered in an onion and cashew nut gravy

Palak

paneer cooked with spinach and flavored with cumin and garlic

👉 **Kadai**

paneer tossed with diced onion, tomato and capsicum flavored with cumin, whole coriander seeds and fennel seeds

🟢 **Baingan bharta** **588**

oven roasted eggplant minced and blended with fine Indian spices

🟢 **Chuninda subzion ki jalfrezi** **588**

an assortment of seasonal vegetables in a spicy semi-dry preparation

👉 🟢 **Aap ki pasand bhindi** **588**

bhindi do pyaaza or masala bhindi

🟢 **Malai kofta** **420**

dry fruit stuffed cottage cheese dumplings cooked with a creamy cashewnut gravy

🟢 **Rajma chawal** **420**

combination of steamed rice and kidney beans cooked with perfection

🟢 **Dal tadkewali** **360**

yellow lentil cooked in Indian spices tempered with cumin seeds

Rice and breads

- **Paratha** **132**
layered Indian whole wheat bread,
cooked in Indian clay oven,
flavored with choice of mint or butter
- **Roomali roti** **132**
paper thin Indian bread made with refined flour
- **Missi roti** **132**
bread made with gram flour,
flavored with mint and fresh coriander
- **Naan** **132**
bread made with fermented refined flour dough,
cooked in Indian clay oven
- **Tandoori roti** **132**
bread made with unleavened white flour dough,
cooked in Indian clay oven
- **Gosht parda biryani** **780**
saffron-flavored basmati rice,
layered with lamb, Indian herbs and spices,
served with a beaten curd preparation
- **Ghuti hui khichdi** **390**
soft cooked rice and yellow lentils,
tempered with ghee and cumin seeds
- **Subz parda biryani** **630**
saffron- flavored basmati rice,
layered with vegetables, Indian herbs and spices,
served with a beaten curd preparation

👍🟢 **Phodni cha tikat bhaat** **390**
Maharashtrian style rice seasoned with
coriander and local spices

🟢 **sada chawal** **270**
steamed rice

Maharashtrian

👍🟡 **Khandeshi mutton** **810**
delicate lamb preparation made from home spices










👍🟡 **Hirvya masalya chi kombdi** **720**
delicate chicken preparation made from fine
dry home spices and flavored with coriander

👍🟡 **Kombdi cha pandhra rassa** **720**
local chicken preparation made from dry coconut
and homemade spices

👍🟡 **Malwani mase** **720**
chunks of fish prepared in a
traditional spiced Konkan gravy

🟢 **Batata chi suki bhaji** **588**
light potato dry preparation with a
tampering of hing, mustard and curry leaves

👍🟢 **Methi chi bhaji** **588**
fresh fenugreek blend with some local spices
and fresh crushed peanut

-  **Bharli wangi** **588**
eggplant curry finished in a coconut
and peanut gravy
-  **Bharli dhobli mirchi chi bhaji** **588**
green pimentos stuffed with crush peanut and
some traditional homely spices
-  **Vegetarian Maharashtra thali** **780**
dhobli mirchi chi bhaji, pithla, bharli wangi,
amti, batata chi bhaji, phodni cha bhaat,
set curd, masala chaas, amrakhand
-  **Non-vegetarian Maharashtra thali** **900**
Khandesi mutton, hirvya masalycha chi kombdi,
pithla, amti, batata chi bhaji, phodni cha bhaat,
set curd, masala chaas, amrakhand
-  **Vegetarian Gujrati thali** **780**
khaman, corn capsicum, khoya paneer,
aloo tamatar rassa, surati dal, kadi, phulka,
steamed rice, masala chaas, shrikhand
-  **Pithla** **270**
Maharashtrian comfort food made of gram flour
-  **Amti** **270**
Maharashtrian lentil preparation
-  **Poli** **144**
whole wheat bread
-  **Bhakri** **144**
bread made from millet

● **Moong dal halwa** **366**
yellow lentil pudding with dry fruits and saffron

● **Mewa jamun** **366**
fried dumplings soaked in sugar syrup
and served hot

● **Rasmalai** **366**
flattened dumplings of “chhena”, cooked in
sugar syrup and dunked in sweetened milk

● **Choice of ice creams** **330**
vanilla, strawberry, mango,
choco-chips or butterscotch

Maharashtrian

● **Pooran poli** **330**
stuffed sweet bread made of lentil and flour,
served warm with clarified butter

● **Amrakhand** **330**
sweetened mango flavored yoghurt

● **Kesari phirni** **366**
blended rice pudding flavored with saffron

● Taze phalon ka ras	318
seasonal fresh fruit juice	
● Lassi	264
churned curd preparation served sweet or salted	
● Chaas	264
curd whipped and thinned served plain or masala	
● Coffee	210
● Iced tea	240
● Choice of teas	210
Darjeeling, Assam, earl grey, jasmine masala, ginger or lemon	
● Aerated beverage	222
● Fresh lime soda or water	222
● Bottled water	96
● Mineral water	162