<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gosht kabuli shorba</td>
<td>336</td>
<td>Luscious lamb chickpeas broth served with minced mutton flavored with ethnic spices</td>
</tr>
<tr>
<td>Bhatti ka paneer</td>
<td>594</td>
<td>Slices of cottage cheese with robust flavor of Kashmiri chilies, glazed golden in tandoor</td>
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<tr>
<td>Gular kebab</td>
<td>594</td>
<td>Combination of mashed raw banana, potato stuffed with figs and homemade spices, shallow fried</td>
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<tr>
<td>Achari jhinga</td>
<td>1182</td>
<td>White prawns flavored with pickled spices</td>
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<tr>
<td>Galawati kebab</td>
<td>810</td>
<td>Minced lamb kebab spiced and shallow fried with clarified butter</td>
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<tr>
<td>Lal mirch ka murgh tikka</td>
<td>720</td>
<td>The fire and spice of India – marinated chicken cooked in clay oven</td>
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</tbody>
</table>
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**
  a thin lentil broth flavored with curry leaves and crushed garlic

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

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

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

Starters

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

- **Cheese seekh kebab**
  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
Shahi
paneer simmered in an onion and cashew nut gravy

Palak
paneer cooked with spinach and flavored with cumin and garlic

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

Baingan bharta
oven roasted eggplant minced and blended with fine Indian spices

Chuninda subzion ki jalfrezi
an assortment of seasonal vegetables in a spicy semi-dry preparation

Aap ki pasand bhindi
bhindi do pyaaza or masala bhindi

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

Rajma chawal
combination of steamed rice and kidney beans cooked with perfection

Dal tadkewali
yellow lentil cooked in Indian spices tempered with cumin seeds
Rice and breads

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

**sada chawal**  
steamed rice

**Maharashtrian**

**Khandeshi mutton**  
delicate lamb preparation made from home spices  

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

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

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

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

**Methi chi bhaji**  
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 Maharashtrian thali 780
dhobli mirchi chi bhaji, pithla, bharli wangi, amti, batata chi bhaji, phodni cha bhaat, set curd, masala chaas, amrakhand

Non-vegetarian Maharashtrian 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
seasonal fresh fruit juice

Lassi
churned curd preparation served sweet or salted

Chaas
curd whipped and thinned served plain or masala

Coffee

Iced tea

Choice of teas
Darjeeling, Assam, earl grey, jasmine
masala, ginger or lemon

Aerated beverage

Fresh lime soda or water

Bottled water

Mineral water