

STARTERS			
CAULIFLOWER 65 +	14	PAV BHAJI +	18
65 Sauce, Sour Cream, Pickled Radish		Butter Pav, Red Onion, Mixed Vegetables	
HOUSE SALAD +	12	SPICED JALFREZI TACO +	16
Avocado, Cherry Tomato, Gherkins		Tomatillo Salsa, Sour Cream, Mango	
SMOKED SALMON SALAD*	14	ACHARI CHICKEN	16
Cucumber, Capers, Fennel		Pickles, Microgreens, House Spices	
ENTRÉE			
GONGURA PANEER 🌾	24	LAMB KEEMA	28
Gongura Leaves Sauce, Cottage Cheese, Micro Green		Ground Lamb, Green Peas, Microgreens	
DHINGRI MAKAI CURRY 💎	22	SUPREME BUTTER CHICKEN	24
Spinach Sauce, Corn, Mushroom		Makhani Sauce, Fresh Cream, Butter Powder	
KERALA SEAFOOD CURRY*	28	CHICKEN PEPPER FRY	22
Black Kokum, Cayenne Pepper, Curry Leaves		Black Pepper, Curry Leaves, Tamarind	
BEEF STEW	30		
Carrot, Potato, Coconut Milk			
SIDES			
ZAFFARANI RICE V Saffron, Basmati rice	5	LACCHHA PARATHA + V Layered Whole Wheat Flatbread	8
CHILI CHEESE KULCHA Cheddar, Serrano Pepper	12	ROTI V Wholewheat Flatbread	5
CHICKPEA CURRY V	10	NAAN V Traditional Flatbread	5
DAL MAKHANI V Black Lentil	12	GARLIC NAAN V Traditional Flatbread with Garlic	6
COCKTAILS			
CASCADE GIMLET	12	BLOSSOMS AT DAWN	16
Marionberry Vodka, Ginger, Pineapple, Lime		Botanical Gin, Velvet Falernum, Mint, Lavender	
AAM PANNA LYCHEE-RITA	14	MINT'S SEASONAL SANGRIA	12
Tequila, Lychee, Aam Panna, Citrus Liqueur, Rosemary		Botanical Gin, Fresh Squeezed Fruit, Touch of Spices & Herbs	

