
 Prepared Tableside

 Vegan

 Can Be Made Vegan

GF Gluten Free





GF+ Can Be Made Gluten Free

A 20% service charge is applied to all checks, with the majority going to our staff and a small portion allocated to the house.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

APPETIZERS

GARDEN & GRAIN

	DOUBLE PANI PURI	16
	Passionfruit, Kafir Lime, Semolina Shells	
	SOUTHERN FRIED CAULIFLOWER GF	16
	Curd Rice Mousse, Sour Cream, 65 Sauce	
	PAPAD SAMPLER GF+	13
	Tomato Date Chutney, Boondi Raita, Pineapple Chutney	
	MODERNIST NITROGEN CHAAT GF+	35
	Dhokla, Frozen Yogurt, Spinach Fritters	
	KALA KHATTA BURATTA GF	15
	Black Grape, Arugula, Balsamic Vinegar	
	PANEER ROULADE GF	15
	Cheese Fondue, Pomegranate, Khoa	
	DAHI KACHORI CHAAT	16
	Potato Crisp, Sweet Yogurt Mousse, House Spices	
	MUSHROOM KULCHA	20
	Amul Cheese, Button Mushroom, Shishito Pepper	
	JACKFRUIT GOAT CHEESE KULCHA	20
	Ghee Powder, Boondi Raita, House Pickle	

LAND & SEA

	INJI PULI PRAWNS	16
	Ghee Powder, Oyster Sauce, Curry Leaves	
	CRAB CROQUETTES	22
	Dungeness, Capers, Tartar Sauce	
	AGLIO OLIO CHICKEN TIKKA GF	14
	Crispy Noodles, Parmesan, Sun Dried Tomato	
	OLD DELHI FRIED CHICKEN GF	14
	Masala Onion Ring, Mint Aioli, Mustard Mayo	
	LAMB SEEKH KEBAB GF	18
	Potato Wafers, Sour Cream, Micro Greens	

ENTRÉES

GARDEN & GRAIN

 BAKED ARTICHOKE GF+	28	PANEER PASANDA GF	26
Green Onion, Peanuts, Tamarind		Brown Onion, Lotus Root, Nuts	
 DUET KOFTA	26	TANDOORI SOYA CHAAP	24
Malai Sauce, Spinach Sauce, Spiced Makhana		Makhani Sauce, Pea Shoot, Amul Butter, Red Radish	
 WILD RICE TAWA PULAO GF	24	SAAG MAKKI ROTI	26
Quinoa, Black Rice, Brown Rice, Mixed Vegetables		Whole Corn Flour, Fenugreek, Ginger, Dill Leaves	

LAND & SEA

POMPANO KAFREAL (BONE-IN FISH) GF	30	BUTTER CHICKEN GF	26
Foogath, Poppy Seeds, Korean Chili		Honey, Red Bell Pepper, Cashews	
PRAWN AVIAL GF	30	CEYLON CHICKEN GF	26
Coconut, Olive Dust, Thecha		Coconut, Pickled Onion, Mustard	
FISH KALIA GF	30	MADRAS BEEF CURRY GF	36
Steel Head, Raw Mango, Panch Phoron		Aloo Chokha, Asparagus, Shallot	
LAAL MAAS GF+	36	GOAN PORK BELLY GF	32
Lamb Shank, Yogurt, Mathania Chili		Balchao Sauce, Cranberry Glaze, Parsnip Crisp	
LAMB GALOTTI GF	32		
Truffle Salsa, Star Fruit, Sour Cream			

SIDES

 HOUSE SALAD GF	10	NAAN	6
Avocado, Cherry Tomato, Cumin Vinegar		Traditional Flatbread	
 PINDI CHOLE GF	12	GARLIC NAAN	7
Chickpeas		Traditional Flatbread with Garlic	
 ROTI	6	ZAFFRANI RICE GF	7
Wholewheat Flatbread		Basmati Rice, Saffron	
 SAUTEED VEGETABLES GF	12	BLACK DAIRY DAL GF	12
Seasonal Vegetables, Black Pepper		Lentil	
 LACHHA PARATHA	10	BOONDI RAITA GF	7
Layered Whole Wheat Flatbread		Chickpea Pearls, Yogurt	