STREET STARTERS

1	THE MUMBAI SAMOSAS	
	De-constructed veggie samosas, chickpeas and a hint of tamarind chutney, with pomegranate seeds	105
2	PANI PURIS CHAAT	
	Puff pastry balls filled with chickpeas, potatoes topped with mint chutney, tamarind chutney and sweet raita	99
3	ALOO TIKKI PAPDI CHAAT	
	Potato patties filled with spiced lentils, wheat crisps and chutneys	105
4	VEG BANARSI KEBABS	
	Kebabs with seasonal veggies, raisins and cashews	105
5	BHEL PURI	
	A mix of roasted dry lentils, puffed rice, cucumber, onions, tomatoes, fresh coriander and mint topped with tangy tamarind chutney	99

ROADSIDE CURRIES

1	DELHI STYLE BUTTER CHICKEN	
	Tandoori grilled chicken fillets in tomato and ginger sauce	220
2	LUCKNOWI NALLI GOSHT	
	Slow cooked lamb shank with spices and herbs in onion and tomato sauce	255
3	CHICKEN CHETTINAD	
	Grilled chicken fillets in tomato, onion and ginger gravy, hint of curry and mustard seeds	225
4	MUTTON RAGDA	
	Lamb curry with ginger, tomato and Dad's garam masala	235
5	PINDI CHOLE AMRITSARI	
	Chickpea curry with garam masala, tomatoes and chillies	190
6	HARA BHARA PANEER KOFTA	
	Indian cheese dumplings in spinach curry	195
7	DAL MAKHNI BUKHARA	
	Slow cooked black lentils in ginger and tomato sauce	180
8	SEASONAL VEGGIES	
	Seasonal Veggies à la Singh	195
9	JAIPURI KADAI PANEER	
	Fresh Indian cottage cheese and peppers toasted in masala and roasted garlic	215

ROADSIDE CURRIES

10	SHAHI LASOONI PANEER	
	Indian cottage cheese toasted in a cashew curry gravy	219
11	DALIP'S CHEESE TOMATO	
	Fresh Indian cottage cheese in tomato and ginger gravy and homemade garam masala	215
12	KERALA PRAWN CURRY	
	King Prawn curry with coconut, ginger, curry leaves and fresh coriander	265
13	VEG MUSALLAM	
	Fine chopped seasonal veggies and Indian cottage cheese in a rich tomato and cashew gravy, sprinkled home made garam masala	185
14	SHAHI VEG PATIALA	
	Mixed vegetables masala rolled in spicy papadams served with a mild coconut gravy	205
15	METHI MATAR MALAI	
	Spinach,fenugreek, cashwews and green peas in a creamy gravy	205

KATHI ROLLS

Indian flat bread rolls with raw food mix, mint and pomegranate seeds. Comes with a coriander dip with yoghurt on the side.

1	GRILLED CHICKEN TIKKAS	149
2	GRILLED PANEER CHEESE	149
3	VEGGIE SAMOSAS	149

BREADS

1	PLAIN NAAN	30
2	GARLIC AND HERB NAAN	35
3	VÄSTERBOTTEN CHEESE NAAN	65
4	CHAPATI	32
5	LACHHA PARANTHA	39
б	ISF ^{&CO} SPICED NAAN	45
7	PAPADAMS AND CHUTNEYS	45

GRILL (ALL SERVED WITH BASMATI RICE & GRAVY)

1	KALMI CHICKEN TIKKAS	
	Grilled chicken fillets marinated in cashews masala and served with mint chutney	235
2	ACHARI PANEER TIKKAS	
	Grilled Indian cheese with peppers in pickled masala	235
3	TANDOORI CHICKEN TIKKAS	
	Grilled chicken fillets marinated in tandoori masala	239
4	OLD DELHI STYLE SEEKH KEBABS	
	Chicken marinated in fresh garam masala	235
5	GOLDEN GOAN PRAWNS	
	Grilled tiger prawns in yellow pickle masala	250
6	MIX GRILL	
	Chicken tikka, seekh kebabs, tiger prawns	260

SPECIALS

1	HYDERABADI DUM BIRYANI	
	Basmati rice flavoured with choice of protein and whole masala mix.	
	CHICKEN / LAMB / JACKFRUIT	205
2	CHAWLA'S LEMON CHICKEN	
	White pepper cream grilled chicken fillets in creamy roasted garlic and lemon gravy. A speciality from Chawla's restaurant in Ludhiana city.	225
3	PUNJABI CHICKEN MASALA	
	Tandoori grilled chicken fillets in spicy north Indian style gravy	225
4	SAAG MUTTON	
	Lamb curry flavoured with mustard and spinach gravy and spices	235
5	METHI MURG	
	Grilled chicken fillet tossed with fenugreek leaves, ginger, garlic and pan roasted spices	235
6	PANEER CHILLI STREET STYLE	
	Crispy fried paneer cheese toasted in tangy chilli sauce with peppers, garlic and ginger	215
7	VEG MANCHURIAN BALLS	
	Fried veggie balls tossed in tangy gravy.	165
8	STREET STYLE CHILLI CHICKEN	
	Crispy fried chicken bites tossed in a Indo-chinese sauce with bell peppers and onions	225

SWEETS

1	KESAR RASMALAI	
	Cottage cheese puff in saffron and cardamom milk	75
2	ICE CREAM	
	A scoop of vanilla ice cream with roasted nuts	65