

## Roti {breads}

Naan (v) 3

Garlic Naan with Herbs (V) 3

Onion & Sage Naan (v) 4

Goat Cheese Naan 5

Chilli Cilantro Naan (V) 4

Amritsari Kulcha (Um•rit•surry Cool•cha) (V) 5  
Potatoes / cauliflower / pomegranate powder

Kashmiri Naan (Kash•mee•ree) 5

Roti (Ro•tea) (v) 3

Laccha Paratha (La•ch•aa Pa•ra•tha) (V) 4

Mint Paratha (Pa•ra•tha) (v) 4

Bread Basket (4) (V) 12  
Naan, Garlic, Lachha & Onion Sage Naan.

## ACCOMPANIMENTS

Saffron Basmati Rice (Baa•s•matee) (GF, V) 3

Basmati Pulao (Baa•s•matee Pull•aao) (GF, V) 4

Cucumber Raita (Rai•ta) (GF) 3

Mango Chutney 3

\* V- Vegan

\* GF- Gluten Free

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## **Shuruvat** {before the meal}

**Spicy Corn Soup** (V, GF)  
Roasted Sweet Corn / Cilantro / Pepper 6

**Okra Salad** (V, GF)  
Crispy Okra / Shallots / Tomatoes / Tangy Spices 8

**Lassoni Gobi (La•suni Go•bee)** (V, GF)  
Tangy Cauliflower / Garlic / Cilantro / Ginger /  
Tomato Sauce 9

**Ragda Patties (Rug•da)** (V, GF)  
Potato Dumpling / Chickpeas / Onions / Tamarind  
Chutney / Cilantro 8

**Vegetable Samosas (Sa•mou•sa)** (V)  
Potato / Green Peas / Onions / Cilantro 6

**Calcutta Pork Ribs (Cal•cut•aa)** (GF)  
Baby-Back Ribs / Yellow Chili Powder / Mango  
Chutney Glaze / Lime / Coriander 9

**Chicken Murmuri Rolls (Moor•moori)**  
Shredded Spiced Chicken / Roasted Peppers  
/ Kasoori Methi / Garam Masala 7

**Tandoori Chicken (Tun•dur•ee)** (GF)  
Chicken / Ginger / Garlic / Tandoori Spices 15

**Chicken Mirch Tikka (Mir•ch Tik•kaa)** (GF)  
Boneless Chicken / Mint / Chili / Cilantro 15

**Spicy Reshmi Kebab (Ray•sha•mee K•baa•b)**  
Minced Chicken / Mint / Green Chillies / Mace /  
Cardamom / Coriander 15

**Chicken Tikka Achari (Tik•kaa A•cha•ree)**  
Fennel / Onion Seeds / Yogurt / Mustard 15

**Tandoori Grilled Salad (Tun•dur•ee)** (GF)  
Cottage Cheese / Bell Pepper / Onions / Pineapple /  
Yogurt / Lime / Coriander 7

## **Patiala** {main meal}

**Paneer Palak (Pun•eer Pa•luck)** (GF)  
Cottage Cheese / Spinach / Dill / Garam Masala / Ginger 16

**Paneer Makhani (Pun•eer M•kha•nee)**  
Cottage Cheese / Tomato / Burnt Ginger / Honey /  
Fenugreek Greens 15

**Gobhi Mutter (Go•bee Ma•tur)** (V, GF)  
Cauliflower / Green Peas / Cumin / Ginger 12

**Wild Mushroom Korma (Kor•maa)** (GF)  
Shiitake / Cremini / Oyster / Coconut Milk / Almonds 14

**Tofu Green Peas Curry** (V, GF)  
Tofu / Green Peas / Onion Tomato Sauce / Toasted  
Cashew / Fenugreek Greens 14

**Baingan ka Salan (Bae•gun Ka Sal•un)** (V, GF)  
Baby Eggplant / Coconut / Peanuts / Toasted Sesame /  
Mustard Seeds / Tamarind 15

**Pindi Channa Masala (Pin•dee Cha•na Muh•sa•lah)**  
Chickpeas / Carom Seed / Cumin / Pomegranate  
/ Green Mango 12

**Dal Makhani (Daa•l Muh•kha•nee)**  
Black Lentil / Onions / Tomatoes / Ginger / Garlic /  
Cream 15

**Veg Biryani (Bee•r•yani)**  
Basmati Rice / Saffron / Seasonal Vegetables  
/ Cilantro / Ginger 21

**East India Lamb Shank** (GF)  
Slow Braised Lamb Shank / Caramelized Onions  
/ Green Cardamom / Mace / Saffron 22

**Lamb Roganjosh (Ro•gun•joe•sh)** (GF)  
Boneless Lamb / Shallots / Kashmiri Red Chili /  
Garam- Masala / Black Cardamoms 20

**Lamb Vindaloo (Vin•da•looo)** (GF)  
Boneless lamb / Red Wine / Pearl Onions / Smoked Chilis /  
Cinnamon / Jaggery / Fingerling Potato 20

**Malabar Fish Curry (Ma•la•bar)** (GF)  
Branzino Fillet / Deghi Chili / Ginger / Roasted  
Coriander / Black Peppercorn 20

**Tamarind Fish Kari** (GF)  
Branzino Fillet / Kashmir Red Chili / Kari Leaves /  
Black Mustard 20

**Goan Shrimp Curry** (GF)  
Jumbo Shrimp / Deghi Chili Pepper / Peri-Peri Masala /  
Roasted Coriander / Black Cardamom / Coconut Milk 20

**Chicken Pepper Chettinad (Chet•ee•naad)** (GF)  
Boneless Chicken / Black pepper / Ginger / Garlic / Chilis /  
Curry Leaves / Coconut 12

**Chicken Tikka Makhani (Tik•kaa M•kha•nee)** (GF)  
Chicken Tikka / Burnt Ginger / Tomatoes / Honey  
/ Fenugreek Greens 18

**Chicken Lababdar (La•baa•b•daar)** (GF)  
Boneless Chicken / Caramelized Onions / Tomato  
/ Ginger / Coriander Greens 18

**Chicken Biryani (Bee•r•yani)** (GF)  
Boneless chicken / Biryani Masala / Cinnamon / Green  
Cardamom / Basmati Rice / Raita 21

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