
















Bites - N - Chaat

-  **Bheja Pav** ₹ 399/-
(Mince mutton brain fried with Indian spices)
-  **Kashmiri Nadru Keema Pav**  ₹ 399/-
(Minced lotus stem & kashmiri spices)
-  **Batata - N - Chana** ₹ 399/-
(From the street's of Delhi)
-  **Imarti Chaat**  ₹ 399/-
(Sweet imarti, papdi, bhujia, saunth & mint chutney, curd, pomegranate & spices)


Kebabs & Starters

Non-Vegetarian


-  **6 A Chelow**  ₹ 999/-
(This delicious platter includes chicken and lamb kebabs, served with rice, roasted tomato egg and naan bread).
-  **6 A Beyti Kebab** ₹ 799/-
(Crispy and succulent lamb seekh seasoned with Indian spices wrapped with Indian breads)
-  **Mangalorean Prawn Sukke** ₹ 799/-
(Spicy prawns cooked with chilli, turmeric, coconut & tamarind)
-  **Tawa Pomfret** ₹ 699/-
(Marinated whole pomfret chargrilled to perfection)
-  **Lagan Ka Chaampein** ₹ 699/-
(Chargrilled lamb chops)



 Vegetarian  Non-vegetarian
 Chef's special
Government taxes as applicable. We levy service charge.
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-  **Chimichurri Fish Candy** ₹ 599/-
(Fish roulades finished with chimichurri Sauce)


-  **Raan-e-Murgh** ₹ 599/-
(Chicken raan marinated with saffron, cheese, cardamom and cooked in clay oven)


Vegetarian


-  **Exotic Mushroom Skewers** ₹ 599/-
(A mix of wild mushrooms smothered in spices, drizzled with truffle oil)

-  **Avocado Pan Cake**  ₹ 599/-
(Pan seared avocado with organic herbs and spices)




-  **Asparagus Chapli** ₹ 599/-
(Asparagus tempered with sahi jeera and a blend of spices cooked in chapli style)

-  **Paratdaar Paneer** ₹ 599/-
(Layered cottage cheese stuffed with mushroom, spinach & cheese, shallow fried)


-  **Rajma Galouti Kebab** ₹ 549/-
(Mashed and spiced kidney bean pan-fried into soft, melt-in-your-mouth patties)

-  **Cheesy Malai Broccoli** ₹ 449/-
(Broccoli florets char-grilled in a cream cheese marinade)


All starters served with classic coriander chutney & garlic chutney and raw papaya relish

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Curries


-  **Martaban Ka Meat** ₹ 799/-
(Tender chunks of lamb meat cooked in pickled spices)


-  **Keema Kaleji Rara**  ₹ 799/-
(A mouth-watering combination of mince mutton and liver)


-  **Murgh Kala Rassa** ₹ 699/-
(Maharashtrian style chicken prepared with onion, grated coconut, tomato and special kala masala)

-  **Rosemary Butter Chicken** ₹ 699/-
(Classic butter chicken infused with rosemary oil)

-  **Shahi Paneer Roulade** ₹ 649/-
(Cottage cheese rolled up with nuts and spices, cooked in a rich, creamy gravy)

-  **Kathal Haleem**  ₹ 599/-
(Hyderabadi haleem made with jack fruit)

-  **Dal Makhanwala** ₹ 599/-
(Black lentil's simmered in tomato gravy and finished with butter and cream)




-  **Nadru Ka Salan** ₹ 499/-
(Lotus stem galettes served in aromatic, smooth hyderabadi-style gravy)

Biryani - N - Rice

-  **Kacche Gosht Ki Biryani** ₹ 799/-

-  **Kathal Biryani**  ₹ 699/-

-  **Steam Rice** ₹ 299/-

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Breads

-  **Kulcha - Mutton Keema** ₹ 169/-

-  **Kulcha - Panner or Aloo** ₹ 149/-

-  **Chur Chur Naan** ₹ 149/-


-  **Naan/Lachha Paratha** ₹ 129/-




-  **Roti/Khameeri Roti** ₹ 108/-

Desserts

-  **Motichoor Laddu Mille-Feuille** ₹ 399/-
(Layers of crumbled motichoor laddoo and lachha rabdi)

-  **Biscoff Shrikhand Tart**  ₹ 399/-
(Made from a simple digestive biscuit crust and rich creamy shrikhand filling)

-  **Gulab Jamun Tiramisu** ₹ 399/-
(Layers of mascarpone cheese topped with coffee soaked gulab jamun, dusted with cocoa powder)

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