

## starters

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### ONION BHAJIYA | 6 V GF DF

Sliced onion battered in lemon, gram flour, carom seeds, and then deep fried. Served with a side of chatpate aloo.

### AMRITSARI FISH | 15 GF DF

Battered crispy fried fish seasoned with mint and aromatic carom seeds.

### PRAWN PAKORA | 20 GF DF

Battered fried prawns seasoned with mint and aromatic carom seeds.

## tandoori starters (clay oven)

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### LAMB SEEKH KEBAB | 20 DF

Traditional minced lamb kebab flavoured with ginger-garlic, roasted cumin powder and cilantro.

### MURG GILAFI SEEKH KEBAB | 18 GF

Minced chicken marinated in yogurt and cheese, grilled with a thin coating of onion, tomatoes and bell peppers.

### NAWABI TANGDI | 16 GF

Chicken drumstick stuffed with minced chicken, cashew nuts and cottage cheese.

### MALAI CHICKEN | 16.5 GF

Delectable boneless chicken breast marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

### TANDOORI CHICKEN | 15 GF

Chicken marinated in a mixture of yogurt, ginger-garlic paste, lemon juice, and Indian spices.

### MACHHLI TIKKA | 18 GF

Succulent fish marinated in a mixture of yogurt, ginger-garlic and lemon.

### SALMON TIKKA | 24 GF

Salmon fillet marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

### PANEER TIKKA | 18 V GF

Cottage cheese, bell peppers and onions marinated in yogurt, ginger-garlic and spices.

### TANDOORI BHARWA ALOO | 15 V GF

Scooped potatoes stuffed with potato hash, raisins, cashew nuts, green chilli and cilantro.

### DAHI KE KEBAB | 15 V GF

Hung curd mixed with spices wrapped in a thin layer of breadcrumbs and fried.

### TANDOORI BROCCOLI | 15 V GF

Soft broccoli flowerets marinated in cream cheese and cashew nut paste with a hint of cardamom.

### TANDOORI SALAD | 12 V GF DF

Onions, red, yellow and green bell peppers, and fresh pineapple marinated in vinegar and spices.

### MAHARAJA PLATTER | 24 GF

Chicken Tikka Hariyali, Malai chicken, Machhli Tikka and Lamb Seekh Kebab.

### MAHARANI PLATTER | 22 V GF

Paneer tikka, Tandoori Bharwa Aloo, Malai Broccoli and Dahi ke Kebab.

## soups

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### MURG ZAFRANI SHORBA | 12 GF DF

A delicate broth of spring chicken infused with traditional spices.

### TOMATO SHORBA | 10 V GF DF

Fresh creamy tomato broth flavoured with cumin, bay leaves and Indian spices.

DF

# curries

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## chicken/ lamb

### LAMB ROGAN JOSH | 20 <sup>GF</sup>

Boneless lamb curry from Delhi in a yogurt and roasted onion gravy flavoured with rose water and saffron.

### LAMB/CHICKEN VINDALOO | 20/18 <sup>GF</sup> <sup>DF</sup>

Classic Goan preparation in spicy onion and tomato gravy spiked with vinegar.

### CHICKEN RASA | 20 <sup>GF</sup>

Chicken cooked in a cashew and raisin-based gravy. Topped with kewra water.

### CHICKEN LUCKNOWI | 18 <sup>GF</sup>

Tender chicken cooked in a yogurt, cashew and fresh green cilantro gravy.

### CHICKEN KORMA | 18 <sup>GF</sup>

Chicken cooked in a cashew nut sauce and garnished with nuts and raisins.

### LAMB/CHICKEN PALAK | 20/18 <sup>GF</sup> <sup>DF</sup>

Chicken/Lamb cooked in a spinach sauce with Indian spices.

### KADHAI CHICKEN | 18 <sup>GF</sup> <sup>DF</sup>

Chicken cooked with fresh tomato, onions, bell peppers and house spiced.

### BUTTER CHICKEN | 16 <sup>GF</sup>

Boneless chicken cooked in a creamy tomato sauce.

### CHICKEN TIKKA MASALA | 16 <sup>GF</sup>

Barbecued chicken cooked in a creamy onion, tomato and ginger-garlic sauce.

## seafood

### FISH CURRY | 18 <sup>GF</sup> <sup>DF</sup>

Pieces of fish cooked in onion, ginger-garlic, and mustard.

### PRAWN MASALA | 20 <sup>GF</sup> <sup>DF</sup>

Prawn cooked in a spicy onion and tomato gravy.

## vegetarian

### PANEER MAKHNI | 16 <sup>V</sup> <sup>GF</sup>

Cottage cheese cooked in a tomato and cream gravy, flavoured with dry fenugreek.

### KADHAI PANEER | 18 <sup>V</sup> <sup>GF</sup>

Cottage cheese cooked with fresh tomato, onions, bell peppers and house spiced.

### PALAK PANEER | 18 <sup>V</sup> <sup>GF</sup>

Cottage cheese in a spinach gravy with Indian spices.

### MALAI KOFTA | 18 <sup>V</sup>

Dumplings of mashed cottage cheese and dry fruit simmered in a white gravy.

### MATAR METHI MALAI | 16 <sup>V</sup> <sup>GF</sup>

Peas and fenugreek leaves cooked in mild cashew nut and cream gravy.

### VEGETABLE KORMA | 15 <sup>V</sup> <sup>GF</sup>

Seasonal vegetables cooked in cashew nut gravy, green cardamom and cream.

### BAINGAN BHARTA | 15 <sup>V</sup> <sup>GF</sup> <sup>DF</sup>

Eggplants tempered with onions, green chillies, tomato, peas and cilantro in clarified butter and smoked with clove.

### ALOO GOBHI | 15 <sup>V</sup> <sup>GF</sup> <sup>DF</sup>

Florets of cauliflower and potatoes in a ginger, onion and tomato base.

### AMRITSARI CHANE | 16 <sup>V</sup> <sup>GF</sup> <sup>DF</sup>

Chick peas cooked with tomatoes, onion, ginger tossed with cilantro in a light amount of onion sauce.

## lentils

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### **DAL MAKHNI | 15** (V) (GF)

Black lentils slow cooked overnight with tomatoes, cream and butter.

### **DAL RASA | 14** (V) (GF) (DF)

Yellow lentils tempered with cumin seeds, garlic and crushed tomatoes.

## biryani

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### **LAMB BIRYANI | 20** (GF) (DF)

Boneless lamb biryani rich with saffron flavour.

### **PRAWN BIRYANI | 22** (GF) (DF)

Prawn cooked with dum biryani rice and a touch of saffron.

### **CHICKEN BIRYANI | 18** (GF) (DF)

Boneless chicken breasts cooked in the "Awadhi style" with dum biryani rice and a touch of saffron.

### **VEGETABLE BIRYANI | 15** (V) (GF) (DF)

Fresh vegetables cooked in biryani rice seasoned with cardamom and saffron.

## sides

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### **SAFFRON RICE | 6** (V) (GF) (DF)

Saffron flavoured rice with hint of green cardamom and bay leaf.

### **BASMATI RICE | 4** (V) (GF) (DF)

Steamed

### **RAITA | 5** (V) (GF)

A traditional yogurt side with chopped cucumber and seasoning.

### **GREEN SALAD | 7** (V) (GF) (DF)

Sliced cucumber, tomatoes, onion and carrots.

### **CHICKPEA CHAAT | 7** (V) (GF) (DF)

Chickpea with diced cucumber, tomato, onion tossed in lemon juice.

### **DAHI BALLA - PAPDI | 12** (V)

Lentil balls and fried dough wafers and dipped in yogurt, topped with tamarind chutney and cilantro-mint chutney. Garnished with pomegranate.

## bread

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### MISSI ROTI | 4.5

Gram flour bread with chopped onion baked in clay oven.

### PUDINA PARANTHA | 4.5

Mint flavoured bread made with whole wheat flour.

### LACHHA PARANTHA | 4

### TANDOORI ROTI | 2 DF

### GARLIC / BUTTER / PLAIN NAAN | 4 / 3.5

### KEEMA KULCHA | 7

Indian bread made from refined flour, stuffed with minced lamb.

### PUNJABI PARANTHA OR KULCHA | 5

Fine wheat flour stuffed with potatoes, red onions, green chillies and dry pomegranate powder.

### PESHAWARI NAAN | 10

Naan stuffed with coconut, almonds, cashew, raisins and pistachios. Topped with honey.

### ASSORTED BREAD BASKET | 17

One of each- Tandoori Roti, Butter Naan, Garlic Naan, Missi Roti, Pudina Parantha.

## beverages

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### MANGO LASSI | 10

Sweetened yogurt with fresh mango puree.

### MASALA LASSI | 8

Yogurt blended with fresh green chillies and ginger, flavoured with salt and grounded roasted cumin.

### SWEET OR SALTED LASSI | 7

Sweet or salted.

### FRESH GINGER ALE | 10

Fresh lemon juice, ginger, sugar and soda.

### MASALA TEA | 5

Milk tea made with blend of green cardamom, cinnamon, ginger, cloves and more.

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE