

starters

ONION KALE BHAIYA | 7 V GF DF

Sliced onion battered in lemon, gram flour, carom seeds, and then deep fried.

DAHI KE KEBAB | 16 V GF

Hung yogurt mixed with coconut and bell peppers, coated with a thin layer of lentil crisps and fried.

CHICKEN/VEG. SAMOSA | 12/10 DF

Fried pastry stuffed with chicken mince/potatoes and nuts. Served with mint and tamarind chutney.

PRAWN PAKORA | 20 GF DF

Battered fried prawns seasoned with mint and aromatic carom seeds.

AMRITSARI FISH | 16 GF DF

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

tandoori starters (clay oven)

LAMB CORN SEEKH KEBAB | 22 GF

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

MALAI CHICKEN TIKKA | 17.5 GF

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

BASIL CHICKEN TIKKA | 17 GF

Boneless chicken marinated with yogurt, ginger-garlic, basil leaves and grilled in clay oven.

CHICKEN TIKKA HARIYALI | 17 GF

Boneless chicken marinated in ginger-garlic paste, cumin, coriander and chilli.

AFGHANI CHICKEN | 17 GF

Chicken marinated in a cashew and cream base with poppy seeds and cardamom.

TANDOORI CHICKEN | 16 GF

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

MACHHLI TIKKA | 18 GF

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

SALMON HARIYALI | 22 GF

Salmon marinated with fresh green mint and cilantro along with spices. Cooked in clay oven

MAHARAJA PLATTER | 25 GF

Lamb Corn Seekh Kebab, Malai Chicken Tikka, Basil Chicken Tikka and Machhli Tikka

PANEER TIKKA MAKHMALI | 20 V GF

Cottage cheese, bell peppers and onions marinated in a creamy cashew and cardamom. Grilled in clay oven.

PANEER TIKKA AJWAINI | 19 V GF

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

ALOO NAZAKAT | 16 V GF

Scooped potatoes coated with sesame seeds and stuffed with raisins, cashew, cottage cheese and cilantro. Cooked in clay oven.

VEGETABLE SEEKH KEBAB | 16 V

Spiced vegetable mixture shaped around a skewer and grilled in clay oven. Served with mint chutney.

TANDOORI BROCCOLI | 15 V GF

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

MAHARANI PLATTER | 24 V

Paneer Tikka Ajwaini, Aloo Nazakat, Vegetable Seekh Kebab and Tandoori Broccoli

soups

LENTIL SOUP | 8

Seasoned with traditional spices.

TOMATO SOUP | 10

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

breads (all breads are made fresh to order in clay oven)

MISSI ROTI | 5

Gram flour bread with chopped onion baked in clay oven.

PUDINA PARANTHA | 5

Mint flavoured bread made with whole wheat flour.

LACHHA PARANTHA | 4.5

Soft layered wheat flour parantha

BUTTER/TANDOORI ROTI | 3

Wheat flour bread

DF

GARLIC NAAN | 4.5

BUTTER / PLAIN NAAN | 4

KEEMA KULCHA | 10

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

PESHAWARI NAAN | 10

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

ASSORTED BREAD BASKET | 19

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

lentils

DAL RAISINA | 16

V GF

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

PUNJABI DAL TADKA | 15

V GF

Yellow lentils tempered with cumin, garlic and tomatoes, topped with a desi-ghee tadka.

curries

chicken/ lamb

LAMB SEEKH MASALA | 22 GF

Grilled lamb kebab cooked in a spicy onion and tomato gravy.

KASHMIRI LAMB SHANK | 21 GF

Lamb shank cooked in a rich blend of spices from the valley of Kashmir, slowly cooked to perfection.

GUSHTABA | 22 GF

Kashmiri style lamb dumplings stuffed with nuts and cooked in a rich yogurt and dry fenugreek curry.

LAMB ROGAN JOSH | 21

Boneless lamb curry from Kashmir in a roasted onion gravy flavoured with ginger and fennel spice.

LAMB/CHICKEN VINDALOO | 21/19 GF DF

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

LEHSUNI LAMB/CHICKEN PALAK | 21/19 GF

Boneless chicken/lamb slow cooked in a spinach sauce flavoured with garlic.

CHICKEN HYDERABADI | 20

Chicken cooked in a flavourful yogurt, almond and coconut milk curry.

CHICKEN ZAFRANI | 20 GF

Boneless chicken cooked in a cashew nut and saffron curry, garnished with nuts.

CHICKEN LABABDAR | 20 GF

Clay oven roasted chicken and bell peppers with sautéed onions in a spicy cashew and tomato gravy.

KADHAI CHICKEN | 19 GF

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

MURG MAKHNI | 18 GF

Marinated and smoked chicken cooked in a creamy tomato and cashew sauce. (boneless option available)

CHICKEN TIKKA MASALA | 18 GF

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

vegetarian

PANEER PASANDA | 20 V

Slices of cottage cheese stuffed with nuts, fried and cooked in a cashew and tomato curry.

PANEER LABABDAR | 20 V GF

Cottage cheese cooked with sautéed onions and bell peppers in a spicy cashew and tomato gravy.

ANJEER MALAI KOFTA | 20 V GF

Dumplings of mashed cottage cheese, stuffed with figs simmered in a cashew gravy.

KADHAI PANEER | 19 V GF

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

LEHSUNI PALAK PANEER | 19 V GF

Cottage cheese in a spinach gravy with Indian spices.

DIWANI HANDI | 18 V GF

Mix vegetables slow cooked with spinach in a creamy cashew base.

VEGETABLE SEEKH MASALA | 18 V

Vegetable kebab cooked in an onion tomato curry.

GOBHI CHAMAN | 18 V

Fried cauliflower cooked in a yogurt and cashew sauce.

ALOO GOBHI | 15

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

AMRITSARI CHANE | 16 V GF DF

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

seafood

SCALLOP/ PRAWN COCONUT CURRY | 22 GF DF

Pan seared scallops/ prawns cooked in coconut curry flavoured with curry leaves.

PRAWN MASALA | 20 GF DF

Prawn cooked in a spicy onion and tomato gravy.

biryani

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 | 16

V GF DF

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

sides

SAFFRON RICE | 6.5

V GF

Saffron flavoured rice mixed with ground cashews with a hint of green cardamom and bay leaf.

GREEN SALAD | 7

V GF DF

Cubed cucumber, tomatoes, onion and carrots with lemon wedge.

BASMATI RICE | 4

V GF DF

Steamed

CHICKPEA CHAAT | 7

V GF DF

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

RAITA | 6

V GF

A traditional yogurt side with chopped cucumber and seasoning.

DAHI- BHALLA PAPDI CHAAT | 12

V

Fried dough wafers, dipped in yogurt, topped with tamarind chutney and mint chutney. Garnished with pomegranate.

beverages

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.

MINT JAL JEERA | 6

Refreshing drink flavoured with fresh crushed mint, cumin and other aromatic spices.

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.

ALL TABLES OF 6 PEOPLE OR OVER ARE SUBJECT TO A 15% SERVICE CHARGE.
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE