

❖ *A celebration of India's vibrant street - side delicacies* ❖

Street Food – सड़क के स्वाद

Panji Puri (6 pcs) - \$12

Crispy puffed balls filled with spiced potatoes, tangy chutneys, and chilled mint water for a refreshing burst of flavor.

Dahi Puri (6 pcs) - \$15

Crispy puffed balls stuffed with spiced potatoes, cooling yogurt, tangy chutneys, and crunchy sev - an explosion of textures and flavors in every bite.

Vada Pav (2 pcs) - \$16

Mumbai's favourite street snack – a spiced potato fritter served in a soft bun, layered with tangy chutneys and garlic masala for a bold kick.

Onion Bhaji - \$11

Crispy onion fritters made with chickpea flour and deep - fried to golden perfection. A classic Karnataka - style snack.

Palak Pata Aloo Tikki Chaat - \$15

Crispy potato patties topped with crunchy spinach leaves, tangy chutneys, spiced yogurt, and sev, offering a vibrant mix of textures and flavors inspired by North Indian street food.

Paneer Pepper Fry - \$21

Stir-fried paneer cubes cooked in a bold Indo-Chinese-style sauce with cashews, crushed black pepper, and aromatic spices for a rich, flavourful bite.

Chicken Chilli - \$22

Indo - Chinese Fusion - crispy chicken tossed in a spicy, tangy sauce with bell peppers, onions, garlic, and soy sauce for a bold flavour punch.

Prawns Koliwada - \$25

Mumbai's street - food classic - crispy, golden- fried prawns coated in a zesty spice blend. Served with tangy chutney for the perfect crunch.

Chicken 65 - \$22

Deep - fried, crispy chicken tossed in fiery South Indian spices with curry leaves, ginger, onions, and garlic for an irresistible taste.

Hakka Noodles (Veg \$19 / Chicken \$22)

Stir - fried noodles infused with fresh vegetables, soy sauce, and aromatic Indian Chinese spices, creating a rich, umami - packed flavour

Fried Rice (Veg \$19/ Chicken \$22)

Fragrant wok - tossed rice infused with soy sauce, garlic, and aromatic spices, mixed with fresh vegetables or succulent chicken for a bold Indo - Chinese flavor

Manchurian (Veg/ Chicken - Dry/ Gravy) - \$22

Crispy vegetable balls or chicken pcs tossed in a spicy, tangy Manchurian sauce, bringing bold Indo - Chinese flavours to life

Sukha Goat - \$26

Tender pieces of goat meat slow - cooked in a robust blend of spices, finished in a dry masala for intense flavor and a satisfying texture

Fish Amritsari - \$25

Punjabi - style crispy battered fish infused with bold spices and deep - fried to golden perfection. Served with mint chutney and fresh lemon.

❖ *Chargrilled delights from the traditional clay oven.* ❖

Tandoor Se – तंदूर से

Jaitunji Paneer Tikka - \$22

A fusion take on paneer - soft cubes marinated with tangy olives, cashew pesto, and aromatic spices, chargrilled to perfection for a subtle smokiness.

Hariyali Paneer Tikka - \$22

Soft paneer cubes marinated in a vibrant green herb paste made with fresh coriander, mint, and aromatic spices, then chargrilled for a smoky finish. Served with a refreshing mint chutney.

Achari Soya Chaap - \$21

Mughal - inspired soya chaap marinated in bold pickling spices, grilled to a smoky finish. Served with a refreshing mint yogurt dip.

Tandoori Chicken - \$22

A Punjabi classic - succulent chicken marinated in yogurt, garlic, and bold Indian spices, then chargrilled in a traditional tandoor for a smoky finish. Served with mint chutney and fresh lemon.

Kandhari Chicken Tikka - \$22

Mughal - inspired marinated chicken infused with pomegranate molasses, yogurt, and aromatic spices, grilled to perfection for a smoky, tangy bite.

Lamb Seekh Kebab - \$23

Juicy minced lamb blended with fragrant herbs and warm spices, skewered and chargrilled to smoky perfection. Served with mint chutney for a flavourful kick.

Fish Cafreal - \$26

A fusion of Portuguese and Indian flavours - delicately marinated fish infused with a tangy, spiced coriander sauce, grilled to perfection.

Lamb Chops(4pcs) - \$29

Tender, bone - in lamb chops marinated in aromatic spices and grilled to perfection, delivering a smoky char and juicy, flavorful bite. Served with mint chutney and fresh lemon.

❖ *Hearty main courses that comfort and satisfy.* ❖

Mukhya Bhojan – मुख्य भोजन

Lasoonji Palak Paneer - \$24

Cottage cheese cooked in a lush garlic - infused spinach gravy, rich with Punjabi flavors and finished with a silky smooth texture.

Smoked Paneer Makhanji - \$24

Delhi - style paneer in a velvety tomato gravy, infused with fenugreek and cream, offering a subtle smokiness and creamy finish.

Paneer Lababdar - \$24

Paneer cubes enveloped in a thick, creamy tomato and onion - based gravy, enriched with aromatic spices for a luxurious mouthfeel.

Sabz Ki Kalonji - \$22

Seasonal vegetables tossed with black cumin (kalonji), onions, tomatoes, and Indian spices for a distinct, earthy depth.

Navratan Korma - \$23

A Royal Mughlai delicacy - mixed vegetables slow - cooked in a creamy, cashew - based gravy enriched with aromatic spices and dried fruits.

Malai Kofta - \$24

Soft paneer and potato dumplings simmered in a rich creamy, nutty, velvety tomato-cream gravy, infused with delicate spices for a luxurious finish.

Methi Matar Mushroom - \$22

A fusion of North Indian flavours - mushroom slices simmered with fenugreek, green peas, and a creamy cashew blend for a rich, velvety finish.

Soya Chaap Masala - \$22

Ancient Indian - inspired soya chaap cooked in a rich onion and tomato masala with ginger, coriander, and garam masala.

Dal Makhanji - \$22

Buttery, creamy slow - cooked black lentils infused with traditional Punjabi spices for a deep, comforting flavour.

Yellow Dal Tadka - \$21

Classic lentils cooked with onions, tomatoes, garlic, cumin seeds, and coriander, inspired by an ancient recipe dating back to 303 B.C.

Delhi Style Butter Chicken - without bone - \$25/ With bone - \$28

Tender chicken cooked in a rich, creamy tomato - based gravy, infused with aromatic spices and finished with a buttery smooth texture.

Korma - Chicken \$25 / Lamb \$27

Succulent chicken simmered in a velvety gravy of cashews, cardamom, almonds, and yogurt, delivering a mild, nutty richness.

Chicken Madras - \$25

South Indian - style curry with tender chicken simmered in a bold, spicy tomato - based gravy infused with mustard seeds, curry leaves, and aromatic spices.

Chicken Tikka Masala - \$25

Grilled chicken pieces tossed in a creamy, spiced tomato curry infused with aromatic Indian spices for a comforting, flavourful dish.

Kadhai Chicken - \$25

A vibrant, stir - fried curry featuring succulent chicken tossed with bell peppers, onions, and bold kadhai spices, finished with a rich, tomato - based gravy

Chicken Ghee Roast - \$25

Slow - cooked chicken infused with rich ghee, fiery spices, tangy tamarind, and roasted chilies for an intense depth of flavour.

Kashmiri Lamb Rogan Josh - \$26

Tender lamb slow - cooked in a fragrant gravy of Kashmiri chilies, yogurt, and warming spices, finished with a hint of saffron for depth.

Kali Mirch Chicken - \$26

Succulent chicken cooked in a creamy, pepper - infused yogurt gravy, enriched with aromatic spices for a bold black pepper kick.

Saagwala Chicken \$25 / Lamb \$26

Slow - cooked lamb infused with spinach, garlic, and warm Indian spices, finished with a touch of cream for a velvety texture.

Bhuna Masala Chicken \$25 / Lamb \$26

Bengali - style rich and intensely spiced lamb dish, simmered with caramelized onions, tomatoes, garam masala, and daikon for a deep, bold flavor.

Goat Curry - \$26

Slow - cooked goat meat infused with aromatic Indian spices, tomatoes, and caramelized onions, delivering rich, bold flavours.

Rara Masala Chicken - \$25 / Lamb - \$26/ Goat - \$26

Succulent lamb or goat slow - cooked in a robust, spiced onion - tomato gravy, enriched with aromatic whole spices and minced meat for a deep, bold flavor.

Fish Goan Curry - \$26

A beautiful indo - Portuguese fusion - fish simmered in a coconut - based curry with chili powder, tamarind, onions, garlic, and ginger.

Prawn Malabari - \$26

Coastal - inspired prawns cooked in a fragrant Malabar - style coconut cream sauce with mustard seeds, curry leaves, and garlic for a rich, tropical depth.

❖ *Fragrant rice dishes layered with spices and love.* ❖

Biryani – बिरयानी

Veg Biryani - \$22

Veg biryani is a flavorful and aromatic rice dish made with basmati rice, mixes vegetables, fragrant spices, and herbs, often layered and cooked to perfection. It's a popular vegetarian twist on the classic biryani.

Lucknowi Chicken Biryani - \$24

Fragrant saffron - infused basmati rice layered with tender chicken, cardamom, and rich spices, slow - cooked for an authentic Lucknowi flavour.

Old Delhi Style Goat Biryani - \$25

A hearty, aromatic biryani featuring slow - cooked goat, basmati rice, and a blend of warming spices, inspired by the traditional Old Delhi style.

Lamb Biryani - \$25

Tender lamb simmered with fragrant basmati rice, saffron, and bold Indian spices, cooked to perfection for a deep, comforting flavour

❖ *Handcrafted breads to accompany every bite.* ❖

Rotiyaan & Parathe – रोटियां और पराँठे

Plain Naan - \$4.50
Butter Naan - \$5.00
Garlic Naan - \$5.50
Cheese Naan - \$6.00
Cheese & Garlic Naan - \$7.00
Chilli Naan - \$6.50
Plain Roti - \$4.50
Butter Roti - \$ 5.00
Lacha Paratha - \$6.00
Chocolate Naan - \$8.00

❖ *Sides that complete your meal experience.* ❖

Saath - Saath – साथ-साथ

Cucumber Salad - \$6.00
Onion Salad - \$6.00
Sirka Onion - \$8.00
Cucumber Raita - \$5.00
Mixed Pickles - \$4.00
Rice - \$4.00
Jeera Rice - \$6.00
Pea pulao - \$8-00

❖ *Traditional desserts to end on a sweet note* ❖

Mithaas – मिठास

Kashmiri Phirni - \$8

A Mughal-inspired delicacy-sweet semolina slow-cooked in creamy milk, infused with cardamom and saffron.

Gulab Jamun - \$7

Soft, golden dough balls deep-fried and soaked in aromatic sugary syrup for a rich, indulgent bite.



No Substitutes. Gluten Free & Vegetarian Options Available Please Advise The Server Of Any Dietary Constraints. While We Take Steps To Minimize The Risk Of Cross Contamination, We Cannot Guarantee That Any Of Our Products Are 100% Allergen Free. Terms & Conditions Apply.