



SPRING DINNER MENU

All courses are designed for sharing

SMALL PLATES

ALOO TIKKA CHAAT (V)

Spiced potato cakes, curried peas, Bombay sev, tamarind chutney, honey yoghurt

PANI PURI WITH JAL-JEERA (V)

Traditional flavours served with classic potato and channa

"MEXI-THALI" BEEF SUKHA

Indian tortillas, slow cooked beef chunks, southern Indian spices, curry leaf

TANDOOR

THE CLASSIC CHICKEN TIKKA

Hung yoghurt, chili, cinnamon, mint chutney, cucumber raita

TANDOORI VEGETARIAN PLATTER (V)

Classic paneer tikka, portobello mushrooms, cauliflower, pineapple char-grilled in tandoor, mint & spicy tomato chutney

CURRY

KERALA FISH CURRY

Simmered in coconut & ginger sauce, raw mangoes, curry leaves

SIDES & NAAN

BUTTERED NAAN

BASMATI RICE (V)

Steamed rice, flavoured with ghee, cardamom

DESSERT

BOLLYWOOD STYLE

Cardamom panna cotta, mango salad, crumble, edible flower

