



148

Per Person

**Starter + Tandoor
or Curry + Dessert**

198

Per Person

**Starter + Tandoor
+ Curry + Dessert**

Small Bites A LA CARTE



CHEESE CHASKA (V) 80

*Amul cheese spiced
& deep fried balls
Our chef's favourite snack*

BOMBAY FRIED CHICKEN 80

*Fried boneless chicken thighs,
tossed with spice mix, curry leaf
& pickled tomato mayonnaise*

RARA KHEEMA PAV "BOMBAY BUN"(2PCS) 80

*Minced lamb, hot buttered buns served
- our take on street food favourite*

Lunch MENU

TANDOOR CHICKEN SALAD

*Tandoor cooked chicken,
lettuce, cherry tomatoes,
egg, Aioli*

ALOO TIKKA CHAAT (V)

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

SUBZ POTLI SAMOSA (V)

*Vegetable samosa,
lotus stem crisp, mint
& tamarind chutney*

CHAIWALA SHORBA (V)

*Yellow lentils, onion,
tomatoes with garlic
& whole cumin*

TANDOOR

*(Served with mix salad
& choice of naan)*

TANDOORI VEG. PLATTER (V)

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

MASALA OMELETTE (V)

*Desi style omelette with onion,
tomato, green chillies, ginger,
coriander & aromatic indian spices*

WAGYU SEEKH KEBAB +45

*Minced beef, aromatic spices,
peppers, mint yoghurt,
onion salad & naan bread*

PINK SALT SALMON +30

*Himalayan pink salt,
chillies, yoghurt rice
& avocado chutney*

CHICKEN TIKKA

*The Classic -
hung yoghurt, chilli,
cinnamon & cucumber raita*

CURRIES

*(Served with basmati rice
& choice of naan)*

VEGAN KOFTA CURRY (V)

*Kale leaves, tofu, Indian spices
dumpling, simmered in a silky
tomato & coconut sauce*

OLD DELHI BUTTER CHICKEN

*Charred, pulled chicken,
in a rich tomato fenugreek sauce*

KERALA FISH CURRY +25

*Fish, simmered in a coconut,
ginger sauce, raw mangoes
& curry leaves*

DESSERTS

(Choose one)

BOLLYWOOD STYLE

*Cardamom flavoured
pannacotta*

ESPRESSO

CHAI TEA

No service charge. All tips go to our staff.



Drinks MENU



COCKTAILS

BLONDE GIMLET 75

London dry gin,
blonde ale,
curry leaf

MASALA NEGRONI 75

Cold brew masala coffee,
London dry gin, sweet vermouth,
Campari

PUNJAB CADILLAC COLADA 75

Havana 7, fino sherry, coconut,
chai, lime, clarified

BEER

ASAHI DRAUGHT 70

BROOKLYN IPA DRAUGHT 80

MOCKTAIL

MOCKTAIL OF THE DAY 60

Wines



PERRIER-JOUËT GRAND BRUT (Champagne)

Pinot Noir, Chardonnay, Pinot Meunier

Glass Bottle

140 850

CASALI MANIAGO DOC, Friuli (White)

Pinot Grigio, Italy, 2018

85 400

DOMAINE FOUASSIER AOP, Sancerre (White)

Sauvignon Blanc, France, 2018

120 550

HESSENSTEIN RIESLING TROCKEN, Rheingau (White)

Riesling, Germany, 2018

95 450

LOUIS MOREAU, Chablis (White)

Chardonnay, France, 2018

130 640

AIX ROSÉ, Côte de Provence (Rose)

Grenache, Syrah, Cinsault, France, 2015

85 380

MAURO MOLINO BARBERA D'ALBA (Red)

Barbera, Italy, 2018

95 480

RODA SELA, Rioja (Red)

Tempranillo, Graciano, Spain, 2015

120 600

BOUCHARD PERE & FILS, Côte de Beaune (Red)

Pinot Noir, France, 2014

140 650

SIMON HACKETT, McLaren Vale (Red)

Shiraz, 2017

110 480



No service charge. All tips go to our staff.