



SMALL PLATES

MANCHURIAN	12
<i>Cauliflower bites with a tangy and spicy Indo-Chinese sauce</i>	

SHRIMP (+4) - CHICKEN (+2)

SAMOSA	8
--------	---

Two crispy pastries filled with spiced potatoes and peas

PAKORA	8
--------	---

Indian fritters made from various ingredients dipped in spiced batter and fried.

PALAK CHAT	10
------------	----

Crispy spinach fritters adorned with yogurt and mint.

PANI PURI	10
-----------	----

Crispy hollowed bread filled with potato and chickpea mix, drizzled with tamarind sauce.

LARGE PLATES

MYSORE DOSA	14
-------------	----

A thin crepe with garam masala spiced potatoes, accompanied by chutney.

BIRYANI	13
---------	----

Slow cooked rice, layered, and aromatic served with raita

LAMB (+1) - CHICKEN (+2)

HAKKA NOODLES	15
---------------	----

Stir-fried noodles with vegetables and Indo-Chinese seasonings.

PAV BHAJI	14
-----------	----

Spiced vegetable mash served with buttered bread rolls.

FUSION TANDOORI	19
-----------------	----

Chicken tikka, shrimp tandoori, lamb kabab served w/ baked vegetables w/ a side of butter naan

OKRA PULYA	19
------------	----

Chicken tikka, shrimp tandoori, lamb kabab served w/ baked vegetables w/ a side of butter naan

CURRIES

TIKKA MASALA	13
--------------	----

Creamy tomato-based curry with marinated and grilled protein.

CHICKEN (+2)

MALABAR FISH CURRY	16
--------------------	----

A coastal curry with fish, rich in coconut and spices.

LAMB CHOPS	22
------------	----

Tender lamb chops, likely marinated and grilled or cooked in a flavorful sauce.

CHANA MASALA	14
--------------	----

Creamy green curry made from pureed spinach and spices.

SAAG	16
------	----

Creamy green curry made from pureed spinach and spices.

LAMB (+1) - CHICKEN (+2)

ADDITIONALS

BUTTER NAAN	5
-------------	---

Soft buttered bread baked in a tandoor.

GARLIC NAAN	5
-------------	---

Butter naan bread infused with garlic.

PARATHA	4
---------	---

Multi-layered, Indian flatbread.

JASMINE RICE	3
--------------	---

Light and fragrant rice variety, served as a side to curries and small plates.

DESSERTS

GULAB JAMUN	6
-------------	---

Sweet, spongy balls made from milk solids, soaked in a warm sugar syrup

KHEER	8
-------	---

Creamy rice pudding, enriched with milk, sweetened and garnished with nuts.

RASMALAI	8
----------	---

Soft cheese patties immersed in a creamy, saffron-infused milk.

CARROT HALWA	6
--------------	---

A rich dessert made from slow-cooked carrots, milk, sugar, and ghee.