

appetizers

ALU KI TIKKI

Seasoned potatoes and green peas, crumb fried – 3

PAKORAS



Chopped spinach, onions, potatoes, cauliflower, chick pea flour golden fried until crispy – 3

IDLI SAMBAR



Steamed rice and lentil cakes, served with lentil and chutney – 4

PANEER TIKKA



Grilled paneer cheese with coriander, mint, fenugreek, yogurt, peppers, onions – 4

PAPRI CHAAT

Crisp wafers, yogurt, potatoes, chick peas, tomatoes, cucumber, chutnies – 4

LAMB GARLEY



Minced lamb dumplings tossed in house chutnies – 4

SAMOSAS (CRISPY TURNOVERS)



Seasoned potato and peas – 3

Seasoned minced lamb – 4

Available as a chaat option – 5



CHATPATA CHICKEN TIKKA



Grilled, peppers, onions, mango powder, skewerd – 5

SHRIMP VARUVAL



Tamarind, curry leaves, madras powder, pan sautéed – 5

LAMB SEEKH KEBAB



Minced lamb, corn, ginger, garlic, coriander, green chili, skewerd – 5

VEGETARIAN SAMPLER

Vegetable samosa, pakoras, aloo ki tikki, paneer tikka – 8

COMBINATION PLATTER

Lamb Samosa, vegetable samosa, chatpata chicken tikka, lamb garley, alu ki tikki – 10

soup



LENTIL SOUP

A classic soup of lentils and vegetables, seasoned with South Indian spices. Cup – 3

CREAM OF MUSHROOM

A delicious blend of coconut milk, mushrooms, lemongrass, curry leaves and mustard seeds. Cup – 3

**Don't Miss Out
On Our Great
Cocktails!**

breads

NAAN

Tandoor fired
white flour bread – 2

ROTI

Tandoor fired
whole wheat bread – 2

PARATHA

Multi layered
grilled bread – 3
Stuffed with potatoes
and peas – 4

POORI

Deep fried puffed bread – 2

CHAPATI

Whole wheat bread
griddled on open fire – 2

BESAN CHILLA

Gluten free chickpea bread with
chopped onions and spices – 3

BREAD BASKET

Roti, Poori and your choice of
Stuffed Naan – 7

STUFFED NAAN – 3

Stuffed with your choice of:

- Potato and Green Pea
- Minced Lamb
- Honey and Ginger
- Coconut, Dry Fruits and Nuts
- Paneer Cheese
- Garlic and Cilantro
- Onion and Cilantro
- Pesto
- Rosemary