



## Appetizers

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**Aloo Tikki Chole** 12  
*A classic North Indian street food of crispy potato cakes topped with spiced garbanzo beans and a trio of chutneys*

**Pani Puri** 7  
*Crispy wheat shells, garbanzo lentil filling, mint spiked water*

**Amritsari Salmon & Cilantro Aioli** 14  
*An iconic crispy snack from Punjab with a twist of salmon crusted with chickpea flour, onion seeds and caraway seeds*

**Nargisi Kofta, Pickled Onion and Mint Mayo** 16  
*Lamb and egg fritter*

## Accompaniments

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**Saffron Rice** 5

**Butter Naan** 5

**Kacchumber** 6  
*Cucumber, tomato, peppers, cilantro, lemon juice and chaat masala vinaigrette*

**Cucumber Mint Raita** 4  
*Yogurt, cucumber, mint*

**Achaar (Indian Pickle)** 3

**Onion Salad** 3

**Papad** 3

## Tandoori Kebabs

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**Malai Chicken Tikka** 17  
*Overnight marinated chicken with yogurt, ginger, garlic, cardamom and Indian cheddar cheese, cooked to perfection in our clay pit oven*

## Entrees

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### Vegetarian

**Palak Paneer** 16  
*A delectable dish of tempered spiced pureed spinach with paneer*

**Dal Makhani** 15  
*Slow cooked black lentils, butter, ginger, tomato*

### Lamb

**Vindahlo** 24  
*Coastal Indian chili vinegar-spiked lamb curry with fingerling potatoes*

### Chicken

**Bombay Chicken Pulao** 22  
*Aromatic layered dish of chicken and rice with crispy onions, mint and cilantro  
 Served with Raita*

**Murgh Masala** 18  
*Home-style chicken curry with aromatic Indian spices*

## Dessert

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**Warm Gulab Jamun with Vanilla Ice Cream** 9

**Turmeric Chai Brulee** 5