

STARTERS

Sev batata puri	9
<i>Wheat crisps topped with peruvian potato mix, gram flour straws and chutneys</i>	
Palak patta chaat	9
<i>Crispy fried baby spinach, yoghurt, date and tamarind chutney</i>	
Bharwan aloo tilwali	9
<i>Sesame coated stuffed potato barrels</i>	
Chilli milli kebab	9
<i>Spiced vegetable cakes wrapped around a bullet chilli</i>	
Patrani macchi	11
<i>Lemon sole steamed in a banana leaf with coriander, chilli and coconut</i>	
Teen mirch ka prawn*	10
<i>Griddled prawns, pink, black, green peppercorn</i>	
Ambi soft shell crab	10
<i>Mango ginger, raw mango salad</i>	
Khada masala scallops*	11
<i>Grilled scallops, pestle pounded coarse spices</i>	
Hara bater	10
<i>Grilled quail, coriander, mint, curry leaf, quail mince stuffed baby red pepper</i>	

SEAFOOD

Kerala Halibut curry**	17
<i>Coconut, red chillies, tamarind</i>	
Masala seabass*	25
<i>Pan fried chilean sea bass, spinach, mushroom</i>	
Prawn hara pyaz ka	23
<i>Black tiger prawns, spring onions, scallions, tomatoes, spices</i>	
Seafood platter	23
<i>Ajwaini jhinga, grilled scallop, ambi soft shell crab and Kasundi monkfish</i>	

FROM THE CLAY OVEN

	<i>sml</i>	
Peeli mirch paneer soola	8	15
<i>Yellow chilli, chargrilled homemade cottage cheese</i>		
Kadipatta chicken tikka	9	17
<i>Corn fed chicken supreme, curry leaf</i>		
Seekh kebab**	12	17
<i>Skewered minced lamb kebabs</i>		
Kasundi monkfish	11	21
<i>mustard from calcutta</i>		
Ajwaini jhinga	13	25
<i>'King' prawns, yoghurt, thymol seeds</i>		
Tandoori chicken		18
<i>Half a spring chicken, yoghurt, spices</i>		
Adraki lamb chops*		25
<i>Ginger flavoured</i>		
Kebab platter		25
<i>Tandoori chicken, seekh kebab, ajwaini jhinga, kadipatta chicken tikka</i>		

VEGETARIAN

Wadi bhutta palak	9
<i>Lentil buttons, corn kernels, spinach, golden garlic</i>	
Bhindi amchuri	9
<i>Okra, mango powder</i>	
Baingan bharta	9
<i>Smoked aubergine mash, cumin, chilli, coriander leaves</i>	
Paneer khatta pyaz	9
<i>Cottage cheese, pickled shallots</i>	
Chonkha subzi	9
<i>Stir-fried water chestnuts, beans, carrot, garden peas, bell peppers</i>	
Adraki gobi	9
<i>Cauliflower florets, onion, tomatoes, garlic</i>	
Potato roast*	9
<i>Roasted baby potatoes, ginger, lime, spices</i>	
Dal makhani	9
<i>Black lentils, tomato, butter, cream</i>	
Tadka dal	9
<i>Tempered yellow lentils</i>	

CHICKEN, LAMB, GAME

Chicken tikka makhani	17
<i>Chargrilled chicken thigh, creamy butter sauce</i>	
Chicken kolhapuri**	17
<i>Chicken thigh, roasted coconut, kashmiri chilli</i>	
Chicken dum biryani	17
<i>Cooked with spices layered with basmati rice</i>	
Tandoori raan	24
<i>Braised lamb shank, cinnamon, black cumin, vinegar</i>	
Salli boti	23
<i>Lamb, apricot, jaggery, tomato, vinegar, straw potatoes</i>	
Venison roast	23
<i>Strips of venison fillet, onion, tomato, ginger, spices, coconut slivers</i>	

ACCOMPANIMENTS

Fluffy steamed rice	3
Saffron pulao	3
Naan	3
Tandoori roti	3
Laccha paratha	4
Garlic naan	4
Peshawari naan (n)	4
Mint paratha	4
Cucumber and mint raita	3
Plain yoghurt	3
Kachumber salad	4
<i>Cucumber, onions, tomatoes tossed with lemon juice, fresh coriander</i>	