



**\$70**  
Per person

## SNACKS - चखना

### **Pani Puri** (DF,NF,V,G,EF)

*Hollow crispy-fried puffed ball filled with spiced potato, served with tamarind spiced water added in the end and popped whole in mouth to experience the blast of street flavours of India*

## SMALL DISHES - छोटा

### **Chilli Chicken** (NF,E,G)

*deep fried crispy chicken thigh pieces tossed in soy sauce, chilli, capsicum & onion*

or

### **Pav Bhaji** ((V,NF,G,F)

*spiced vegetable mash served w/ toasted butter buns*

## TANDOOR - तंदूरी

### **Malai Chicken** (N,G,D,EF)

*yogurt, cashew paste, cream cheese marinated topped w/ jhol*

or

### **Charcoal Paneer** (NAG,V,D,EF,NF)

*In-house cottage cheese that is soft and picks up flavours wonderfully. Marinated with herbs then gently charred with fresh tandoori masala*

## FROM THE POT - मुख्य भोज

### **Dum Chicken** (N, NAG,D,EF)

*subtle version of the famous Deccan "Dum ka Chicken". Cashew & yogurt-based gravy.*

or

or

or

### **Paneer Lagan** (N,V,G,D,EF)

*cotton soft paneer filled w/ fresh khoa, fruits & nuts in a marriage of onion and tomato gravy*

### **Lamb Pepper Fry** (N,NAG,EG,D)

*taking you back to the initial recipe. Tender lamb cooked in tamarind & rich spices to create that searing Goan curry*

### **Achari Baigan** (NAG,N,V,EF)

*eggplant tossed in a spicy pickle sauce*

Choice of naan and rice included.