



EST 2016

We honour the authenticity of Indian cuisine — each dish is crafted with a precise spice balance as intended by our chefs.
Spice levels are not adjusted, as doing so would compromise the integrity of the flavours.

SNACKS - **चखना**

OKRA FRIES sliced lady's fingers fried in spiced batter, served with freshly smoked tomato chutney (NAG,DF,V,NF,EF)	\$15
PANI PURI 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 (DF,NF,V,G,EF)	\$11 Extra Puri - \$4
STREET SAMOSA CHAAT crushed samosa topped with yogurt, sweet-tangy chutneys & crunchy noodles (N,V,D,G,EF)	\$16
CURRY CHIPS w/ butter sauce, melted cheese, onion, coriander & mayo (N,NAG,V,E) ***Can be made EF on request	\$21
WANNABE DRUMSTICKS (Lollipop) fried chicken nibbles w/ Szechuan sauce (DF,NF,G,E)	\$18 Extra Piece - \$5
VEG SHAAMI KABAAB Spiced lentil and vegetable patties with a soft, cheesy center — crisp on the outside, comforting inside. (V,EF, NAG, N)	\$18 Extra Piece - \$6

SMALL DISHES - **छोटा**

AMRITSARI ALOO KULCHA stuffed with spiced potato mash. Served w/ mint & onion chutney(V,NF,G) *** <i>Can be made Vegan/DF upon Request</i>	\$18
PAV BHAAJI spiced vegetable mash served w/ toasted butter buns (V,NF,G,E)	\$22 Extra Pav - \$4
CHILLI CHICKEN deep fried crispy chicken thigh pieces tossed in soy sauce, chilli, capsicum & onion (NF,E,G,DF)	\$25
KEEMA PAV spiced lamb mince served w/ toasted butter buns (NF,D,G, E)	\$25 Extra Pav - \$4
DAHI KABAB spiced yogurt patties that melt in your mouth, knighted w/ sesame charcoal sauce (N,NAG,V,D,EF)	\$18 Extra Piece - \$7
RAWA CRAB spiced crispy soft-shell crab served on a bed of coconut and curry leaf sauce (NF,NAG,DF,EF)	\$25

FROM THE TANDOOR - **तंदूरी**

PAHADI MURGH TIKKA chicken thigh marinated in mint, coriander, and green chilli; grilled in the tandoor for bold, earthy mountain flavours (NAG,NF,D,EF)	\$35
TANDOORI CHICKEN juicy on the bone; marinated in traditional Indian tandoori spices served w/ zesty green salad (NAG,NF,D,E)	\$35
MALAI CHICKEN yogurt, cashew paste, cream cheese marinated topped w/ jhol (N,NAG,D,EF)	\$34 Extra Piece - \$9
LAMB CHOPS (3 pieces) charred by the tandoor but juicy inside. Soaked in lime, yogurt & dark spices served w/ masala fries (NAG,NF,D,EF)	\$34 Extra Piece - \$12
CHARCOAL PANEER In-house cottage cheese that is soft and picks up flavours wonderfully. Marinated with herbs then gently charred with fresh tandoori masala (NAG,V,D,EF,NF)	\$29

FROM THE POT - **बड़ा**

BANG BANG BUTTER CHICKEN our take on the European-style classic - tender chicken simmered in a rich cashew and tomato gravy (N,NAG,D,EF)	\$34
DELHI STYLE BUTTER CHICKEN tender chicken in a rich cashew and fresh tomato gravy, slow-cooked with aromatic spices for deep, authentic flavour (NAG,EF,D,N)	\$38
AMRITSARI BHUNA MURGH Punjabi-style chicken slow-cooked in a thick, spiced onion and tomato masala — bold and hearty. (N,NAG,D,EF)	\$36
DUM CHICKEN subtle version of the famous Deccan "Dum ka Chicken". Cashew & yogurt-based gravy. (N,NAG,D,EF)	\$34
KOSHA MANGSHO Slow-cooked Bengali goat curry in a dark, spiced onion masala — deep, aromatic, and full of character (NAG,N,D,EF)	\$38
LAMB PEPPER FRY taking you back to the initial recipe. Tender lamb cooked in tamarind & rich spices to create that searing Goan curry (N,NAG,EG,D) *** <i>Can be made DF upon request</i>	\$36
DAAL MAKHANI simmered over 24 hours for deep, rich flavour (NAG,NF,V,D,EF)	\$32
SPINACH KOFTA soft, homemade paneer and palak (spinach) kofta; sautéed in Varanasi style tangy khoya mixed gravy (V,N,G,D,EF)	\$33
PANEER LAGAN cotton soft paneer filled w/ fresh khoa, fruits & nuts in a marriage of onion and tomato gravy (N,V,G,D,EF)	\$33
ACHAARI BAIGAN eggplant tossed in a spicy pickle sauce (NAG,N,V,EF)*** <i>Can be made DF/Vegan/NF upon request</i>	\$31
SHAAM SAVERA spinach-paneer koftas in a silky tomato gravy — a tribute to Sanjeev Kapoor's iconic creation (N,NAG,D,EF,V)	\$34

CHEF'S SPECIAL - **उत्सव**

CHICKEN BIRYANI tempting and flavourful pot of chicken, ginger, garlic, mint, coriander, and rice cooked together in the "Dum" style (NAG,NF,D)	\$32
LAMB SHANK NIHAARI slow cooked, grass fed lamb shoulder smothered in caramelised onion, cardamom and lamb stock (NAG,NF,D,EF)	\$41

BREADS - **रोटी**

NOTE: All the Breads are Egg Free

PLAIN NAAN	\$7
BUTTER NAAN	\$7
GARLIC NAAN	\$7
CHEESE NAAN	\$9
CHEESE & GARLIC NAAN	\$9
RUMALI ROTI (New Zealand's thinnest Naan bread)	\$9
TANDOORI ROTI*** <i>Can be made DF</i>	\$6
PESHAWRI NAAN (N)	\$9
LACHA PARATHA	\$8
GARLIC & CHILLI NAAN	\$9

SIDES - **ज़रूरी पक्ष**

PREMIUM BASMATI RICE (DF,EF,NAG,NF)	\$5
ZEERA RICE (D,EF,NAG,NF)***Can be made DF	\$9
RAITA (EF,NAG,NF)	\$5
ONION SALAD (EF,NAG,DF,NF)	\$5
KACHUMBAR SALAD (D,E,NAG,NF) *** <i>Can be made EF</i>	\$12
POPPADUM – Basket (NAG,DF,EF,NF)	\$7
MINT & ONION CHUTNEY (DF,NAG,NF)	\$4
TAMIRIND CHUTNEY (NF,DF,NAG)	\$4
MIXED PICKLE (NF,DF,NAG)	\$4
MANGO CHUTNEY (NF,DF,NAG)	\$4

We kindly request one bill per table.
We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

V=Vegetarian | N = Contains nuts | NAG = No Added Gluten | 🌶️ = Mild | 🌶️🌶️ = Medium | 🌶️🌶️🌶️ = Hot
NF=Nut free | DF= Dairy Free | E=Contains Egg | G= Contains Gluten | D= Contains Dairy | EF= Egg Free

