

t a b l a

SMALL PLATES

Veggie Samosa <i>potatoes, peas, fennel</i>	12	Duck Samosa	12
Jodhpur Mirchi Pakora <i>long hot pepper stuffed with mashed potatoes and spices</i>	11	Lamb Chops	25
Lasooni Cauliflower <i>crispy cauliflower, chili, garlic</i>	13	Chicken Malai <i>chicken in creamy textures of cheese, cream</i>	16
Kurkuri Bhindi <i>crispy okra, red onions</i>	13	Chicken Achari <i>chicken marinated in roasted pickled spices</i>	16
Palak Patta Chaat <i>spinach, gram flour, onions, tomatoes, chutney</i>	13	Lamb Seekh Kebab <i>ground lamb with mace, garlic, cloves, and coriander</i>	18
Brussel Sprouts Bhel <i>crispy brussel sprouts tossed with chutneys,</i>	13	Tandoori Octopus	17
Pudina Paneer Tikka <i>indian cheese marinated in mint and spices and roasted</i>	15	Tandoori Shrimp	17
		Tandoori Salmon	17

BREAD SERVICE

Amul Cheese & Jalapeno Naan 8

Truffle oil & Parmesan Cheese 8

LARGE PLATES

Paneer Pasanda *shallow fried stuffed paneer in creamy onion and sauce* 23

Nargis Kofta *kofta in a spicy ginger and garlic sauce* 23

Tabla Kofta *potato and cheese dumplings in a cream sauce* 23

Lal Mass Lamb Shank *rajasthani red chili based curry* 28

Goat Bhuna *a thick curry with fresh ginger, garlic, onions, and spices* 26

Lamb Rogan Josh *lamb stewed in ghee* 26

Malabar Fish Curry *red snapper fillet, lemonzest, coconut* 28

Tandoori Chicken *tandoori roasted half chicken* 25

Dhaba Chicken Curry *chicken drumsticks cooked in a spicy onion sauce* 23

Butter Chicken *chicken leg cooked in mild tomato sauce* 25

CURRY

Chicken 24 / Lamb 26 / Paneer 23 / Shrimp 23

Moilee

curry with coconut and curry leaves

Korma

thick curry made of almonds and cream

Tikka Masala

curry of tomatoes, onion & fenugreek

Saag

a thick curry made of pureed spinach and mustard

Karahi

curry of sauted onions, tomatoes, bell peppers

Vindaloo

spicy whole red chili curry

VEGGIES

Adrak and Dhaniya Paneer *cottage cheese cooked with ginger and cilantro 23*

Dahi Eggplant *spicy curry of indian eggplant in yogurt 23*

Veggie Kolapuri *mix veggies cooked in a homemade spice blend 23*

Channa Pindi *chickpeas cooked with potatoes 21*

Dal Tadka *yellow lentils cooked with garlic 21*

Dal Bukhara *black lentils cooked with ginger and garlic 21*

PARDA BIRYANI

Vegetable 23 / Chicken 24 / Lamb 26 / Shrimp 25

hyderabad style steamed rice cooked with spices, saffron & rose water

BREADS

Naans: Plain (6) / Garlic (7) / Chili (7)

Stuffed Naans: Kashmiri (8) / Onion (8)

Roomali Roti (10)

Whole Wheat: Roti (6) Paratha (7)

SIDES

Tandoori Veggies 9

Ajwain Aloo 8

Brussel Sprouts 9

Raita 5

Onions and Chilies 4

Pappadam 4