

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 <i>shallow fried stuffed paneer in creamy onion and sauce</i>	23
Nargis Kofta <i>kofta in a spicy ginger and garlic sauce</i>	23
Tabla Kofta <i>potato and cheese dumplings in a cream sauce</i>	23
Lal Mass Lamb Shank <i>rajasthani red chili based curry</i>	28
Goat Bhuna <i>a thick curry with fresh ginger, garlic, onions, and spices</i>	26
Lamb Rogan Josh <i>lamb stewed in ghee</i>	26
Malabar Fish Curry <i>red snapper fillet, lemonzet, coconut</i>	28
Tandoori Chicken <i>tandoori roasted half chicken</i>	25
Dhaba Chicken Curry <i>chicken drumsticks cooked in a spicy onion sauce</i>	23
Butter Chicken <i>chicken leg cooked in mild tomato sauce</i>	25

WRAP OR SALAD

Pudina Paneer Tikka 16

indian cheese marinated in mint and spices and baked in tandoor

Chicken Malai 17

chicken in creamy textures of cheese, cream

Chicken Achari 17

chicken marinated in roasted pickled spices

Lamb Seekh Kebab 18

ground lamb with mace, garlic, cloves, and coriander

Option to upgrade to a THALI which includes a veggie of the day, dal, naan, rice & dessert

Chicken 17 / Lamb 18 / Paneer 17 / Shrimp 17

Moilee

curry with coconut and curry leaves

Korma

thick curry made of almonds, 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

Lamb Rogan Josh

lamb stewed in ghee

VEGGIES

Kalonji Gobi *cauliflower curry with black onion seeds* 17

Adrak and Dhaniya Paneer *cottage cheese cooked with ginger and cilantro* 17

Mutter Paneer *cottage cheese, green peas* 17

Dahi Eggplant *spicy curry of indian eggplant in yogurt* 17

Veggie Kolapuri *mix veggies cooked in a homemade spice blend* 17

Channa Pindi *chickpeas cooked with potatoes* 17

Dal Tadka *yellow lentils cooked with garlic* 17

Dal Bukhara *black lentils cooked with ginger and garlic* 17

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

Gratuity of 20% will be added to tables of 5 and more