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SMALL PLATES

Amul Cheese & Jalapeno Naan	8	Truffle oil & Parmesan Cheese	8
Veggie Samosa <i>potatoes, peas, fennel</i>	12	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>hand cut crispy okra, red onions</i>	13	Basil Lehsuni Chicken Tikka <i>ginger, yogurt, and chili marinade</i>	16
Sweet Potato Bhel <i>cold indian chaat composed of onions, tomatoes, chutney</i>	13	Seekh Kebab <i>ground lamb with mace, garlic, cloves, and coriander</i>	18
Golden Chatpata Paneer Tikka <i>roasted prune stuffed paneer with pomegranate coating</i>	15	Tandoori Octopus	17
		Tandoori Shrimp	17

LARGE PLATES

Eggplant Mirchi Salan *curry with a blend of seasme seeds, tamarind, and peanuts* 23

Paneer Khurchan Masala *stif-fried paneer with peppers in a tomato and onion curry* 23

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

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

Goat Curry *goat cooked with caramelized onions along with ginger and garlic* 26

Rajasthani Karogesh *braised rabbit in whole spices and thick curry* 26

Lamb Rogan Josh *lamb stewed in ghee* 26

Roasted Lemon Salmon *creamy spinach and mushroom sauce* 28

Tandoori Chicken *tandoori roasted half chicken* 25

Desi 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

Aloo Gobi *a stir fry of potatoes and cauliflower 23*

Mutter Paneer *cottage cheese, green peas 23*

Bhindi Do pyaza *fresh okra sauted with shallots and spices 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

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

BREADS

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

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

Whole Wheat: Roti (6) Paratha (7)

SIDES

Tandoori Veggies 9

Brussel Sprouts 9

Raita 5

Onions and Chilies 4

Pappadam 4

Dahi Vada 6