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SMALL PLATES | HALF PLATES

Amul Cheese & Jalapeno Naan	6	Duck Samosa	9
Truffle oil & Parmesan Cheese	6	Lamb Chops	18
Veggie Samosa <i>potatoes, peas, fennel</i>	6	Chicken Malai <i>chicken in creamy textures of cheese, cream</i>	14
Lasooni Cauliflower <i>crispy cauliflower, chili, garlic</i>	10	Baluchi Chicken Tikka <i>ginger, yogurt and chili marinade</i>	14
Kurkuri Bhindi <i>crispy okra, red onions</i>	10	Ghost Shalimaar Seekh Kebab <i>ground lamb with mace, garlic, cloves, and coriander</i>	15
Paneer Tikka Amir Khusro <i>roasted prune stuffed paneer with pomegranate coating</i>	12	Tandoori Octopus	14
Kale and Sweet Corn Fritters	10	Tandoori Shrimp	14

LARGE PLATES

Eggplant Mirchi Salan <i>a curry with a blend of sesame seeds, tamarind and peanuts</i>	21
Cheese Methi Matter Makana <i>graded paneer folded with creamy fenugreek onion gravy</i>	21
Paneer Kucharan Masala <i>roasted paneer in a tomato and onion curry</i>	21
Tabla Kofta <i>vegetables and potato based quinoa dumpling</i>	21
Rajasthani Rabbit <i>rabbit loins braised and finished off in a cardamom and tomato gravy</i>	24
Lamb Shank Lal Mass <i>red chili based curry from Rajasthan</i>	26
Goat Beli Ram Curry <i>goat curry in a caramelized onions along with ginger garlic curry</i>	23
Lamb Rogan Josh <i>lamb stewed in ghee</i>	21
Grilled Poppy Seed Salmon <i>poppy seed and lemon crusted salmon in a turmeric, capers sauce</i>	25
Tandoori Chicken <i>tandoori roasted half chicken</i>	21
Patilia Chicken Curry <i>traditional bone in chicken curry from the Punjab region</i>	21
Butter Chicken <i>chicken leg cooked in mild tomato sauce</i>	22

CURRY

Chicken 20 / Lamb 21 / Paneer 19 / Shrimp 21

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 *potatoes and cauliflower curry* 19

Channa Pindi *chickpeas cooked with potatoes* 18

Dal Tadka *yellow lentils cooked with garlic* 18

Dal Bukara *black lentils cooked with ginger and garlic* 18

PARDA BIRYANI

Vegetable 20 / Chicken 21 / Lamb 22 / Shrimp 22 / Goat 22

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

BREADS

Naans: Plain (4) / Garlic (6) / Chili (5)

Stuffed Naans: Kashmiri (5) / Onion (5)

Whole Wheat: Roti (4) Paratha (5) Mint (5)

Kale Masala naan

SIDES

Tandoori Veggies 6

Snow peas n Jeera Aloo 6

Brussel Sprouts 6

Raita 3

Onions and Chilies 4

Pappadam 3