

# देसी फूड

## Desi Food

Our menu brings together the best of traditional recipes, rich spices, and contemporary favorites,

all **crafted with care and authenticity**. Whether you're in the mood for a comforting curry, sizzling tandoori, street-style snacks, or a fusion surprise, we've got something to satisfy every craving.

Each dish is made fresh, with **ingredients that speak of home and hospitality**. So turn the page, take your pick, and get ready to experience the **vibrant taste of Desi dining** — one bite at a time.





## BAR SNACKS

**PATAKA PEANUTS (V)** **9.99**

Golden, crispy peanuts tossed in our signature desi masala, bursting with bold, tangy flavors.

**PLAIN PAPAD (V)** **7.99**

Delicately roasted lentil papad served with laccha onion and in house mint chutney.

**MASALA PAPAD (V)** **12.99**

Crispy lentil papad served with signature masala peanuts—tangy, lightly spiced, and packed with authentic Indian flavor.

**CHAKHNA PLATTER (V)** **11.99**

Fried papad, plain peanuts, finger chips, and laccha onions with mint chutney — perfect for snacking.

**PLAIN FRIES** **6.99**

Golden, crispy potato fries, perfectly seasoned and served hot—a classic, crunchy snack.

**GARLIC FRIES (E)** **10.99**

Crispy, golden potato fingers tossed in our signature garlic sauce for a bold, flavorful crunch you can't resist. (Kid-Friendly)

**CREAMY CHILLI GARLIC FRIES (E)** **13.99**

Crispy fries smothered in a rich chili garlic sauce, delivering a bold, savory kick.

**BHATTI WINGS (NF)** **17.99**

Tender chicken wings marinated in traditional Indian spices and grilled to smoky perfection.

**ALOO POORI (V, NF)** **12.99**

Hot, golden whole-wheat pooris served with signature aloo curry and topped with tangy homestyle achari pyaaz.

**SABZI KACHORI (V, NF)** **13.99**

Crispy stuffed dough balls deep-fried to golden perfection, served with our signature aloo ki sabzi.

**TANDOORI PARANTHA (NF)** **9.99**

Tandoor-baked whole-wheat paratha with a perfect crunch and packed with tasty fillings you'll love.

**MASALA CHAI** **4.99**

## EGGS KORNER

Your style of eggs, served with buttered bread and crispy frys.

**MAKHAN BHURJI PAV (NF)** **11.99**

Creamy, butter-rich egg bhurji served with soft, toasted pav.

**DESI MASALA OMELETTE (NF)** **11.99**

A perfectly spiced omelette with onions, tomatoes, chilies, and fresh coriander, served hot with soft white bread.

CG: CONTAIN GLUTEN | NF: NUT FREE | V: VEGAN | E: CONTAIN EGGS | D: DESI SPECIAL

CLASSIC

## Bite-Sized

### VEGETARIAN STEAM MOMOS (NF, CG) 16.49

Soft, steamed momos filled with spiced vegetables, served with a spicy red chutney.

### CHICKEN STEAM MOMOS (NF, CG) 17.49

Handcrafted soft, steamed momos filled with spiced ground chicken, served with a spicy red chutney.

### CLASSIC SPRING ROLLS (NF, CG) 17.99

Crispy spring rolls stuffed with a zesty mix of vegetables and noodles, a perfect Indo-Chinese snack.

### KURKURE SPRING ROLLS (NF, CG) 19.99

Crispy Indo-Chinese spring rolls filled with spicy vegetable noodles, wrapped in a crunchy flaky shell.

## कोम्बो मील्स

### Combo Meals

All combos are served in Punjabi homestyle, served with rice, papad.

#### DHABA DAL RICE (NF) 9.99

RAJMA RICE (NF) 9.99

CHANA RICE (NF) 9.99

KADHI RICE (NF) 9.99

CHICKEN CURRY RICE (DF, NF) 12.49

GOAT CURRY RICE (DF, NF) 12.99

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# Tandoori momos



**VEGETARIAN: 17.49**

*Tandoori-marinated veggie momos with onion & bell peppers, grilled to perfection. (Served with Mint Chutney)*

**CHICKEN: 19.49**

*Juicy chicken momos marinated in tandoori masala, chargrilled for a smoky flavor. (Served with Mint Chutney)*

# BHARWAN GOL GAPPE

*Golden, crunchy sooji gol gappe filled with spiced aloo-channa bhalla, topped with sweet-spicy yogurt and our signature chutney.*

**11.99**



## चाट सेवण

### CHAAT SECTION

#### CHULBULE GOL GAPPE 9.99

*Light, crunchy gol gappe filled with spiced potato and chickpea masala, served with zesty sweet-and-sour water.*

#### DESI GHEE ALOO TIKKI 9.99

*Pan-fried golden potato patties in pure desi ghee, perfectly spiced, soft, and golden.*

#### PROTEIN-PACKED DAAL MOTH 9.99

*Sprouted moong dal tossed in desi masala and served with crunchy salad veggies.*

#### RAM LADDOO 10.99

*Delhi-style moong dal fritters topped with grated radish, mint chutney, and fried green chillies.*

#### MATHI CHANA CHAAT 10.99

*Crispy mathri topped with spicy chickpeas, tangy chutneys, and herbs.*

#### BHALLA PAPDI 11.99

*Soft lentil dumplings soaked in sweet and spicy yogurt, served with crunchy papdi and classic chutneys.*

दिल राजस्थान



## WRAPS, SANDWICHES, CROISSANTS

(NF, CG)

*Sandwiches and Wraps: +\$2.  
Choices of Bread: Focaccia or White Bread*

### CREAMY MASKA BUN 4.99

*Soft bun slathered with a rich mix of butter and cream – indulgent and comforting.*

### MAKHAN MALAI CROISSANT 6.99

*Buttery croissant with mixed fruit jam and whipped vanilla cream, topped with strawberry jus.*

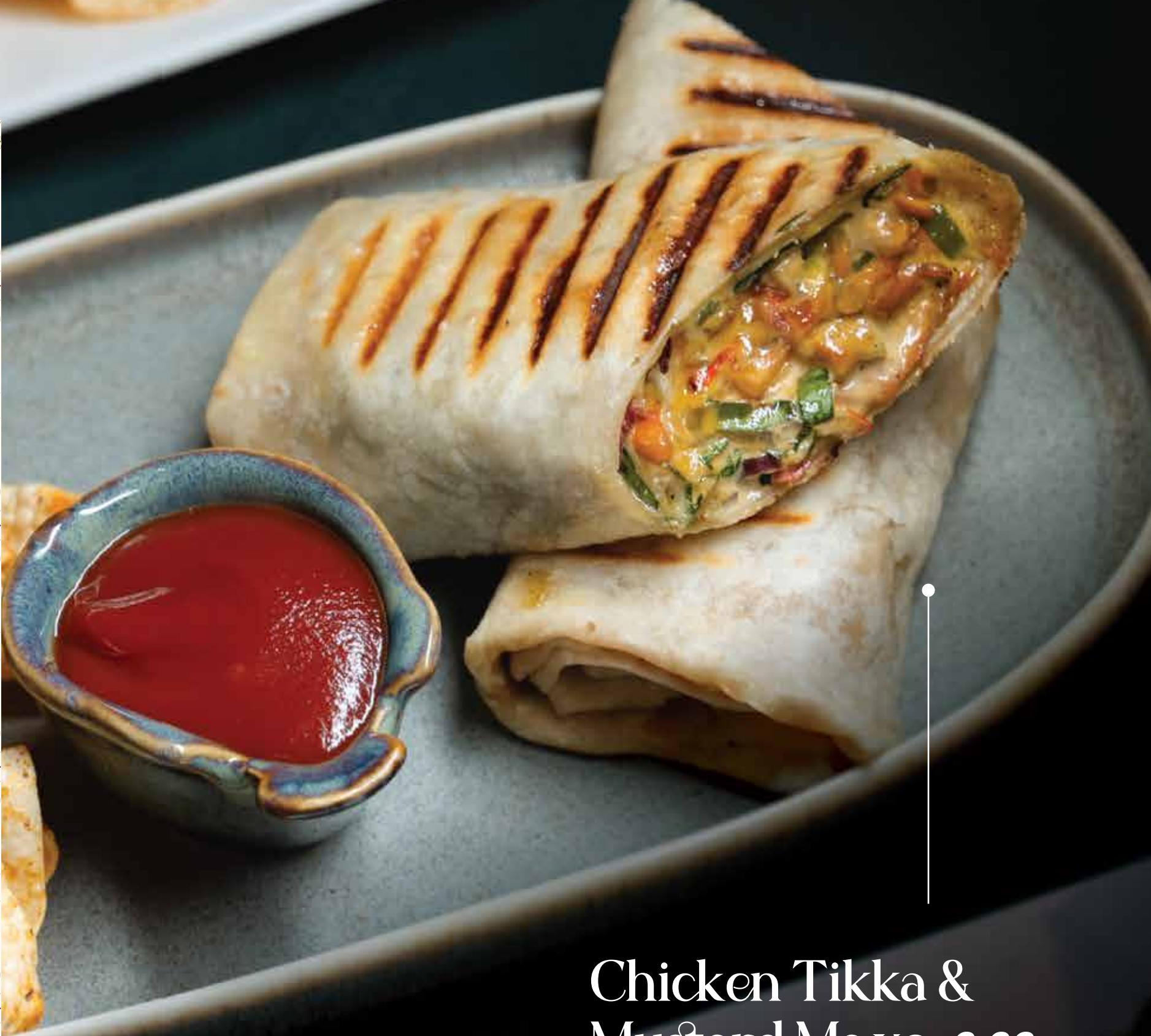
### DESI HOMESTYLE VEG 7.99

*A delicious mix of mustard spread, coleslaw, cucumber, tomato, and cheese.*

### Paneer Tikka & Mustard Mayo 8.99

*Tandoori paneer tikka, onion, and bell peppers mixed with mustard mayo and coleslaw.*

CG: CONTAIN GLUTEN | NF: NUT FREE



## Chicken Tikka & Mustard Mayo 9.99

*Tandoori chicken tikka, onion, and bell peppers mixed with mustard mayo and coleslaw.*

# वैजिटरियन ऐपेटाइज़र्स

## VEGETARIAN APPETIZERS

### DAHI KE KEBAB (NF) 14.99

Creamy hung curd patties, lightly crumbed and deep-fried, served with refreshing mint chutney.

### GREEN PEAS KEBAB (NF) 15.49

Baby green peas spiced with fragrant Indian masalas, stuffed with creamy Philadelphia cheese & shallow fried.

### STUFFED SIGHRI MUSHROOMS (NF) 16.99

Juicy jumbo button mushrooms stuffed with crunchy red onions, bell peppers, and cheese, chargrilled on a sighri for a smoky finish.

### DAL ARANCINI (NF) 16.99

A fusion twist on homestyle khichdi – cheesy stuffed balls coated in papad crumbs, deep-fried and served with achari mayo, crispy papad, mint chutney, and onion salsa.

### TOOFANI CHAAP (NF) 19.99

Soya chaap marinated in ginger and creamy hung curd, roasted in a tandoor for a spicy, smoky hit.

### CHUR CHUR MALAI CHAAP 21.99

Mouth-melting creamy soya chunks, chargrilled and served with soft rumali roti and laccha pyaaz.

### VEG PLATTER 32.49

A selection of expertly grilled vegetarian appetizers (Dahi Ke Kabab, Chef Special Paneer Tikka, Dal Arancini, Green Peas Kebab and Toofani Chaap)

## PESHAWARI PANEER TIKKA

18.99

Clay-oven paneer tikka marinated in aromatic Mughlai spices, served with smoky charred chilli mayo.

## CREAMY JALAPENO PANEER TIKKA

18.99

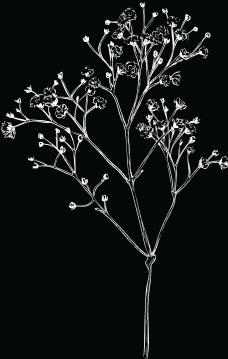
Creamy chargrilled paneer cubes served hot with our homemade jalapeño sauce for a rich, flavorful bite.



## CHILLI GOBHI (V, NF, CG)

17.49

An Indo-Chinese Hakka-style dish featuring crispy fried cauliflower stir-fried with chilli sauce, onions, and bell peppers.



## DHUAN-E-RASEELI

### SEEKH (NF) 23.99

Flavorful goat keema blended with herbs and cheese, char-grilled on skewers, served with soft rumali roti for a smoky Desi taste.

### MUTTON BURRAH (DF) 31.99

Tender lamb chops marinated in traditional Indian spices and fire-grilled for a juicy, flavorful finish.

### NON VEG PLATTER 39.99

A curated selection of grilled and tandoori appetizers.  
(Chicken Kebabs, Murgh Angaar, Murgh Malai Tikka, Original Tandoori Chicken and Fish Tikka)



## ਨੋਨ-ਵੇਜ਼ਿਟੇਰੀਅਨ ਐਪੇਟਾਇਜ਼ਿੱਸ

### NON-VEGETARIAN APPETIZERS

#### CHILLY CHICKEN (NF) 18.99

Tender chicken pieces cooked with fresh vegetables in a zesty chili garlic sauce, offering a perfect balance of sweet and savory flavors.

#### ANDHRA CHILLI CHICKEN (NF, DF) 18.99

Juicy chicken chunks tossed in fiery Andhra chili sauce, tempered with curry leaves, mustard seeds, and dried red chilies for a spicy South Indian kick.

#### MURGH ANGAAR (NF) 21.99

Chicken tikka marinated in yogurt, ginger, and aromatic spices, grilled in a charcoal clay oven for a smoky, flavorful finish.

#### ORIGINAL TANDOORI CHICKEN (NF) 17.99

Chicken marinated in a spiced yogurt and cooked in a clay oven until tender, juicy and beautifully charred.

#### AJWAINI FISH TIKKA (NF) 21.99

Fish fillets marinated with Indian spices and ajwain seeds, grilled for a fragrant, earthy taste.

#### MACHI AMRITSARI 23.99

Crispy fish fillets coated in a tangy Punjabi spice blend and gram flour, served with masala fries and mint tartar sauce.

#### CREAMY CHILLI CHICKEN (NF) 19.99

Indo-Chinese chicken with vibrant vegetables in a silky chili garlic sauce - creamy, savory, and flavorful.

#### NIMBU KAALI MIRCH CHICKEN (NF) 18.99

Juicy chicken thigh pieces stir-fried with onions, bell peppers, and crushed black pepper, finished with a zesty lemon squeeze.

#### MURGH MALAI TIKKA 22.99

Chicken tikka infused with cream, cheese, and mild spices, chargrilled for a subtle smoky richness.

#### MALMALI RUMALI SEEKH (NF) 21.99

Tender, juicy chicken breast kebabs served on soft, thin roomali roti—a melt-in-the-mouth, flavorful experience.

#### MACHI PAKODA 18.99

Home-style fish fritters marinated with mustard and fried, served with fiery green chili thecha for an authentic Desi kick.

#### TANDOORI POMFRET 25.49

Fresh pomfret fish marinated in Indian spices and creamy yogurt, then grilled in the tandoor for a juicy, smoky treat.



# Sham Saverा Kofta

**19.99** *Soft, flavorful koftas served in a rich, mildly spiced curry—a comforting North Indian classic.*



## वेजिटेरियन मेन कोर्स

### VEGETARIAN MAIN COURSE

**CHARCOAL-SMOOKED DAL MAKHANI (NF)** **17.99**

Whole black lentils slow-cooked overnight over a charcoal flame, infused with smoky richness and finished with butter and creamy double cream.

**BHINDI MASALA** **17.99**

Whole okra cooked with aromatic Rajasthani spices, delivering a tangy, spicy, and wholesome flavor.

**MUSHROOM DO PYAAZA** **17.99**

Succulent mushrooms tossed with onions in a spiced, nutty tomato-onion gravy, finished with a hint of truffle oil for aroma and depth.

**PANEER BUTTER MASALA** **17.99**

Soft paneer cubes simmered in a rich tomato-butter gravy, delicately spiced and finished with cream for a creamy, indulgent touch.

**LEHSUNI DAL TADKA (NF)** **17.99**

Traditional Arhar and Channa Dal simmered with browned garlic and finished with desi ghee for a warm, flavorful Indian classic.

**MALAI TAWA CHAAP** **17.99**

Soya chaap simmered in a creamy tawa sauce, blending traditional flavors with a hint of spice.

**METHI MALAI PANEER** **17.99**

Our signature malai paneer in a rich onion-cashew-almond gravy, finished with cream and dried fenugreek—a true North Indian classic.

**PANEER PASANDA ROULADE** **19.99**

Delicate paneer rolls stuffed with an aromatic blend of nuts and spices, served in a luxurious signature gravy.

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## नोन-वेजिटरियन मेन कोर्स

### NON-VEGETARIAN MAIN COURSE

#### DILLI WALA BUTTER CHICKEN 21.99

Iconic Delhi-style chicken simmered in a rich tomato-cashew gravy, finished with butter and cream. Mildly spiced and full of authentic flavor. (Bone-in / Boneless)

#### RARA CHICKEN 20.99

Chicken cooked in a thick, flavorful chicken keema gravy. Mildly spicy and perfectly balanced—a classic North Indian specialty. (Bone-in / Boneless)

*Note: Nut-Free, On Request,  
Please inform Server*

#### CHICKEN TIKKA MASALA 22.99

Tandoor-grilled chicken thighs with onions and peppers, simmered in a spiced tomato-cashew makhni gravy. (Boneless)

#### CHAMPARAN CHICKEN 21.99

A rustic Bihari specialty, slow-cooked in a clay pot with whole spices and onions, offering deep, earthy flavors in every bite. (Bone-in)

#### TAWA MEAT 23.99

Bone-in mutton cooked on a hot tawa in a robust onion-tomato masala, enriched with fresh ginger and a touch of cream.

#### SUSSEX MURGH CHANGEZI 21.99

A fiery house-special chicken cooked in our signature Changezi masala—smoky, spicy, and full of flavor. (Bone-in / Boneless)

#### COOKER WALA CHICKEN 21.99

Succulent chicken thigh pieces pressure cooked with house-blended garam masala in a light, soulful curry, reminiscent of rustic Indian kitchens. (Bone-in)

*Note: Nut-Free, On Request,  
Please inform Server*

#### METHI MALAI CHICKEN 22.99

Tender boneless chicken in a rich, creamy sauce with fresh fenugreek leaves. Mildly spiced, aromatic, and indulgent—a perfect balance of flavor and comfort. (Boneless)

#### NIZAMI GOHST 22.99

Succulent Hyderabadi mutton slow-braised in a creamy korma sauce, enriched with coconut cream.

#### COOKER WALA MEAT 22.99

Tender goat meat pressure-cooked with house-blended garam masala in a light, soulful curry, reminiscent of rustic Indian kitchens.

#### MUTTON KOSHA 22.99

A Bengali-style mutton dish simmered with potatoes and house-special smoked kosha spices, creating a rich, flavorful semi-gravy.

#### DESI GHEE BHUNA MEAT 22.99

Succulent bone-in mutton slow-cooked with aromatic spices and onions, bhunoed in rich desi ghee for deep, earthy flavors and an indulgent finish.

#### NALLI NIHARI 22.99

A traditional slow-cooked lamb stew with a blend of hand-ground Indian spices, fried onions and tomato paste.

#### RARA MEAT 22.99

Bone-in mutton simmered with spiced mutton keema, finished with fresh coriander for a double dose of flavor.



## ब्रेड्स BREADS

TANDOORI ROTI / BUTTER ROTI	3.49/3.99
ROOMALI ROTI	5.99
PLAIN NAAN / BUTTER NAAN	4.99/5.49
GARLIC NAAN	5.99
RUMALI NAAN	6.99
GARLIC RUMALI NAAN	7.99
LACCHA PARANTHA	5.49
LAAL MIRCH LACCHA PARANTHA	5.99
GREEN CHILLI LACCHA PARANTHA	6.49
TANDOORI PARANTHA (Aloo/Pyaaz/Paneer/Mix)	9.99
ASSORTED BREAD BASKET	23.49

## राइस RICE

STEAMED RICE	7.99
JEERA RICE/MASALA JEERA RICE	11.99
<small>Cumin-tempered basmati rice, uplifted with aromatic spices and golden onions</small>	
KATHAL BIRYANI	18.99
<small>Aromatic rice dish with kathal (jackfruit) and spices, offering a unique blend of flavors.</small>	
MUTTON BIRYANI	19.99
<small>Traditional Bombay-style masala biryani, cooked in a tapeli (deep pot) for that signature layered flavor.</small>	

## अकंपनिमेंट्स ACCOMPANIMENTS

LACCHA ONION	4.49
ACHARI PYAAZ	4.49
DESI SALAD	7.99
PLAIN YOGURT	5.49
KARARI BOONDI RAITA	6.49
BURRANI RAITA	6.49
MIX VEG RAITA	7.49

# Chicken Biryani

18.99

A Hyderabadi-style dum biryani, slow-cooked for deep flavour, served with burani raita.



Fenny Nest Malai

# RABRI

*Crispy fenny nest with rich rasmalai rabri—a festive crunch that melts in every bite.*

14.99



## डेजर्ट्स

### DESSERTS

#### GULAB JAMUN 8.99

*Melt in the mouth Gulab jamuns steeped in fragrant rose syrup, a classic dessert that soothes the soul.*

#### MOONG DAL HALWA 8.99

*Slow roasted moong dal blended with ghee and fragrant cardamom, a melt in the mouth traditional dessert.*

#### RASMALAI 9.99

*Tender rasmalai discs in fragrant saffron milk with nuts, a light, creamy, elegant dessert.*

#### DEATH BY CHOCOLATE CAKE 10.49

*Molten chocolate cake with a glossy ganache – a decadent treat for true chocolate lovers.*

#### WALNUT BROWNIE 13.99

*Rich & decadent walnut brownie, served warm with creamy vanilla ice cream.*

#### COCONUT JAGGERY ICE CREAM 10.99

*Our homemade creation – creamy coconut ice cream swirled with earthy, caramelized jaggery.*

Sitarah

# drinks

## BEER BOTTLES

(330ml)

CANADIAN MOLSON	\$7.75
BUDWEISER	\$7.75
HEINEKEN	\$8.25
STELLA	\$8.25
CORONA	\$8.25
KINGFISHER	\$8.50



## BEERS ON TAP

(18 Oz)

• RICKARDS RED (AMBER ALE)	\$10.99
• BUBBLE STASH (IPA)	\$10.99
• CREEMORE (LAGER)	\$11.99
• APOCALYPSO (BELGIAN WHITES + IPA)	\$11.99

## BEER PITCHERS

(56 Oz)

RICKARDS RED	\$36.00
BUBBLE STASH IPA	\$36.00
CREEMORE LAGER	\$39.00
APOCALYPSO	\$39.00

# Cognacs

(30ml)

HENNESSY VS	\$10.99
COURVOISIER VS	\$8.99
ST-REMY XO	\$7.99
REMY MARTIN	\$14.99
HENNESSY VSOP	\$15.50
COURVOISIER VSOP	\$12.99
HENNESSY XO	\$40.99

## Rums

(30ml)

BACARDI WHITE	7.99
HAVANA CLUB	7.99
APPLETON ESTATE	8.50
CAPTAIN MORGAN	7.50
OLD MONK	12.50
DIPLOMÁTICO	9.99
EL DORADO 12	9.99
EL DORADO 15	10.99
RONZACAPA 23	14.99

## Gin

BOMBAY SAPPHIRE	7.99
TANQUERAY	7.50
TANQUERAY NO. 10	11.99
HENDRICKS	7.99

## Vodkas

(30ml)

ABSOLUT	7.99
SMIRNOFF	7.99
CIROC	9.50
CIROC LIMONATA	10.99
CIROC WATERMELON	10.99
CIROC RED BERRY	10.99
GREYGOOSE	9.50
BELVEDERE	10.99
CRYSTAL HEAD	9.50
SKYY	9.50

# Tequilas

(30ml)

DON JULIO 1942 AÑEJO	38.50
CLASE AZUL REPOSADO	37.99
CASAMIGOS BLANCO	13.99
CASAMIGOS REPOSADO	12.99
CASAMIGOS AÑEJO	13.99
DON JULIO BLANCO	12.99
DON JULIO REPOSADO	13.99
DON JULIO AÑEJO	14.99

## RED WINE

### MERLOT

9OZ	\$14.00
12OZ	\$18.00
BOTTLE	\$34.00

### CABERNET SAUVIGNON

9OZ	\$17.00
12OZ	\$22.00
BOTTLE	\$42.00

### APOTHIC RED

9OZ	\$20.00
12OZ	\$27.00
BOTTLE	\$52.00

### MASI

9OZ	\$20.00
12OZ	\$27.00
BOTTLE	\$52.00

### SHIRAZ

9OZ	\$23.00
12OZ	\$30.00
BOTTLE	\$57.00

## SIGNATURE SHOTS

### Irish Car Bomb

10.99  
Stout beer, Proper No. 12  
whiskey & Guinness syrup.

### After Eight

10.49  
Kahlua, Baileys &  
peppermint schnapps.

### Three Wise Men

10.99  
A trio of single malt, blended  
malt & bourbon.

### Quick Fix

10.99  
Orgeat, coconut falernum  
& sambuca.

### Woo Woo

10.99  
Sake, zesty yuzu syrup & lime.

### PALANG TOD

11.49  
Absthine, pineapple juice  
and melon liqueur.

### JAGERBOMB

12.49  
Jagermeister and redbull.

### UDTA PUNJAB

13.49  
Flaming sambuca shot.

## WHITE WINE

### CHARDONNAY

9OZ	\$14.00
12OZ	\$18.00
BOTTLE	\$34.00

### SAUVIGNON BLANC

9OZ	\$14.00
12OZ	\$18.00
BOTTLE	\$34.00

### PINOT GRIGIO

9OZ	\$15.00
12OZ	\$19.00
BOTTLE	\$36.00

### ROSÈ

9OZ	\$15.00
12OZ	\$19.00
BOTTLE	\$36.00

### MOSCATO

9OZ	\$15.00
12OZ	\$19.00
BOTTLE	\$36.00

## DESSERT SHOTS

### Caramel Cloud

11.99  
A buttery blend of ripple,  
amaretto & peach brandy -  
like sipping golden silk.

### Tiramisu Twist

11.99  
Baileys, tiramisu fudge &  
crème de cacao - your  
favourite dessert, now  
with a buzz.

# Signature Cocktails

**SHIKANJI VODKA** 16.99

Indian lemon refresher with vodka and bold citrus notes.

**KAHO NA PYAAR HAI** 17.49

Rum, peach schnapps, and a splash of sweet grenadine.

**NONINO** 17.99

Vodka, raw green mango, pineapple, savoury notes, Aampanna

**SMURF** 16.99

Bright blue tropical blend with coconut and pineapple.

**ORANGE OLD FASHIONED** 16.99

Tequila, agave, orange bitters, Amaretto.

**GUL** 17.99

Empress elderflower and rose gin, lychee, passionfruit purée, peach bitters and peach soda.

**BETWEEN THE SHEETS** 17.99

New approach to Pina Colada (lychee, coconut and chai spice and coconut rum)



# Classics

**MARGARITAS** 16.99

Classic/Tamarind/Mango/Pineapple (Tequila, agave, lime)

**PALOMA** 16.99

Tequila with citrusy grapefruit freshness.

**CLASSIC MOJITO** 16.99

Minty, zesty rum refresher with lime.

**COSMOPOLITAN** 16.99

Vodka, triple sec, lime juice, cranberry juice.

**MULE** 16.99

Moscow/French (Vodka, cognac, ginger beer, lime)

**WHISKEY SOUR** 16.99

Whiskey, egg white, lime and angostura bitters.

**OLD FASHIONED** 17.49

Bourbon whiskey, orange twist, angostura bitters and demerara syrup.

**LONG ISLAND ICED TEA** 17.49

Strong, smooth mix of spirits with a cola finish.

**MAI TAI** 17.99

Classic tropical rum cocktail with citrus and almond notes.

**BRANDY CRUSTA** 17.99

Elegant brandy cocktail with citrus and sugar rim.

**ESPRESSO MARTINI** 17.99

Vodka, Baileys, Kahlúa, simple syrup, espresso, saline solution

**LYCHEE MARTINI** 17.99

Vodka, soho, lime, St. Germain.

# Mocktails (Non-Alcoholic)

**BANTA LEMONADE** 10.99

Sparkling desi lemonade with lime and pink salt.

**VIRGIN MOJITO** 12.49

(Mint/Pineapple/Mango/Watermelon) Classic cool and minty refreshment with lime juice and chilled soda.

**BETWEEN THE SHEETS** 15.99

New approach to Pina Colada (lychee, coconut, yogurt and chai spice)

**NONINO** 15.99

Raw green mango, pineapple, savoury notes, Aampanna

**BERRY BERRY TWIST** 15.99

Fresh, fruity, and fabulously pink. (Mix of berries and cranberry juice).

**PEACH BELLINI** 10.99

California peaches, house roasted peach cordial, lime and peach soda.

# Mocktails (Non-Alcoholic)

**Lassi**  
specials

**TUTTI FROOTY** 6.99

**MANGO LASSI**  
Sweet mango delight with a tutti-fruity twist.

**MISHRI MAKHAN** 6.99

**MALAI**  
Rich, creamy, and utterly divine.

**KARAARI MIRCH** 6.99

**& JEERA LASSI**  
Spiced perfection – a bold twist on the classic.

