

ਦੇਸੀ ਫੂਡ

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.



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



ਬਾਰ ਸਨੋਕਸ

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.

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.

HONEY CHILLI POTATOES (V) 12.99

Golden, crispy potato fries tossed in our signature honey chili glaze, perfectly balancing sweet and spicy flavors.

FRIED WINGS (E) 17.99

• Salt n Pepper Wings – Crispy golden wings tossed with cracked black pepper and a touch of sea salt, perfectly seasoned for a delicious bite.

• Honey Chilly Wings – Juicy fried wings glazed in a sweet and spicy house-made honey chili sauce.

• Creamy Chilly Garlic Wings – Crispy wings coated in a rich, creamy garlic sauce with a kick of chili heat.

• Creamy Garlic Mayo Wings – Golden fried wings smothered in a smooth garlic mayo sauce for a mellow, creamy finish.

BHATTI WINGS (NF) 17.99

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

ਚਾਟ ਸੇਕਣ

CHAAT SECTION

DESI GHEE ALOO TIKKI 9.99

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

CHULBULE GOL GAPPE 9.99

Crispy semolina puffs stuffed with spiced aloo chana, served with tangy sweet & sour waters

BHALLA PAPDI 11.99

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

AVOCADO BHELPURI 10.99

Crunchy puffed rice & variety of mixtures infused with desi style of guacamole.

बाइट साइज़

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.

Brunch Menu

AMRITSARI KULCHA (NF) 12.99

Layered, lip-smacking stuffed flatbread served with our signature chickpeas, salad, sweet and sour chutney

CHOLE BHATURE (NF) 12.99

A melody of spicy chickpeas paired with puffed bhaturas, served with homestyle achari pyaaz. (NF, V)

PAV BHAJI (NF) 11.99

Buttery, spiced mashed vegetables bursting with flavor, served with soft, toasted pav.

MANGO LASSI 6.99

Sweet mango delight with a tutti-fruity twist.

Tandoori momos



VEGETARIAN: 17.49

Tandoor grilled momos spiced with Indian flavors, tossed with onions and bell peppers, served with fresh mint chutney.

CHICKEN: 19.49

Tandoor-grilled chicken momos marinated with Indian spices, onions, and bell peppers, served with fresh mint chutney.

वेजिटेरियन ऐपेटाइज़र्स

VEGETARIAN APPETIZERS

DAHI KE KEBAB (NF) 14.99

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

PESHAWARI PANEER TIKKA 18.99

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

CREAMY JALAPENO PANEER TIKKA 18.99

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

TOOFANI CHAAP (NF) 19.99

Smoky tandoor-roasted soya chaap marinated in ghost peppers and creamy hung curd, served as a spicy, flavorful treat.

LEHSUNI MALAI CHAAP WITH WARM CHEESE FONDUE 21.99

Soft, flavorful tandoor-roasted chaap marinated in garlic and cream, served with a warm, cheesy fondue dip.

VEG PLATTER 32.49

A selection of expertly grilled vegetarian appetizers (Dahi Ke Kabab, Chef Special Paneer Tikka, Malai Chaap and Toofani Chaap)

B Chilli Gobhi (V, NF, DF)

17.49

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



● MALMALI ROOMALI

SEEKH (NF) 21.99

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

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-ਵੇਜਿਟੇਰਿਅਨ ਐਪੇਟਾਇਜ਼ਰਸ

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.

● B*** PARD CHICKEN (NF, DF) 21.99

Grilled chicken marinated in fiery Jamaican Jerk seasoning, packed with tantalizing heat for spice lovers.

● 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 Savera 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-SMOKED DAL MAKHANI **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 CORN PALAK **19.99**

Baby spinach gently sautéed with browned garlic, sweet American corn, and finished with whipped butter and cream.

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.

KADHAI PANEER **17.99**

Paneer cubes stir-fried with onions, peppers, and kadhai spices, creating a sweet, spicy, and aromatic dish.

MALAI KOFTA **19.99**

Soft cottage cheese and potato dumplings simmered in a rich, velvety cashew gravy, delicately spiced and indulgent.

NF: NUT FREE



नोन-वैजिटेरियन 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

Bone-in 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.

RARA MEAT 22.99

A hearty combination of bone-in mutton simmered with spiced mutton keema, finished with coriander for a double dose of flavor.

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)

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).

CHICKEN RASCALLA 20.99

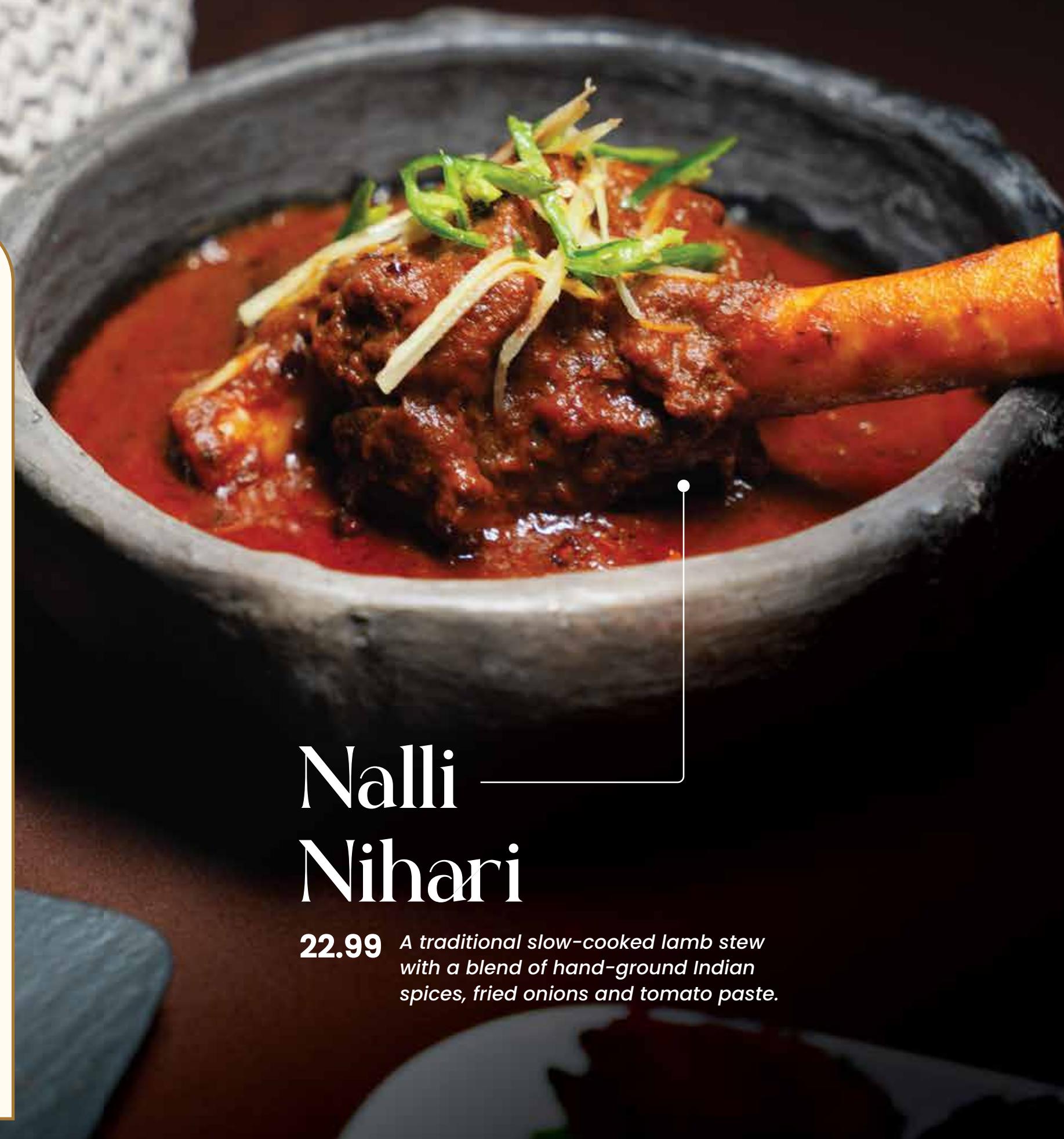
A fiery chicken curry infused with guntur peppercorns, fennel seeds & curry leaves delivering a punch of bold flavours. (Boneless)

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.

DESI GHEE BHUNA MEAT 22.99

Succulent bone-in mutton slow-cooked with aromatic spices and onions, roasted and cooked 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.

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

अकंपनिमेंट्स ACCOMPANIMENTS

LACCHA ONION	4.49
SIRKA PYAAZ	6.49
DESI SALAD	7.99
PLAIN YOGURT	5.49
KARARI BOONDI RAITA	6.49
BURRANI RAITA	6.49
MIX VEG RAITA	7.49
 DIPPINGS :	
GARLIC DIP	1.49
MINT CHUTNEY	0.99
MOMOS CHUTNEY	1.49

Chicken Biryani (NF)

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

RASMALAI 9.99

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

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.

DEATH BY CHOCOLATE CAKE 10.49

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

WALNUT BROWNIE & ICE CREAM 13.99

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

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)

CANADIAN MOLSON	\$10.99
BELGIAN MOON	\$10.99
RICKARDS RED	\$10.99
STELLA	\$11.99
HEINEKEN	\$11.99

BEER PITCHERS

(56 Oz)

CANADIAN MOLSON	\$36.00
BELGIAN MOON	\$36.00
RICKARDS RED	\$36.00
STELLA	\$39.00
HEINEKEN	\$39.00



Cognacs

(30ml)

HENNESSY VS	\$10.99
COURVOISIER VS	\$8.99
GRAND MARNIER	\$8.99
ST-REMY XO	\$7.99
REMY MARTIN	\$14.99
HENNESSY VSOP	\$15.50
COURVOISIER VSOP	\$12.00
HENNESSY XO	\$40.99



Rums

(30ml)

BACARDI WHITE	7.99
BACARDI GOLD	7.99
APPLETON ESTATE	8.50
CAPTAIN MORGAN	7.50
OLD MONK	12.50
EL DORADO 12	9.99
EL DORADO 15	10.99

Vodkas

(30ml)

ABSOLUT	7.99
ABSOLUTE LIME	7.99
ABSOLUTE RASPERRI	7.99
SMIRNOFF	7.99
CIROC	9.50
CIROC LIME	9.50
CIROC PASSIONFRUIT	9.50
GREYGOOSE	9.50
CRYSTAL HEAD ONYX	9.50
BELVEDERE	10.99

RED WINE

MERLOT

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

CABERNET SAUVIGNON

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

MASI

9OZ	\$20.00
12OZ	\$27.00
BOTTLE	\$36.00

SHIRAZ

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

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

ROSE JACKSON TRIGGS

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

Whiskey

(30ml)

GLENFIDDICH 12 YRS	10.99
GLENFIDDICH 14 YRS	13.99
GLENFIDDICH 15 YRS	14.99
GLENFIDDICH 18 YRS	23.99
GLENLIVET 12 YRS	9.99
GLENLIVET 15 YRS	14.99
GLENLIVET 18 YRS	23.99
GLENMORANGIE ORIGINAL	9.99
GLENMORANGIE 12 YRS	14.99
MACALLAN 12 YRS	17.99
MACALLAN 15 YRS	41.99
DALWHINNIE 15 YRS	15.49
BALVENIE 12 YRS	17.49
MONKEY SHOULDER	12.99
BLACK LABEL	9.99
DOUBLE BLACK	10.99
GOLD LABEL	12.99
BLUE LABEL	39.99
JP WISER	7.99
JAMESON (Irish)	8.99
PROPER NO. 12 (Irish)	9.99
SUNTORY TOKI (Japanese)	13.99
HIBIKI (Japanese)	15.99
DALMORE	18.99
CROWN ROYAL	8.99
CROWN ROYAL RYE	9.99
CROWN ROYAL XO	10.99
GIBSON (Canadian Whiskey)	10.99
AMRUT	12.99
ROYAL CHALLENGE	8.50
CHIVAS REGAL	9.99
BLACK DOG	10.99
ANTIQUITY BLUE	9.99
BALLANTINE	10.99

Gin

Tequilas

(30ml)

DON JULIO 1942	38.50
CLASE AZUL	37.99
PATRON EL CIELO	31.99
CASAMIGOS BLANCO	13.99
CASAMIGOS ANEJO	13.99
CASAMIGOS REPOSADO	12.99
DON JULIO BLANCO	12.99
DON JULIO REPOSADO	12.99
1800 GOLD	12.99
1800 SILVER	12.99
JOSE CUERVO GOLD	7.99
SAUZA CUERVO SILVER	7.99
SILVER PATRON	12.99
TROMBA SILVER	8.99
ILLEGAL MEZCAL (SMOKY)	13.99

SIGNATURE SHOTS

Irish Car Bomb

Stout beer, Proper No. 12 whiskey & Guinness syrup

After Eight

Kahlua, Baileys & peppermint schnapps

Three Wise Men

A trio of single malt, blended malt & bourbon

Quick Fix

Orgeat, coconut falernum & sambuca

Woo Woo

Sake, zesty yuzu syrup & lime

PALANG TOD</h3

Signature Cocktails

DILLI WALA BANTA 16.49

Fizzy, nostalgic vodka cooler with lime and pink salt.

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.

FOAM-CHI-BERRY 17.49

Strawberry foam with lychee soda, grey goose, triple sec and lime

GUL 17.99

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

NONINO 17.99

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

BETWEEN THE SHEETS 17.99

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

BERRY BERRY TWIST 17.99

Vodka, mixed berries, cranberry and passionfruit juice.

CUCUMBER KARIZMA 16.49

Cucumber-infused Tanqueray Gin, basil, and gin – fresh and crisp.

CAESAR 16.99

Canadian classic (Vodka, Clamato, lime, Worcestershire, Tabasco, olive brine).

SMURF 16.99

Bright blue tropical blend with coconut and pineapple.

GINFINITY 16.99

Floral, dreamy, & perfectly balanced. (Empress Gin, elderflower syrup, lavender syrup, lemon juice)

SOULMATE SOUR 16.99

Velvety smooth with a tangy bite – pure satisfaction in a glass. (Whiskey sour with cranberry and ginger)

BAY BREEZE REMIX 16.99

Light white rum with fruity tropical punch.

THEY CALL ME BRUCE 17.99

Bold, decadent gin cocktail with chocolate-dipped fig notes.

NEGRONI 17.99

Tanqueray no. ten, campari, dillon's vermouth.

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.

FRENCH 75 16.99

Effervescent, crisp, and irresistibly chic. (Gin, lime juice, champagne, simple syrup).

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.

MANHATTAN 17.99

Bourbon whiskey, angostura bitters, sweet vermouth.

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).

HIBISCUS SPRITZ 15.99

Grapefruit, salted hibiscus, alkaline rose cordial and plum bitters.

PEACH BELLINI 10.99

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

CHATPATE AAM KI 8.49

Spiced raw mango with lime & tang.

SHIRLEY TEMPLE 9.99

Grenadine, lemon-lime soda, and cherries.

FROOTY MANGO 5.99

Mango goodness in every sip. (Pineapple/Orange/Cranberry/Clamato).

JUICES 5.50

RED BULL 5.99

POPS 3.50

(LIMCA/THUMS UP/CRUSH/PEPSI/ DIET PEPSI/ GINGER ALE)

BOTTLED WATER 1.99

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

