



FOOD

# Menu

Our menu brings together the best of traditional recipes, rich spices, & contemporary favorites, all crafted with care & authenticity.



# Bar snacks

**PATAKHA PEANUTS**

\$9.99

*Crunchy roasted peanuts tossed with chilli heat, citrus zest, and bold desi spices.*

**MASALA PAPAD**

\$12.99

*Crisp papad layered with onion, tomato, herbs, and tangy masala seasoning.*

**CHIPS & DIPS**

\$10.99

*Potato and banana chips, nachos, and fries served with guacamole, tomato salsa, and garlic mayo.*

**CLASSIC SPRING ROLLS**

\$17.99

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

**KURKURE SPRING ROLLS**

\$19.99

*Golden-fried rolls stuffed with seasoned vegetables—light, crisp, and addictive.*

**HONEY CHILLI POTATOES**

\$12.99

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

**WINGS (Choice of Dip or Seasoning)**

\$14.99

*(Sweet Chilly, Spicy Schezwan, Creamy Garlic, Barbecue, Cajun Rub, Salt and Pepper, Sriracha.)*

*Crispy wings served tossed or dry with your choice of house-made sauces or spice rubs.*

**NIMBU KAALI MIRCH CHICKEN**

\$18.99

*Wok-tossed chicken finished with cracked black pepper, fresh lime, and subtle heat.*

# Soups

## ROASTED TOMATO & GARLIC SOUP \$8.99

*Slow-roasted tomatoes blended with garlic and herbs, finished with whipped cream.*

## HYDERABADI MUTTON MARAG \$12.99

*Rich, slow-simmered bone broth infused with Hyderabadi spices.*

# Salads

## DESI SPROUT CHAAT SALAD \$12.99

*Protein-rich sprouts tossed with onion, tomato, citrus, and chaat masala.*

## CAESAR SALAD \$13.99

*Crisp romaine, parmesan, croutons, and creamy Caesar dressing.*

# Platters

## VEG PLATTER \$119

*Grilled halloumi, assorted vegetables, and paneer popcorn.*

## CHICKEN PLATTER \$139

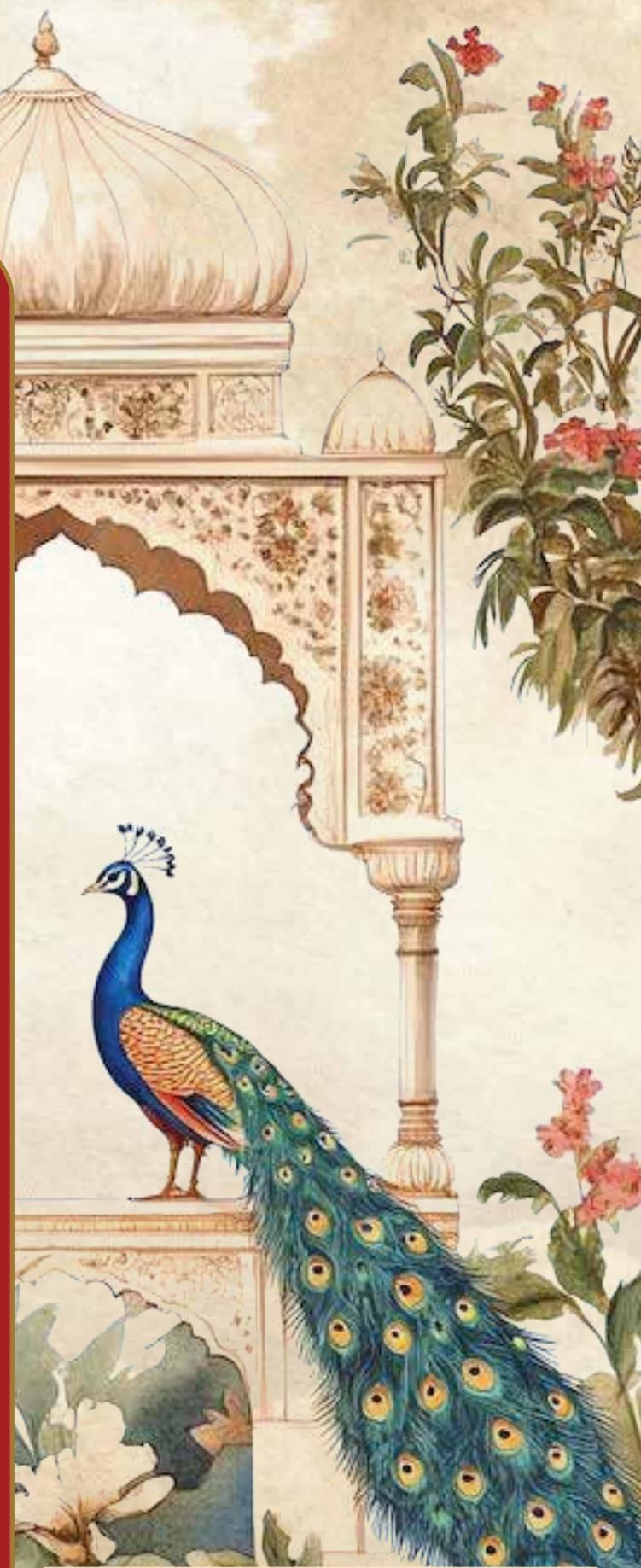
*Grilled chicken, chicken seekh kebabs, and crispy chicken popcorn.*

## SEAFOOD PLATTER \$149

*Grilled fish, fish fingers, and masala butter shrimp.*

## LAMB PLATTER \$169

*New Zealand lamb rack, lamb seekh kebabs, and slow-cooked lamb shank with rice.*



*All platters served with Pita bread, mixed greens, guacamole, salsa, pindi chana hummus, coleslaw, masala lavash, and nachos.*

## Sliders

### SPICY 'N' CRISPY PANEER SLIDER \$14.99

Crispy paneer, ghost pepper-infused mayo, pickles, and soft buns.

### CHICKEN TIKKA SLIDER \$15.99

Smoky chicken tikka layered with tandoori mayo.

### JUICY LUCY LAMB SLIDERS \$21.99

Cheese-stuffed lamb patties grilled juicy and bold.

## Sandwiches

### HERBED VEGGIE OPEN SANDWICH \$14.99

Wok-tossed seasonal vegetables, mozzarella, and fresh herbs on toasted bread.

### PULLED CHICKEN & CHEESE SANDWICH \$16.99

Slow-cooked pulled chicken layered with melted cheese and house sauce.

## Tacos

### CRISPY SPICY PANEER TACO \$14.99

Crunchy paneer with creamy filling and fresh crunch.

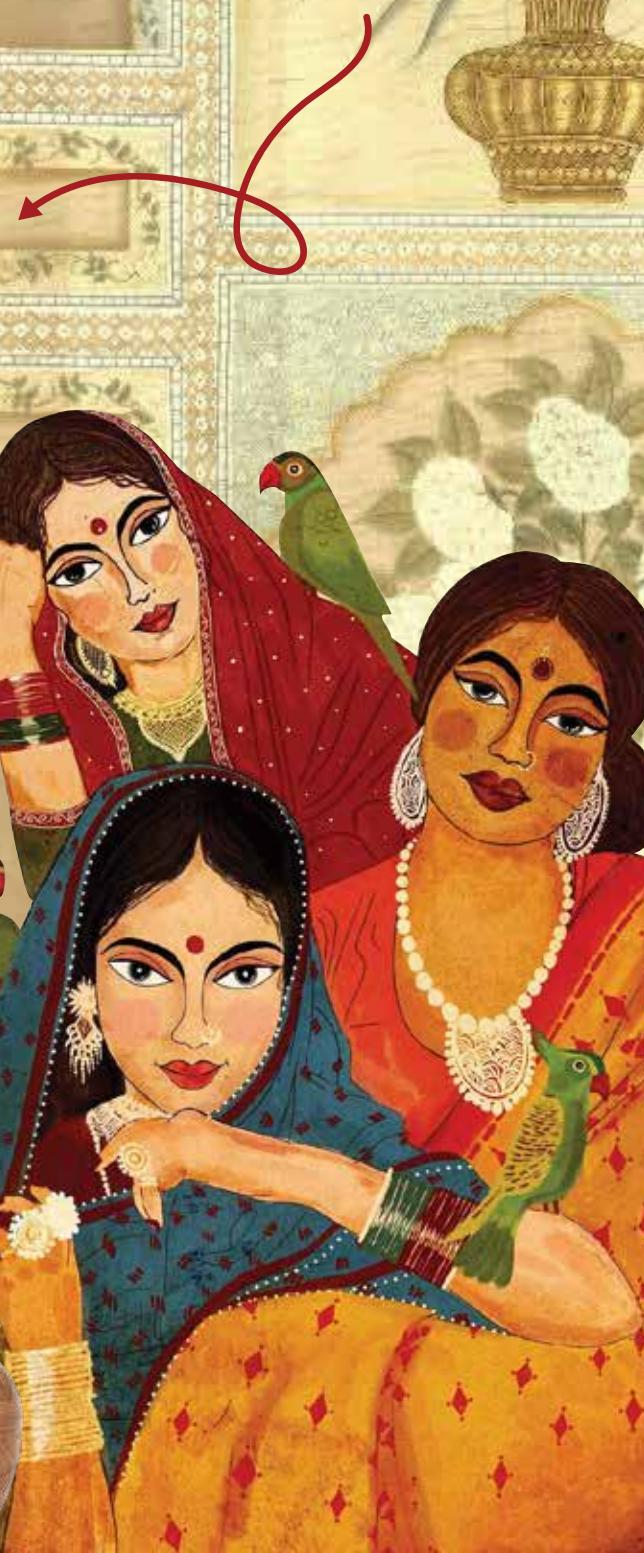
### CHICKEN CHETTINAD TACO \$16.99

South Indian-spiced chicken wrapped in soft taco shells with cooling slaw.

### CLASSIC FISH FINGER TACO \$17.99

Golden fish fingers with tartar-style sauce and crisp greens.

COMING  
soon



# Momos

## STEAMED VEG MOMOS

Delicate dumplings filled with fresh vegetables and subtle aromatics.

\$16.49

## TANDOORI VEG MOMOS

Tandoori-marinated veggie momos with onion & bell peppers, grilled to perfection.

\$17.49

## STEAMED PANEER MOMOS

Juicy cottage cheese and red onion dumplings with light sesame notes.

\$17.49

## TANDOORI PANEER MOMOS

Cottage cheese and onion momos, tandoori-grilled with smoky sesame notes.

\$18.49

## STEAMED CHICKEN MOMOS

Succulent chicken filling with gentle spice and smoky finish.

\$17.49

## TANDOORI CHICKEN MOMOS

Juicy chicken momos marinated in tandoori masala, chargrilled for a smoky flavor.

\$19.49

# Chaat Section

## DILLIWALE GOLGAPPE

Masala aloo Chana, teekha and khatta meetha paani.

\$10.99

## BHARWAN GOLGAPPE

Stuffed with spicy bhalla, aloo, chana topped with assorted tangy chutneys.

\$12.99

## DAHI BHALLA PAPDI

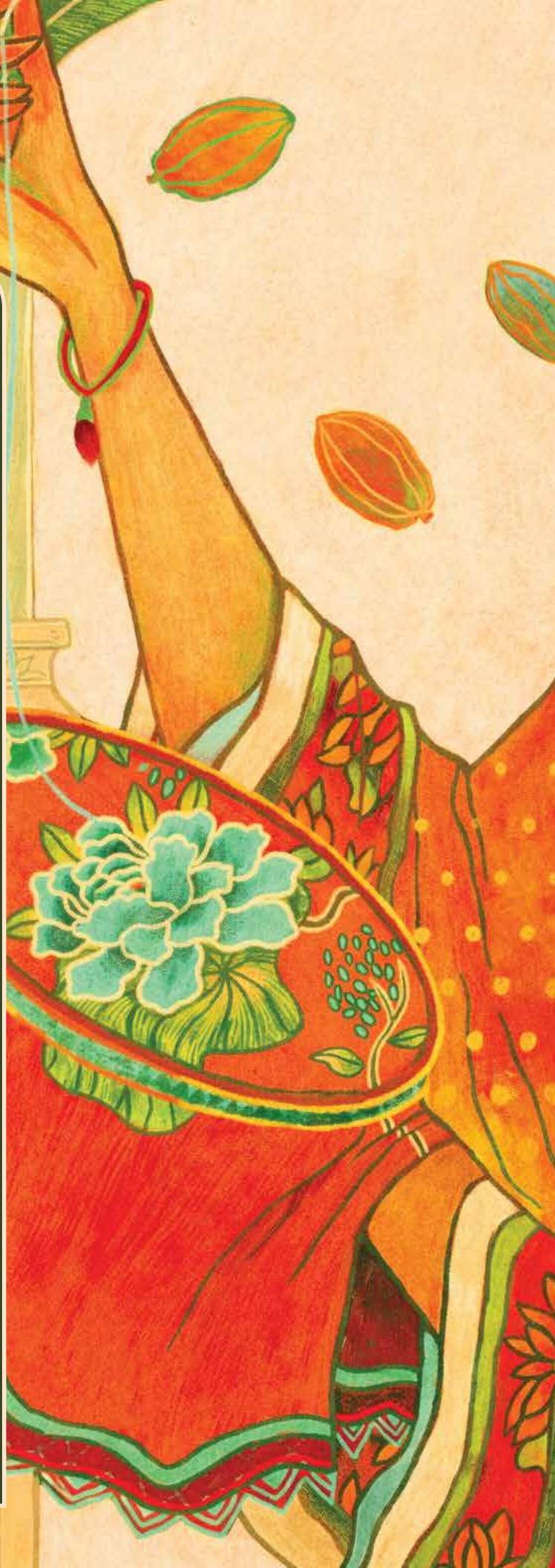
Soft lentil balls in sweet curd, paired with crunchy papdi and classic chutneys.

\$12.99

## KRISPY KALE PATTA CHAAT

Crispy kale patta chaat tossed with tangy spices, chutneys, and a hint of crunch.

\$13.99





# veg Starters

**CAJUN FRIES**

*Crispy fries tossed in Cajun spice, served with garlic aioli.*

**\$9.99**

**DAHI KEBAB****WITH PINEAPPLE SALSA**

*Soft hung-curd kebabs with mild spices and crisp exterior.*

**\$14.99**

**CHILLI GOBHI**

*Crispy cauliflower tossed in bold Indo-Chinese chilli glaze.*

**\$17.49**

**CHUR CHUR MALAI CHAAP**

*Cream-marinated soya chaap grilled tender and smoky.*

**\$16.99**

**TOOFANI CHAAP**

*Fiery, high-heat chaap cooked in robust masala.*

**\$19.99**

**PESHAWARI PANEER TIKKA**

*Cashew-cream marinated paneer, lightly charred.*

**\$18.99**

**PESTO THECHA PANEER TIKKA**

*Paneer marinated in nutty chilli-basil pesto, finished in the tandoor.*

**\$19.99**

**BAKED PORTOBELLO MUSHROOMS \$19.99**

*Oven-roasted mushrooms served with saffron sauce.*

**PINDI CHANA HUMMUS PLATE**

*Creamy chana hummus with crispy pita and achari crudités.*

**\$17.99**

**SHAADI WALI CHOWMEIN**

*Wok-tossed noodles with crisp veggies, finished with black pepper and a hint of vinegar.*

**\$18.99**

# *non-veg* Starters

## **CHILLI CHICKEN**

*Crispy chicken tossed with peppers, garlic, and chilli sauce.*

**\$16.99**

## **CREAMY CHILLI CHICKEN**

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

**\$19.99**

## **MALAI BASIL TENDERS**

*Creamy chicken tikka with basil freshness and subtle smoke.*

**\$17.99**

## **MALMALI ROOMALI SEEKH**

*Soft minced chicken seekh kebabs with delicate seasoning.*

**\$21.99**

## **DHUAN-E-RASEELI SEEKH**

*Juicy seekh kebabs infused with charcoal smoke.*

**\$23.99**

## **MURGH ANGAR**

*Char-grilled chicken with bold spices and smoky depth.*

**\$21.99**

## **STUFFED AFGHANI TANGDI**

*Creamy, nutty stuffed chicken drumsticks grilled to perfection.*

**\$21.99**

## **TANDOORI CHICKEN**

*Classic yoghurt-marinated chicken roasted in the tandoor.*

**\$22.99**

## **FISH TIKKA LEMON BUTTER**

*Grilled fish finished with citrus butter.*

**\$23.99**

## **TANDOORI AMRITSARI JHINGA**

*Juicy prawns marinated in spiced yoghurt and charred.*

**\$26.99**

## **TANDOORI POMFRET**

*Fresh pomfret fish marinated in Indian spices and creamy yogurt, then grilled in the tandoor.*

**\$26.99**

## **NEW ZEALAND LAMB CHOPS**

*(6 pcs) Premium lamb chops grilled juicy, served with chunky fruit salsa.*

**\$79.00**



# Vegetarian Main course

**LEHSUNI DAL TADKA** \$17.99

*Yellow lentils tempered with garlic and cumin.*

**SMOKED DAL MAKHANI** \$18.99

*Slow-cooked black lentils with butter, cream, and smoke.*

**JODHPURI BHINDI** \$18.99

*Crisp okra tossed in Rajasthani spices.*

**MARWARI GOBHI** \$19.99

*Spiced cauliflower with rustic Marwari flavours.*

**KADHAI PANEER** \$20.99

*Paneer cooked with peppers and bold masala.*

**METHI MALAI PANEER** \$21.99

*Creamy fenugreek-infused paneer curry.*

**TAWA CHAAP** \$21.99

*Griddle-cooked soya chaap in onion-tomato masala.*

**MALAI KOFTA** \$22.99

*Soft dumplings in rich cashew gravy.*

**PALAK PANEER** \$23.99

**KHURCHAN**

*Spinach-paneer finished with torched khoya or grilled halloumi.*



# Non vegetarian Main course

**CHICKEN TIKKA MASALA** \$22.99

*Smoky tikka in spiced tomato gravy.*

**DILLI WALA BUTTER CHICKEN** \$22.99

*Creamy, buttery tomato sauce  
with tandoor chicken.*

**RARA CHICKEN** \$23.99

*Minced and boneless chicken  
cooked together.*

**SUSSEX CHICKEN CHANGEZI** \$24.99

*Mughlai-style creamy chicken curry.*

**CHAMPARAN CHICKEN** \$25.99

*Slow-cooked chicken with mustard  
oil and whole spices.*

**DESI GHEE BHUNA MEAT** \$29.99

*Slow-roasted mutton in aromatic spices.*

**NALLI NIHARI** \$32.99

*Tender lamb shanks braised till rich and silky.*

**LAMB SHANK VINDALOO** \$33.99

*Slow-cooked lamb shank in  
bold Goan-style spices.*





# Rice & biryani

<b>STEAMED RICE</b> Fluffy basmati rice.	\$7.99
<b>JEERA / MASALA JEERA RICE</b> Lightly spiced cumin rice.	\$11.99
<b>KATHAL BIRYANI</b> Slow-cooked basmati rice layered with tender young jackfruit, whole spices, caramelized onions, and aromatic herbs.	\$17.99
<b>HYDERABADI CHICKEN BIRYANI</b> Dum-cooked basmati rice layered with spiced chicken.	\$18.99
<b>MUTTON BIRYANI</b> Traditional Bombay-style masala biryani, slow-cooked in a tapeli for rich, layered flavor.	\$19.99

# Indian breads

<b>PLAIN ROTI</b>	\$3.49
<b>BUTTER ROTI</b>	\$3.99
<b>PLAIN NAAN</b>	\$4.49
<b>BUTTER NAAN</b>	\$4.99
<b>GARLIC NAAN</b>	\$5.49
<b>GARLIC ROOMALI NAAN</b>	\$6.49
<b>SMASHED GARLIC NAAN</b>	\$7.99
<b>LACCHA PARANTHA</b>	\$6.49
<b>LAAL MIRCH LACCHA PARANTHA</b>	\$6.99
<b>CHILLY GARLIC LACCHA PARANTHA</b>	\$7.99
<b>CREAM CHEESE KULCHA</b> Sun dried tomatoes, parm pesto.	\$13.99

# Desserts

**GULAB JAMUN** \$8.99

*Deep-fried dumplings soaked in rose-cardamom syrup.*

**RAS MALAI** \$9.99

*Soft cheese dumplings soaked in saffron-infused milk.*

**FENNY NEST MALAI RABRI** \$14.99

*Crispy vermicelli nest with rasmalai rabri – soft and crunchy.*

**DEATH BY CHOCOLATE** \$10.49

*Decadent layered chocolate indulgence.*

**WALNUT BROWNIE & ICE CREAM** \$13.99

*Warm chocolate brownie served with vanilla ice cream.*

# Sides

**KARARI BOONDI RAITA** \$6.49

*Crunchy boondi folded into chilled yoghurt.*

**MIX VEG RAITA** \$7.49

*Fresh vegetables in lightly seasoned yoghurt.*

**CHILLI GARLIC BURRANI RAITA** \$6.99

*Spiced yoghurt with chilli-garlic kick.*

**DESI SALAD** \$7.99

*Crisp seasonal greens with lemon dressing.*

**PLAIN YOGURT** \$5.49

**LACCHA ONION** \$4.49

**SIRKA PYAAZ** \$6.49

