



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 chilli 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 Hyderabad 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.

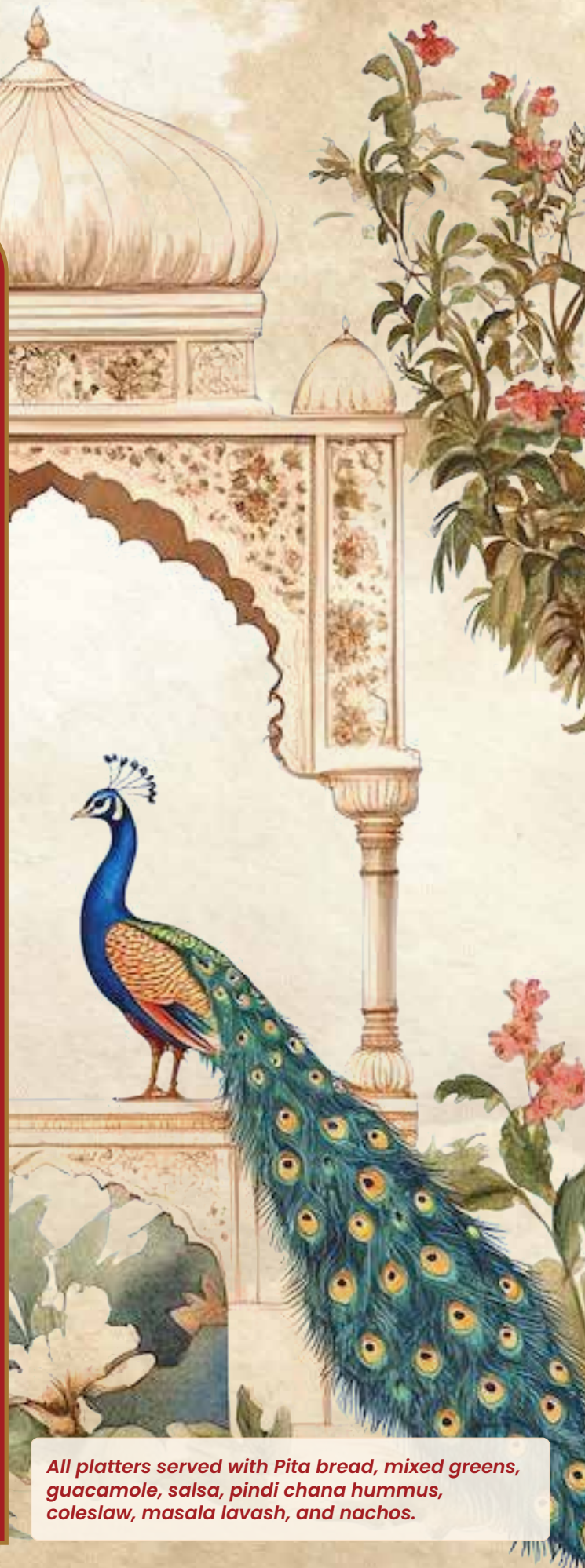
SEAFOOD PLATTER \$149

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.

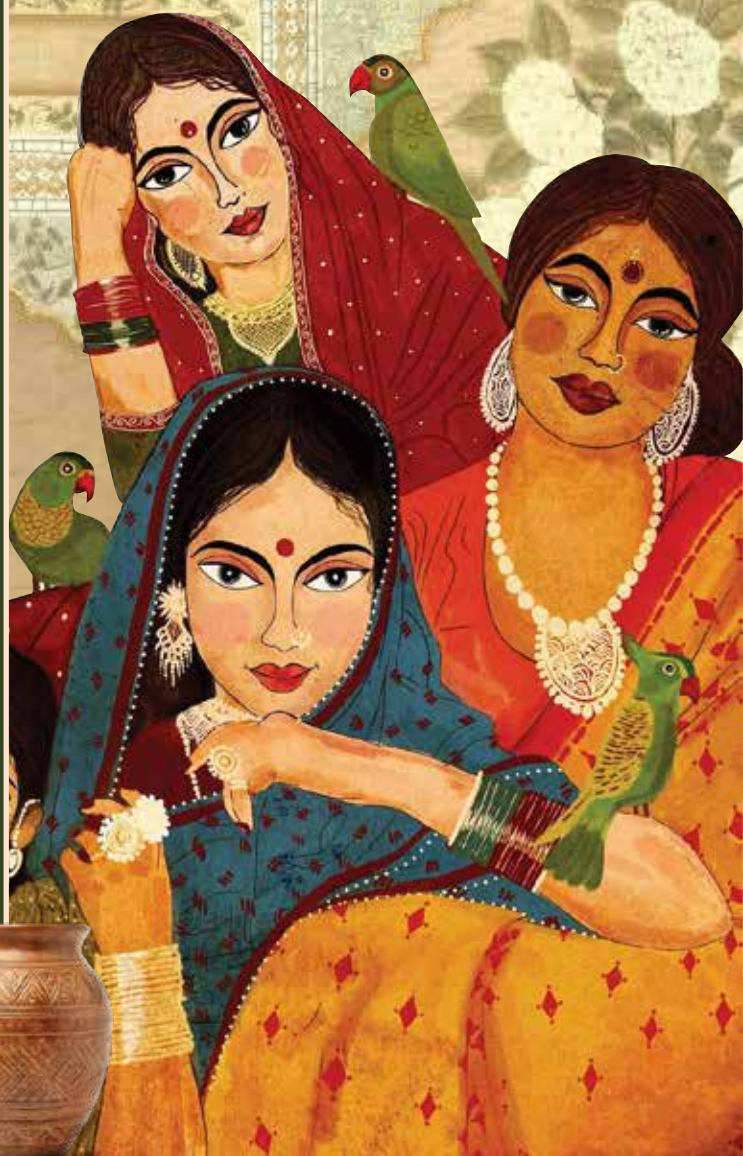
CHICKEN CHETTINAD TACO \$16.99

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



Mamos

STEAMED VEG MOMOS

\$16.49

Delicate dumplings filled with fresh vegetables and subtle aromatics.

TANDOORI VEG MOMOS

\$17.49

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

STEAMED PANEER MOMOS

\$17.49

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

TANDOORI PANEER MOMOS

\$18.49

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

STEAMED CHICKEN MOMOS

\$17.49

Succulent chicken filling with gentle spice and smoky finish.

TANDOORI CHICKEN MOMOS

\$19.49

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

Chaat Section

DILLIWALE GOLGAPPE

\$10.99

Masala aloo Chana, teekha and khatta meetha paani.

BHARWAN GOLGAPPE

\$12.99

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

DAHI BHALLA PAPDI

\$12.99

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

KRISPY KALE PATTI CHAAT

\$13.99

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





veg Starters

CAJUN FRIES

\$9.99

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

DAHI KEBAB WITH PINEAPPLE SALSA

\$14.99

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

CHILLI GOBHI

\$17.49

Crispy cauliflower tossed in bold Indo-Chinese chilli glaze.

CHUR CHUR MALAI CHAAP

\$16.99

Cream-marinated soya chaap grilled tender and smoky.

TOOFANI CHAAP

\$19.99

Fiery, high-heat chaap cooked in robust masala.

PESHAWARI PANEER TIKKA

\$18.99

Cashew-cream marinated paneer, lightly charred.

PESTO THECHA PANEER TIKKA

\$19.99

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

BAKED PORTOBELLO MUSHROOMS \$19.99

Oven-roasted mushrooms served with saffron sauce.

PINDI CHANA HUMMUS PLATE

\$17.99

Creamy chana hummus with crispy pita and achari crudites.

SHAADI WALI CHOWMEIN

\$18.99

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

non-veg Starters

CHILLI CHICKEN

\$16.99

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

CREAMY CHILLI CHICKEN

\$19.99

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

MALAI BASIL TENDERS

\$17.99

Creamy chicken tikka with basil freshness and subtle smoke.

MALMALI ROOMALI SEEKH

\$21.99

Soft minced chicken seekh kebabs with delicate seasoning.

DHUAN-E-RASELI SEEKH

\$23.99

Juicy seekh kebabs infused with charcoal smoke.

MURGH ANGAR

\$21.99

Char-grilled chicken with bold spices and smoky depth.

STUFFED AFGHANI TANGDI

\$21.99

Creamy, nutty stuffed chicken drumsticks grilled to perfection.

TANDOORI CHICKEN

\$22.99

Classic yoghurt-marinated chicken roasted in the tandoor.

FISH TIKKA LEMON BUTTER

\$23.99

Grilled fish finished with citrus butter.

TANDOORI AMRITSARI JHINGA

\$26.99

Juicy prawns marinated in spiced yoghurt and charred.

TANDOORI POMFRET

\$26.99

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

NEW ZEALAND LAMB CHOPS

\$79.00

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



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

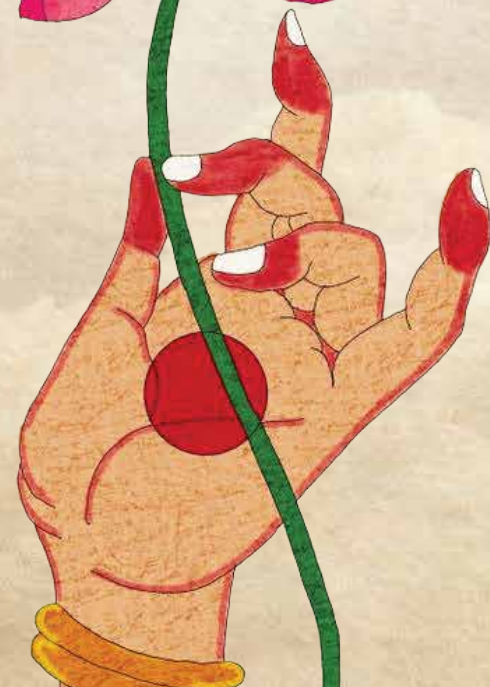
Slow-roasted mutton in aromatic spices.

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

STEAMED RICE

Fluffy basmati rice.

\$7.99

JEERA / MASALA JEERA RICE

Lightly spiced cumin rice.

\$11.99

KATHAL BIRYANI

Slow-cooked basmati rice layered with tender young jackfruit, whole spices, caramelized onions, and aromatic herbs.

\$17.99

HYDERABADI CHICKEN BIRYANI

Dum-cooked basmati rice layered with spiced chicken.

\$18.99

MUTTON BIRYANI

Traditional Bombay-style masala biryani, slow-cooked in a tapeli for rich, layered flavor.

\$19.99

Indian breads

PLAIN ROTI

\$3.49

BUTTER ROTI

\$3.99

PLAIN NAAN

\$4.49

BUTTER NAAN

\$4.99

GARLIC NAAN

\$5.49

GARLIC ROOMALI NAAN

\$6.49

SMASHED GARLIC NAAN

\$7.99

LACCHA PARANTHA

\$6.49

LAAL MIRCH LACCHA PARANTHA

\$6.99

CHILLY GARLIC LACCHA PARANTHA

\$7.99

CREAM CHEESE KULCHA

\$13.99

Sun dried tomatoes, parm pesto.

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

