

Dinner Menu

Vegetarian Small Plates

Shisho Leaf Chaat (GF, NF) 14

Whipped Spirulina yogurt mousse chaat,
Batter fried shisho leaf, gram flour vermicelli.

Ragda Golgappa Trio (V, NF) 12

Stewed yellow peas, classic, kala khatta, passion fruit pani

Avocado Tikki (V, NF) 12

Avocado patties, lemon, green chili

Crispy Puffed Rice Broccoli Bites (GF) 16

Tandoor-roasted broccoli florets, cardamom, puffed rice

Vada Bao (NF, S) 14

Steamed bao, spiced potatoes, mustard seeds, curry leaves, garlic, chili

Mushroom Galauti 16

Pan fried mushroom patties, galauti spice mix, flaky bread

Muhamarra Dahi Kebab 14

Pan-fried yogurt balls, chickpea flour, ginger, chili, roasted pepper walnut dip

Paneer Trilogy (GF) 18

Trio of pressed cheese - red chill, mint & cilantro, saffron.

Roomali Papad, Punjabi Chole Hummus (NF) 14

Crisp roomali papad, Garbanzo curry hummus, pickled vegetables, olive oil.

Non-Vegetarian Small Plates

Flame-Grilled Chicken (GF, NF) 18

Tandoori-style chicken, red chili yogurt marinade, pickled vegetables.

Andhra-Style Chili Chicken (S,NF) 18

Chicken, Andra green chili sauce, potato salli.

Malvani Shrimp Masala (S,NF) 20

Sauteed shrimps, kokum, Malvani masala, chilli-infused oil, Pav.

Rava Fried Branzino Fish Fillet (NF) 19

Pan fried, semolina-coated Branzino fillet, Kashmiri chili, kokum juice, lemon foam.

Thecha Anda (S,GF) 16

Sauteed boiled eggs, chilli-peanut thecha sauce.

Laal Maas Tacos (S,NF) 20

Mathania chilli-spiced mutton tacos, avocado, sour cream.

Goat Chop (GF, NF) 26

Braised Modesto goat chops, Rum flambé.

Hargao Dumplings (NF) 22

Trio of dumplings - prawn, chicken, water chestnut + asparagus

V – Vegan | GF – Gluten-free | NF – Nut-free | S – Spicy

Some dishes may contain chickpea flour, sesame & other allergens.