VEGETARIAN MAINS

Cloud Paneer Saag (GF, NF, S) 26
Slow cooked spinach purée, home made soft pressed cheese, garlic chili oil.

Pinwheel Ghatte (GF, NF) 25
Rajasthani-style gram flour pinwheels stuffed with paneer, tomato onion gravy.

Kurkuri Bhindi Masala (GF, NF) 25
Crisp okra, onion sauce

Baked Paneer Parche (GF) 26
Baked layered pressed cheese, signature onion tomato sauce

Water Chestnut, Cluster Bean Kofta (NF) 25
Water chestnut, cluster bean balls, cilantro buttermilk sauce.

Veggie Donne Biryani (GF, NF) 28
Karnataka-style veggie biryani, green masala, jeera sela rice, onion raita

NON-VEGETARIAN MAINS

Kohlapuri Mutton (NF, S, GF) 32
Kohlapuri spices, slow-cooked spicy goat meat with bone.

White Butter Chicken (GF) 29
Creamy chicken curry, cashew, charmagaz, kasuri methi, white butter.

Pressure Cooker Chicken Curry (NF,GF) 29
A nostalgic home style chicken with bone curry, pressure-cooked, hand-ground spices.

Chicken Donne Biryani (NF,GF) 32
Karnataka-style chicken with bone biryani, green masala, jeera sela rice, onion raita

Goan Red Snapper Curry (NF,GF) 29
Goan Style Red Snapper fish curry, kokum, coconut milk.

Beef Bone Marrow Nalli Nihari (GF) 30
Tender beef shanks and marrow, traditional nihari gravy.

BREADS

Tandoori Roti - Butter (NF) 5 | Plain (V, NF) 4
Naan - Butter (NF) 5 | Garlic (NF) 6 | Plain 4 (NF) 4
Reshmi Paratha - Crispy layered paratha brushed with butter (NF) 6
Chur Chur Naan - Layered spiced bread (NF) 6
Bullet Naan- Green chili naan (S,NF) 5
Onion Kulcha- Onion, cilantro, chili stuffed bread (NF) 6

SIDES

Saffron Rice - Fragrant basmati rice, saffron (NF, V, GF) 6
Kaali Dal - Slow cooked black lentils, cumin, garlic (NF,GF) 14
Assorted Papad - Assorted lentil crisps (NF, GF, V) 8
Boondi Raita- Yogurt, chickpea flour pearls (NF, GF) 5

V – Vegan |GF – Gluten-free |NF – Nut-free |S – Spicy
Some dishes may contain chickpea flour, sesame & other allergens
Price does not include sales tax, 18% gratuity added to a table of 5+ guests

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