# LUNCH MENU

## SMALL PLATES

**Asparagus Soup (NF,V,GF) 12**
Coconut soup, Asparagus, boondi

**Watermelon Feta Salad 12 (NF.GF) 12**
Fresh Watermelon, arugula, roasted pepitas,
Feta ice cream

**Fermented Shisho Leaf Salad 12**
Fermented shisho leaves, ucumber, peanuts,
Tomatoes, lentils

**Guava Chili Sorbet Chaat (GF, NF) 16**
Guava Chili Sorbet chaat, guava chutney
Peanuts, onion, tomatoes, Home made papdi

**Crispy Puffed Rice Broccoli Bites (GF) 14**
Tandoor-roasted broccoli florets,
Cardamom, puffed rice, cashew sauce

**Avocado Tikki (V, NF) 14**
Avocado patties, lemon, green chili

**Paneer Trilogy (GF) 20**
A trio of pressed cheese - red chili, mint &
Cilantro, saffron.

**Flame-Grilled Chicken (GF) 20**
Tandoori-style chicken, red chili cashew yogurt
Marinade, pickled vegetables.

**Tandoori Salmon (GF,NF) 20**
Tandoor roasted, pickling spiced salmon,
Passion fruit chili sauce

## SIDES

**Saffron Rice (NF, V, GF) 6**
Fragrant basmati rice, saffron

**Boondi Raita (NF, GF) 5**
Yogurt, chickpea flour pearls

## MAINS

**Cotton Paneer Saag (GF, NF, S) 24**
Slow cooked spinach purée, home made
soft paneer cheese, garlic chili oil.

**Paneer Lababdaar (GF, NF) 22**
Pressed cheese, rich tomato sauce

**Squash Kootu (V,GF) 22**
Winter squash, lentils, coconut

**Water Chestnut Cluster Bean Kofta (NF) 22**
Cilantro Butter milk sauce

**Kurkuri Bhindi Masala (GF, NF) 22**
Crisp okra, onion sauce

**Malabar Chicken Curry (NF,GF) 24**
Coastal style chicken curry, coconut

**Tariwala Murg (GF,NF) 24**
Home style chicken curry

**Goan Red Snapper Curry (NF,GF) 28**
Goan Style Red Snapper fish curry, kokum,
Coconut milk.

## BREADS

**Tandoori Roti**
Butter 5 | Plain (V) 4 (NF)

**Naan**
Butter 5 | Garlic 6 | Plain 4 (NF) 4

**Chur Chur Naan**
Layered spiced bread (NF) 6

**Bullet Naan**
Green chili naan (S,NF) 5

**Onion Kulcha**
Onion stuffed bread (NF) 6

## DESSERTS

Vegan Chocolate Mousse (GF,NF,V) 8
Rose Kulfi Experience (NF) 24

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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