

STARTERS









Smoked Masoor Dal Samosa  	800
Lentils, sweet tangy chutney	
Chatpata Karari Gobi  	800
Garlic chutney, topped with caramelised milk powder	
Cheesling Jhaal Muri  	900
Baby kohlrabi, red apples, onions, green chillies chickpea vermicelli, nuts	
Grilled Dhokla Chaat  	1,100
Green tomato chutney, date & tamarind chutney, onions, coriander, coconut, chickpea vermicelli, masala fried chilli	
Soya Matar Keema Pao	1,600
Soya granules, green pea masala served with toasted butter pao	
Aloo Bravas  	800
Yoghurt, mustard & red chilli, chickpea vermicelli	
Palak Paneer Salad  	1,200
Spinach, cottage cheese, cherry tomatoes	
Arugula Berries Pear Salad	1,200
Honey and chilli dressing with toasted peanuts, sesame	
Smoked Rajma Taco  	1,200
Salsa of charcoal roasted capsicum, tomato, cilantro, lemon juice, gram flour chura	
Kachori Chaat 	1,200
Goat cheese raita, amchur chutney, snow peas, tamarind	
Curry Leaf & Ginger Tandoori Prawn 	3,500
Ginger, curry leaf marinated prawn served with grilled lemon	
Kerala Fried Chicken 	1,500
Mustard, curry leaves	
Kali Mirch Chicken Taco 	1,600
Black pepper chicken tikka, fermented tomato kachumber	
Mutton Burrah Kebab 	2,800
Raw papaya salad & red chilli dahi	
Tandoori Snapper tikka	2,200
With a coriander & Kashmiri chilli marinade, served with mint chutney	
Tandoori Chicken Wings	1,600
Charcoal grilled peppers & garlic chutney	

MAIN COURSE

Corn & Paneer Bhurji	1,200
Green chilli chutney, gram flour chura	
Veg Isthtew pot pie	1,400
Seasonal vegetables in Kerala coconut & cashew curry	

Multigrain Khichdi 	1,300
Eggplant caviar, mango chutney, poppadom, pickle raita	
Vegetable Kothu Roti 	1,300
Malabar paratha, vegetable, pickled cabbage	
Sindhi Kadhi 	1,400
Tamarind, coriander, toasted cumin	
Mutton Ishtew Pot Pie	2,200
Coconut milk, lamb, seasonal vegetables	
Prawn Moilee 	2,800
Cherry tomatoes, kaffir lime	
Mustard Chicken Curry 	1,900
Potatoes, coriander, Kahani hung curd gravy	
800 Double Ka Murg Makkhan	2,200
Rich & creamy chicken tikka cooked in tomato fondue	
1,200 Seafood Kothu 	3,200
Malabar paratha, prawns, calamari, coconut, sunny side egg	
1,200 Double Ka Murg Makkhan 	2,200
Rich & creamy chicken tikka cooked in tomato fondue	

SIDES

Malabar Paratha 	400
Multi Grain Roti 	400
Khameeri Naan 	400
Kulcha 	400
Saffron Pilaf 	700
Parsi Brown Pilaf 	700
Maska Pao 	500
Coconut Rice 	500

DESSERTS

Orange, Pistachio Kheer 	400
The Bombay Falooda 	500
Mava Cake 	500
Rasmalai Tres leches slice 	500



Gluten



Dairy



Vegetarian



Shellfish