



GLUTEN FREE

STARTERS

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| ALOO ~ TIKKI (V) | 12 |
| crispy potato, tamarind, pomegranate | |
| INDORI POHA ~ CHAAT (V) | 12 |
| dumplings, tamarind, pressed rice | |
| SCALLOPS ~ TRUFFLE | 14 |
| chestnut, potato, baked, chilli | |
| PRAWNS ~ GHATI MASALA | 14 |
| peanut, sesame, pink prawns | |
| MAACH ~ BHAAT | 12 |
| tamarind, sea bass, kohlrabi, arborio | |
| GOAT ~ SHAMI KEBAB | 12 |
| roasted plum, black cardamom, pickle | |
| PAPADOMS ~ CHUTNEYS | 7 |
| trio of selection | |

GRILLS / CHARCOAL

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| HIPSI ~ CABBAGE (V) | 10 |
| sesame, garlic, pomegranate | |
| WILD ~ PRAWNS | 16 |
| mustard, honey, chickpeas, curry leaf | |
| COCONUT ~ SEA BASS | 14 |
| sun-dried tomato, radish, curry leaf | |
| BALCHAO ~ GUINEA FOWL | 14 |
| stone fungus, beets, onion, spinach oil | |
| IMLI ~ CHICKEN | 12 |
| peanut, papaya, harissa | |

ROTISSERIE

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| FISH ~ POLLICHATHU | 16 |
| sea bass, harissa chutney, sambal | |
| CHICKEN ~ KALA MASALA (3-4 guests) | 26 |
| bone marrow sauce, burnt spices, sundal | |

TANDOOR

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| PANEER TIKKA ~ PAPAD (V) | 12 |
| basil, burnt tomato, garlic | |
| SALMON ~ TIKKA (2pcs) | 16 |
| kokum beetroot garlic, coconut, chutney | |
| LAMB CHOP ~ BLACK CUMIN (2pcs) | 24 |
| mint chutney, ginger, yogurt | |
| DUCK ~ SEEKH KEBAB | 14 |
| mix sprout, kumquat pickle, peanut thecha | |

MAINS

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| ROASTED ~ BAINGAN KA SALAN (V) | 16 |
| sesame, peanut, mustard | |
| PALAK ~ PANEER (V) | 18 |
| cottage cheese, spinach, fenugreek | |
| MANGALORE ~ FISH | 24 |
| stone bass, coconut, tamarind | |
| LOBSTER ~ NEELGIRI | 28 |
| jaggery, shallots, coriander | |
| BUTTER ~ CHICKEN | 22 |
| vine tomato, Kashmiri chilli, yogurt | |
| LAMB ~ BARBAT | 24 |
| burnt spices, boneless, garlic | |
| DUCK ~ DO PYAZA | 22 |
| pan-roasted, roscoff onion, tomato | |

BIRYANIS

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| SEASONAL GREENS QUINOA (V) | 22 |
| carrots, potatoes, fried onion | |
| LAMB SHANK | 28 |
| Slow-cooked, saffron, mint, basmati rice | |
| CHICKEN TIKKA | 22 |
| yogurt, fried onion, basmati rice | |

VEGETABLES / SIDES

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| KAALI ~ DAL | 10 |
| black lentils, slow-cooked, butter | |
| TADKA ~ DAL | 9 |
| yellow lentils, cumin, tomato | |
| COURGETTE ~ MASALA | 9 |
| onion, tomato, cumin | |
| DAHI ~ ALOO | 9 |
| carom seed, yogurt, potato | |
| PULAO ~ RICE | 6 |
| basmati rice, saffron, fried onion | |
| CUCUMBER ~ RAITA | 4 |
| pink pepper, cumin, mint | |
| MISSI ~ ROTI | 4 |
| STEAMED BASMATI RICE | 5 |
| ROSCOFF ONION CHILLI KACHUMBER | 3 |

DESSERTS

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| PHIRNI ~ RASPBERRY | 9 |
| clarified butter, rice, sorbet | |
| PINEAPPLE ~ COCONUT | 10 |
| coconut, jaggery, chutney | |
| SORBET ~ TRIO | 8 |
| mango passionfruit, coconut, mix berries | |

Last orders at 10:30pm.

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Prices include VAT. A discretionary service charge of 13% applies.

SIGNATURE DISHES