



## GLUTEN FREE

### STARTERS

ALOO ~ TIKKI (V)	12
Crispy potato, tamarind, pomegranate	
INDORI POHA ~ CHAAT (V)	12
Dumplings, tamarind, pressed rice	
SCALLOPS ~ AUBERGINE	14
Pan-seared, pickle, chutney, pink salt	
PRAWNS ~ GHATI MASALA	14
Peanut, sesame, pink prawns	
MAACH ~ BHAAT	12
Tamarind, sea bass, kohlrabi, arborio	
CHICKEN ~ PEPPER FRY	12
Green peppercorn, mustard, beans	
GOAT ~ SHAMI KEBAB	12
Roasted plum, black cardamom	
PAPADOMS ~ CHUTNEYS	7

### GRILLS / CHARCOAL

HISPI ~ CABBAGE (V)	10
Sesame, garlic, pomegranate	
MORELS ~ BROCCOLI (V)	14
Stone fungus, korma, truffle	
WILD ~ PRAWNS (2pcs)	16
Wild mustard, honey, chickpeas, curry leaf	
SEA BASS ~ RECHEADO	14
Black pepper, radish, Goan spices	
IMLI ~ CHICKEN	12
peanut, papaya, harissa	

### ROTISSERIE

FISH ~ POLLICHATHU	18
Sea bass, tamarind, harissa, onion sambal	
CHICKEN ~ KALA MASALA	20
Bone marrow sauce, burnt spices, pink salt	

### TANDOOR

PANEER TIKKA ~ PAPAD (V)	12
Timur chilli, burnt tomato, garlic	
SALMON ~ TIKKA (2pcs)	16
Kokum beetroot garlic, coconut, chutney	
LAMB CHOP ~ BLACK CUMIN (2pcs)	24
Mint chutney, ginger, Kashmiri chilli	
DUCK ~ SEEKH KEBAB	16
Mix sprout, kumquat pickle, peanut thecha	

### MAINS

ROASTED ~ BAINGAN KA SALAN (V)	16
Sesame, peanut, mustard	
PALAK ~ PANEER (V)	20
Cottage cheese, spinach, fenugreek	
MANGALORE ~ FISH	24
Stone bass, coconut, tamarind	
JHEENGA ~ DO PYAZA	24
Roscoff onion, tomato, wild tiger prawns	
LOBSTER ~ MOILEE	30
Coconut, shallots, curry leaf	
BUTTER ~ CHICKEN	22
Vine tomato, Kashmiri chilli, yogurt	
LAMB ~ BARBAT	24
Burnt spices, boneless, garlic	
JUNGLEE ~ BATHAK	22
Pan-roasted duck breast, Mathania chilli	

### BIRYANIS

TRUFFLE BERRIES ~ PULAO (V)	22
Morels, stone fungus, fried onion	
CHICKEN ~ BIRYANI	24
Yogurt, fried onion, basmati rice	
LAMB OSSO BUCCO ~ BIRYANI	28
Slow-cooked, saffron, potato, basmati rice	

### VEGETABLES / SIDES

KAALI ~ DAL	10
black lentils, slow-cooked, butter	
TADKA ~ DAL	8
yellow lentils, cumin, tomato	
COURGETTE ~ MASALA	10
Onion, tomato, cumin	
METHI ~ ALOO	8
Cumin seed, fenugreek, potato	
PULAO ~ RICE	6
basmati rice, saffron, fried onion	
CUCUMBER ~ RAITA	4
pink peppercorn, cumin, mint	
MISSI ~ ROTI	5
STEAMED BASMATI RICE	5

### DESSERTS

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.

SIGNATURE DISHES

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 15% applies.