



## 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 ~ REACHAEDO	14
black pepper, radish, Goan spices	
IMLI ~ CHICKEN	12
peanut, papaya, harissa	

### ROTISSERIE

FISH ~ POLLICHATHU	16
sea bass, tamarind, harissa, onion sambal	
CHICKEN ~ KALA MASALA	15
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	14
mix sprout, kumquat pickle, peanut thecha	

### MAINS

ROASTED ~ BAINGAN KA SALAN (V)	16
sesame, peanut, mustard	
PALAK ~ PANEER (V)	18
cottage cheese, spinach, fenugreek	
MANGALORE ~ FISH	24
stone bass, coconut, tamarind	
PRAWNS ~ VINDALOO	24
snow peas, Goan spice, soy	
LOBSTER ~ MOILEE	30
coconut, shallots, curry leaf	
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

TRUFFLE BERRIES ~ PULAO (V)	22
morels, stone fungus, fried onion	
CHICKEN TIKKA ~ BIRYANI	22
yogurt, fried onion, basmati rice	
LAMB SHANK ~ 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	9
onion, tomato, cumin	
DAHI ~ ALOO	8
carom seed, yogurt, potato	
PULAO ~ RICE	6
basmati rice, saffron, fried onion	
CUCUMBER ~ RAITA	4
pink peppercorn, cumin, mint	
MISSI ~ ROTI	4
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 13% applies.