

## Nuts-Free

### Starters

<b>Aloo Tikki ~ Honey Yoghurt</b>	<b>10</b>
Crispy potato cake, tamarind, mint chutney	
<b>Dhokla ~ Apple</b>	<b>10</b>
Gram flour cake, sesame, mint chutney	
<b>Cauliflower ~ Textures</b>	<b>12</b>
Samosa, pickle, chutney	
<b>Paneer ~ Sweet Pepper</b>	<b>12</b>
Cottage cheese, chutney, raw papaya	
<b>Morels ~ Gooseberry</b>	<b>14</b>
Wild mushrooms, white turmeric, papad	
<b>Prawns ~ Masala</b>	<b>14</b>
Pink prawns, coconut, sesame	
<b>Soft Shell Crab ~ Semolina</b>	<b>14</b>
Tellicherry pepper, vermicelli, malvani spice	
<b>Salmon ~ Mooli</b>	<b>16</b>
Tandoori tikka, raita, pickle	
<b>Chicken ~ Black Olive</b>	<b>14</b>
Tandoori chops, pickle, lentil salad	
<b>Pheasant ~ Beetroot</b>	<b>16</b>
Chutney, Bhatti spice, vanilla pod	
<b>Duck ~ Chettinad</b>	<b>16</b>
Yoghurt rice, chlorophyll oil, wild berries	
<b>Quail Naan ~ Truffle</b>	<b>12</b>
Masala scrambled egg, shave, oil	
<b>Lamb ~ Black Cumin</b>	<b>20</b>
Tandoori chops, kachumber, mustard	



### Mains

<b>Truffle ~ Pulao</b>	<b>18</b>
Wild mushrooms, goji berries, peppercorn raita	
<b>Paneer ~ Parcels</b>	<b>16</b>
Cottage cheese, vine tomatoes, ground spices	
<b>Sea Bass ~ Alleppey</b>	<b>18</b>
Pan-seared, curry leaf, coconut	
<b>Chicken Tikka ~ Masala</b>	<b>18</b>
Fenugreek, tomato, Kashmiri chilli	
<b>Lamb Shank ~ Purple Potato</b>	<b>20</b>
Black cardamom, smoke, chokha	
<b>Venison ~ Green Peppercorn</b>	<b>20</b>
Slow cooked, fennel, yoghurt	
<b>Guinea Fowl ~ Biryani</b>	<b>20</b>
Boneless, garlic, basmati rice, fried onion	

### Sides

<b>Kutir Kaali Dal</b>	<b>8</b>
Black lentil, fenugreek, vine tomato	
<b>Tadka Dal</b>	<b>7</b>
Yellow lentil, cumin seed, asafoetida	
<b>Saag Makkai</b>	<b>8</b>
Spinach, sweetcorn, garlic	
<b>Breads Basket</b>	<b>10</b>
Chef's selection – 3 pcs	
<b>Steamed Rice</b>	<b>5</b>
<b>Dhungaar Raita</b>	<b>3</b>
<b>Poppadums &amp; Chutneys</b>	<b>6</b>