

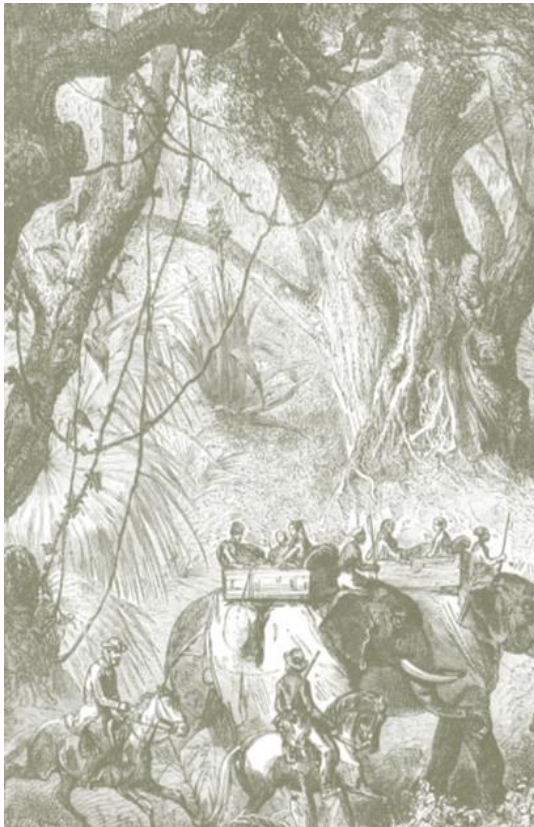
Gluten Free

Starters

Aloo Tikki ~ Honey Yoghurt	10
Crispy potato cake, tamarind, mint chutney	
Sarson Ka Saag ~ Maize	10
Pickle, mustard, leaf, clarified butter	
Paneer ~ Sweet Pepper	12
Cottage cheese, chutney, raw papaya	
Morels ~ Gooseberry	14
Wild mushrooms, white turmeric, chutney	
Prawns ~ Masala	14
Pink prawns, coconut, sesame, peanut	
Jheenga ~ Squid Ink	18
Wild tiger prawns, dill, coconut	
Salmon ~ Mooli	16
Tandoori tikka, raita, pickle	
Chicken ~ Black Olive	14
Tandoori chops, pickle, lentil salad	
Lamb ~ Black Cumin	22
Tandoori chops, kachumber, mustard	

Mains

Jackfruit ~ Kale	16
Dumplings, capsicum, cashew nut	
Truffle ~ Pulao	18
Wild mushrooms, goji berries, raita	
Paneer ~ Makhani	16
Cottage cheese, vine tomatoes, ground spices	
Lobster ~ Coconut	26
Curry leaf, mustard, tomato	
Sea Bass ~ Alleppey	20
Pan-seared, curry leaf, coconut	
Chicken Tikka ~ Masala	20
Fenugreek, tomato, Kashmiri chilli	
Lamb Shank ~ Purple Potato	22
Black cardamom, smoke, chokha	
Venison ~ Istew	20
Slow cooked, Southern spice, potato	
Guinea Fowl ~ Biryani	22
Boneless, garlic, basmati rice, fried onion	



Sides

Kutir Kaali Dal	8
Black lentil, fenugreek, vine tomato	
Tadka Dal	7
Yellow lentil, cumin seed, asafoetida	
Saag Makkai	8
Spinach, sweetcorn, garlic	
Missi Roti	4
Steamed Rice	5
Dhungaar Raita	3
Poppadums & Chutneys	6

Desserts

Falooda ~ Rhubarb	9
Kulfi, jelly, saffron, basundi	
Sorbet ~ Selection	8
Mango passionfruit, basil, blood orange	

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 12.5% applies.