

Starters

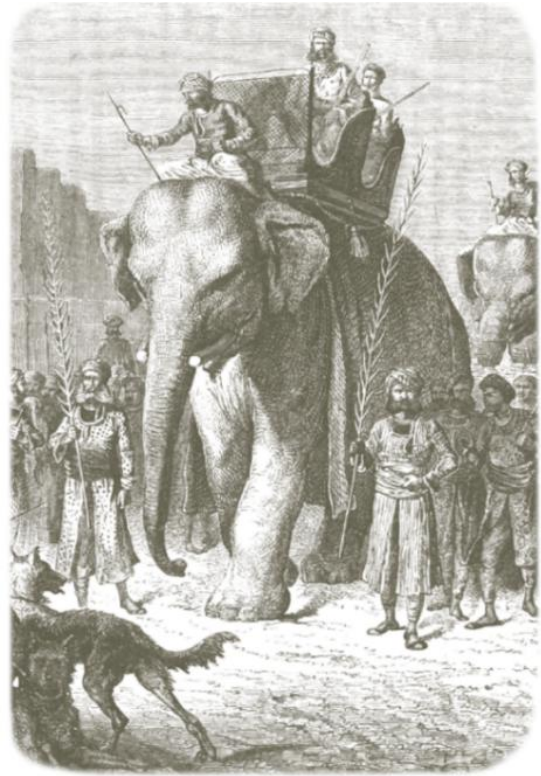
Aloo Tikki ~ Honey Yoghurt	12
Crispy potato cake, tamarind, mint chutney	
Paneer ~ Pakora	14
Cottage cheese, apple, peas, smoked ketchup	
Cauliflower ~ Textures	14
Samosa, pickle, chutney, dehydrated	
Prawns ~ Masala	16
Roscoff onion coconut, sesame, peanut	
Chicken ~ Harissa	14
Dried lemon, red chilli, palm vinegar	
Goat ~ Shami Kebab	14
Yoghurt bearnaise, fennel bulb, lentil	

Tandoor / Grills

Paneer Tikka ~ Black Garlic	14
Cottage cheese, sweet mango, burnt tomato	
Salmon ~ Mooli	16
Tandoori tikka, raita, breakfast radish pickle	
Chicken Tikka ~ Reshmi	16
Gram flour, egg, lentil salad	
Quail Naan ~ Truffle	14
Masala scrambled egg, mince, oil	
Lamb ~ Black Cumin (2pcs)	28
Tandoori chop, kachumber salad, mustard	

Mains

Bhindi ~ Do Pyaza	18
Crispy okra, onions, tomato	
Truffle ~ Pulao	24
Wild mushrooms, goji berry, raita	
Paneer ~ Palak	20
Cottage cheese, spinach, ground spices	
Chemmeen ~ Manga	26
Wild prawns, raw mango, coconut	
Sea Bass ~ Neelgiri	24
Pan-seared, jaggery	
Chicken Tikka ~ Masala	24
Tomato, fenugreek, Kashmiri chilli	
Lamb Shank ~ Rogan Josh	28
Slow-cooked, artichoke, Kashmiri chilli	
Venison ~ Green Peppercorn	24
Slow-cooked, clarified butter, yoghurt	
Chicken ~ Biryani	26
Boneless, basmati rice, fried onion, raita	
Guinea Fowl ~ Biryani	26
Boneless, basmati rice, fried onion, raita	



Sides

Kutir ~ Kaali Dal	10
Black lentil, fenugreek, vine tomato	
Double Tadka ~ Dal	9
Yellow lentil, cumin seed, asafoetida	
Gobhi ~ Masala	10
Cauliflower, garlic, tomato	
Baingan ~ Bharta	9
Smoked aubergine, peas, onion	
Bread ~ Basket	12
Chef's selection – 3 pcs	
Roti	5
Naan	5
Paratha	5
Garlic ~ Naan	5
Missi Roti	5
Steamed ~ Rice	5
Dhungaar ~ Raita	3
Smoked yoghurt, garlic, cumin	
Papadoms ~ Chutneys	6