









- 🍲 **Gosht kabuli shorba** **336**
luscious lamb chickpeas broth served with
minced mutton flavored with ethnic spices
- 🍲 **Bhatti ka paneer** **594**
slices of cottage cheese with robust flavor of
Kashmiri chilies, glazed golden in tandoor
- 🍲 **Gular kebab** **594**
combination of mashed raw banana,
potato stuffed with figs and homemade spices,
shallow fried
- 🍲 **Achari jhinga** **1182**
white prawns flavored with pickled spices
- 🍲 **Galawati kebab** **810**
minced lamb kebab spiced and shallow fried
with clarified butter
- 🍲 **Lal mirch ka murgh tikka** **720**
the fire and spice of India – marinated chicken
cooked in clay oven









-  **Paneer lababdar** **612**
paneer simmered in a rich, spicy
and silky onion tomato gravy
-  **Green moong palak** **582**
the Indian penchant for leafy vegetable finds
an intuitive balance in this perennial favorite
of spinach and green moong tempered with garlic
-   **Tawa murgh hara pyaaz** **720**
clay oven roasted chicken cooked with
green onion and succulent Indian spices
-   **Gosht rogan josh** **810**
rich onion and tomato gravy
flavored with dry ginger and fennel
-  **Dal makhani** **390**
black lentils, simmered overnight on a slow fire
and enriched with butter – a traditional delicacy







Soups

-  **Dal ka shorba** **300**
a thin lentil broth flavored with curry leaves and crushed garlic
-  **Tomato dhaniya shorba** **300**
thin tomato soup cooked with coriander roots and flavored with broiled coriander, cumin and fennel seeds
-  **Mulligatawny soup** **300**
home ground curry powder flavored lentil soup, served with rice or diced chicken
-  **Murgh palak shorba** **324**
chicken and spinach broth cooked with the subtle flavor of lemon and aromatic spices

Starters

-  **Palak ki galouti** **420**
Awadhi delicacy made of fine minced spinach cooked with perfection
-  **Cheese seekh kebab** **594**
a subtle combination of cottage cheese, shredded cheese and thickened milk flavoured with mild spices and cooked in the tandoor

-  **Vegetarian platter** **690**
tandoori achari paneer, tandoori bharwan aloo,
subz seekh and tandoori subzi
-  **Subz aur anjeer ki tikki** **540**
a blend of vegetable and dry Kashmiri figs
flavoured with ethnic spices
-  **Bharwan tandoori aloo** **540**
potato stuffed and marinated with
yellow tandoori masala roasted in tandoor
-  **Non-vegetarian platter** **810**
chicken tikka, gosht seekh kebab,
tandoori chicken and mahi tikka
-  **Tandoori pomfret whole** **798**
whole tandoori pomfret marinated in
red chili powder and roast in clay oven
-  **Seekh kebab gilafi** **780**
minced lamb kebab spiced
and char grilled in clay oven
-  **Lal mirch tangdi kebab** **720**
chicken drumstick draped in a red
yogurt marinade, spiced with homemade
spice mix and cooked in tandoor
-  **Mahi lasooni tikka** **720**
clay oven roasted fish,
flavored with a garlic yogurt marinade

-  **Jhinga masala** **1194**
prawns cooked in plum tomato gravy
flavored with onion seeds and ginger
-  **Gosht aap ki pasand** **810**
Saag wala
lamb cooked with spinach, flavored
with garlic and homemade garam masala
Bhuna dry
spicy lamb preparation with bone
-  **Kadai**
lamb chunks tossed with diced onion,
tomato and capsicum flavored with
whole coriander, cumin and fennel
-  **Peshawari murg masala** **720**
chicken morsels cooked in curd and young
onion gravy flavored with saffron
-  **Murgh makhani** **720**
chicken chunks roasted with diced onion, tomato
and capsicum flavored with whole coriander,
cumin and fennel
-  **Dum ka murgh** **720**
chicken cooked on a slow fire
and flavored with bouquet of aromatic spices

🟢 **Paneer aap ki pasand** **618**

Shahi

paneer simmered in an onion and cashew nut gravy

Palak

paneer cooked with spinach and flavored with cumin and garlic

👉 **Kadai**

paneer tossed with diced onion, tomato and capsicum flavored with cumin, whole coriander seeds and fennel seeds

🟢 **Baingan bharta** **588**

oven roasted eggplant minced and blended with fine Indian spices

🟢 **Chuninda subzion ki jalfrezi** **588**

an assortment of seasonal vegetables in a spicy semi-dry preparation

👉 🟢 **Aap ki pasand bhindi** **588**

bhindi do pyaaza or masala bhindi

🟢 **Malai kofta** **420**

dry fruit stuffed cottage cheese dumplings cooked with a creamy cashewnut gravy

🟢 **Rajma chawal** **420**

combination of steamed rice and kidney beans cooked with perfection

🟢 **Dal tadkewali** **360**

yellow lentil cooked in Indian spices tempered with cumin seeds

Rice and breads

- **Paratha** **132**
layered Indian whole wheat bread,
cooked in Indian clay oven,
flavored with choice of mint or butter
- **Roomali roti** **132**
paper thin Indian bread made with refined flour
- **Missi roti** **132**
bread made with gram flour,
flavored with mint and fresh coriander
- **Naan** **132**
bread made with fermented refined flour dough,
cooked in Indian clay oven
- **Tandoori roti** **132**
bread made with unleavened white flour dough,
cooked in Indian clay oven
- **Gosht parda biryani** **780**
saffron-flavored basmati rice,
layered with lamb, Indian herbs and spices,
served with a beaten curd preparation
- **Ghuti hui khichdi** **390**
soft cooked rice and yellow lentils,
tempered with ghee and cumin seeds
- **Subz parda biryani** **630**
saffron- flavored basmati rice,
layered with vegetables, Indian herbs and spices,
served with a beaten curd preparation

👉🟢 **Phodni cha tikat bhaat** **390**
Maharashtrian style rice seasoned with
coriander and local spices

🟢 **sada chawal** **270**
steamed rice

Maharashtrian

👉🟢 **Khandeshi mutton** **810**
delicate lamb preparation made from home spices










👉🟢 **Hirvya masalya chi kombdi** **720**
delicate chicken preparation made from fine
dry home spices and flavored with coriander

👉🟢 **Kombdi cha pandhra rassa** **720**
local chicken preparation made from dry coconut
and homemade spices

👉🟢 **Malwani mase** **720**
chunks of fish prepared in a
traditional spiced Konkan gravy

🟢 **Batata chi suki bhaji** **588**
light potato dry preparation with a
tampering of hing, mustard and curry leaves

👉🟢 **Methi chi bhaji** **588**
fresh fenugreek blend with some local spices
and fresh crushed peanut

 Bharli wangi	588
eggplant curry finished in a coconut and peanut gravy	
 Bharli dhobli mirchi chi bhaji	588
green pimentos stuffed with crush peanut and some traditional homely spices	
 Vegetarian Maharashtra thali	780
dhobli mirchi chi bhaji, pithla, bharli wangi, amti, batata chi bhaji, phodni cha bhaat, set curd, masala chaas, amrakhand	
 Non-vegetarian Maharashtra thali	900
Khandesi mutton, hirvya masalycha chi kombdi, pithla, amti, batata chi bhaji, phodni cha bhaat, set curd, masala chaas, amrakhand	
 Vegetarian Gujrati thali	780
khaman, corn capsicum, khoya paneer, aloo tamatar rassa, surati dal, kadi, phulka, steamed rice, masala chaas, shrikhand	
 Pithla	270
Maharashtrian comfort food made of gram flour	
 Amti	270
Maharashtrian lentil preparation	
 Poli	144
whole wheat bread	
 Bhakri	144
bread made from millet	

● **Moong dal halwa** **366**
yellow lentil pudding with dry fruits and saffron

● **Mewa jamun** **366**
fried dumplings soaked in sugar syrup
and served hot

● **Rasmalai** **366**
flattened dumplings of “chhena”, cooked in
sugar syrup and dunked in sweetened milk




● **Choice of ice creams** **330**
vanilla, strawberry, mango,
choco-chips or butterscotch

Maharashtrian

● **Pooran poli** **330**
stuffed sweet bread made of lentil and flour,
served warm with clarified butter

● **Amrakhand** **330**
sweetened mango flavored yoghurt

● **Kesari phirni** **366**
blended rice pudding flavored with saffron

 Taze phalon ka ras	318
seasonal fresh fruit juice	
 Lassi	264
churned curd preparation served sweet or salted	
 Chaas	264
curd whipped and thinned served plain or masala	
 Coffee	210
 Iced tea	240
 Choice of teas	210
Darjeeling, Assam, earl grey, jasmine masala, ginger or lemon	
 Aerated beverage	222
 Fresh lime soda or water	222
 Bottled water	96
 Mineral water	162