



Est.1982

STARTERS

SEV BATATA PURI <i>Wheat crisps topped with peruvian potato mix, gram flour straws & chutneys.</i>	8
PALAK PATA CHAAT <i>Crispy fried baby spinach, yoghurt, date & tamarind chutney.</i>	8
MALAI BABY CORN BROCCOLI <i>Griddled baby corn & broccoli topped with a cheese sauce.</i>	8
CHILLI MILLI KEBAB <i>Spiced vegetable cakes wrapped around a bullet chilli.</i>	8
PATRANI MACCHI <i>Lemon sole steamed in a banana leaf with coriander, chilli & coconut.</i>	12
TEEN MIRCH KA PRAWN <i>Griddled mixed peppercorn marinated jumbo prawns.</i>	10
AMBI SOFT SHELL CRAB <i>With raw mango & mango ginger salad.</i>	10
KHADA MASALA SCALLOPS <i>Grilled scallops with pestle pounded coarse spices.</i>	12
DUCK SHIKAMPURI <i>Duck cakes stuffed with yoghurt, red onions & mint.</i>	10

VEGETARIAN

JACKFRUIT PALAK <i>Unripe jackfruit with spinach & garlic.</i>	5 9
BHINDI AMCHURI <i>Okra cooked with mango powder tomato & curry leaf.</i>	5 9
BAINGAN BHARTA <i>Smoked aubergine mash with cumin, chilli & coriander leaves.</i>	9
PHALDARI KOFTA <i>Melange of vegetables dumplings in fenugreek sauce.</i>	5 9
PANEER KHATTA PYZ <i>Cottage cheese & pickled shallots.</i>	5 9
MIRCH AUR COLA CASSIA KA SALAN (N) <i>Bullet chillies & cola cassia in tangy sesame & cashewnut sauce.</i>	9
POTATO ROAST <i>Roast baby potatoes with ginger lime & spices.</i>	7
PINEAPPLE CURRY <i>Ripe pineapple cooked in yoghurt and coconut sauce.</i>	7
DAL MAKHANI <i>Traditional preparation of black lentils cooked with tomato, butter and cream.</i>	7

SEAFOOD

ANDHRA FISH CURRY <i>Halibut simmered in a tangy sauce made from tomato & red chillies.</i>	17
MASALA SEABASS* <i>Pan fried chilean sea bass served on spinach & mushroom.</i>	25
PRAWN HARA PYZ KA <i>Prawns tossed on a griddle with scallions, tomatoes & spices.</i>	22
SEAFOOD PLATTER <i>Selection of the finest seafood - Ajwaini jhinga, grilled scallop, ambi soft shell crab and kasundi monkfish</i>	24

CHICKEN, LAMB, GAME

CHICKEN TIKKA MAKHANI <i>Chicken thigh cooked in tandoor, simmered in a creamy butter sauce.</i>	17
CHICKEN KHOLAPURI * <i>Succulent pieces of chicken thigh cooked with onion, tomato & peppercorn.</i>	25
CHICKEN DUM BIRYANI <i>Cooked with spices layered with fluffy rice.</i>	22
SALLI BOTI <i>Lamb cooked with jaggery, tomato & vinegar topped with straw potatoes.</i>	24
TANDOORI RAAN <i>Braised lamb shank in a mixture of cinnamon, black cumin & vinegar cooked in tandoor.</i>	24
VENISON ROAST <i>Strips of venison fillet tossed with onion, tomato, ginger and spices with coconut slivers.</i>	24

FROM THE CLAY OVEN

PEELI MIRCH PANEER SOOLA <i>Yellow chilli marinated homemade cottage cheese.</i>	8 12
KADIPATTA CHICKEN TIKKA <i>Corn fed chicken supreme flavoured with curry leaf.</i>	10 16
SEEKH KEBAB* <i>Skewered minced lamb kebabs.</i>	11 16
KASUNDI MONKFISH <i>Marinated with mustard from calcutta.</i>	11 21
AJWAINI JHINGA <i>'king' prawns with yoghurt & thymol seeds.</i>	12 24
TANDOORI CHICKEN <i>Half a spring chicken marinated with yoghurt & spices.</i>	17
ADRAKI LAMB CHOPS <i>Ginger flavoured.</i>	24
KEBAB PLATTER <i>An assortment of tandoori chicken, seekh kebab, ajwaini jhinga & kadipatta chicken tikka.</i>	24

ACCOMPANIMENTS

FLUFFY STEAMED RICE	3
SAFFRON PULAO	3
NAAN <i>Bread made from refined flour.</i>	4
TANDOORI ROTI <i>Whole wheat bread.</i>	4
LACCHA PARATHA <i>Layered bread made from refined flour.</i>	4
GARLIC NAAN <i>Bread made from refined flour topped with garlic.</i>	4
PESHAWARI NAAN (N) <i>Bread made from refined flour stuffed with nuts & raisins</i>	4
ONION KULCHA <i>Bread stuffed with spiced chopped onion</i>	4



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KHADA MASALA SCALLOPS <i>Grilled scallops with pestle pounded coarse spices.</i>	12
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VEGETARIAN

JACKFRUIT PALAK <i>Unripe jackfruit with spinach & garlic.</i>	5 9
BHINDI AMCHURI <i>Okra cooked with mango powder tomato & curry leaf.</i>	5 9
BAINGAN BHARTA <i>Smoked aubergine mash with cumin, chilli & coriander leaves.</i>	9
PHALDARI KOFTA <i>Melange of vegetables dumplings in fenugreek sauce.</i>	5 9
PANEER KHATTA PYAZ <i>Cottage cheese & pickled shallots.</i>	5 9
MIRCH AUR COLA CASSIA KA SALAN (N) <i>Bullet chillies & cola cassia in tangy sesame & cashewnut sauce.</i>	9
POTATO ROAST <i>Roast baby potatoes with ginger lime & spices.</i>	7
PINEAPPLE CURRY <i>Ripe pineapple cooked in yoghurt and coconut sauce.</i>	7
DAL MAKHANI <i>Traditional preparation of black lentils cooked with tomato, butter and cream.</i>	7

SEAFOOD

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AJWAINI JHINGA <i>'king' prawns with yoghurt & thymol seeds.</i>	12 24
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ADRAKI LAMB CHOPS <i>Ginger flavoured.</i>	24
KEBAB PLATTER <i>An assortment of tandoori chicken, seekh kebab, ajwaini jhinga & kadipatta chicken tikka.</i>	24

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