



SOUPS

- SWEET CORN SOUP** 6
INDO-CHINESE-INSPIRED SOUP MADE FROM SWEET CORN & CHICKEN.
- TOMATO BASIL SOUP** 6
JUICY & TANGY TO TASTE WITH A NICE AROMA OF BASIL.
- MANCHOW SOUP** CHK/VEG 7
SPICY AND HOT SOUP MADE FROM MIXED VEGETABLES.
- RASAM** 6
TOMATOES BRAISED IN A PEPPER BROTH.

CLAY OVEN SPECIALS

MAKE IT AN ENTREE WITH A CHOICE OF SAUCE MAKANI/KORMA OR HOUSE SAUCE AND FLAVOURED RICE FOR 4

- TANDOORI CAULIFLOWER & BROCCOLI** 13
VEGGIS MARINATED IN TANDOOR SPICES AND BAKEED IN THE CLAY OVEN.
- PANEER TIKKA** 14
PANEER CUBES, MARINATED IN YOGURT & COOKED UNTIL TENDER..
- CHICKEN TIKKA** 13
BONELESS CHICKEN PIECES MARINATED WITH SPICED YOGURT & LEMON.
- TANDOORI WINGS** 12
ANDOORI CHICKEN WINGS ARESPICED AND BAKED CRISPY.
- TANDOORI CHICKEN** 12
BONE-IN CHICKEN MARINATED WITH TANDOORI MASALA, GINGER GARLIC & LIME.
- PAHADI CHICKEN** 13
CHICKEN MARINATED WITH SPECIAL HERB RUB COOKED IN A YOGURT BASED SAUCE
- MALAI KEBAB** 13
GROUND CHICKEN KEBAB SERVED ON A SKEWER.
- SEEHK KEBAB** 15
GROUND LAMB KEBAB SERVED ON A SKEWER.
- LAMB CHOPS** 19
LAMP RUBBED WITH FRESH THYME, SEARED IN A HOT SKILLET, AND TOPPED WITH A SQUEEZE OF LEMON JUICE, AND BUTTER.
- MEAT PLATER** 16
(CHICKEN TIKKA, MALAI AND PAHADI)

APPETIZERS

VEGETARIAN

- PAKORA - VEG/ONION** 9
SPICED ONION FRITTERS, SERVED WITH MINT & YOGURT SAUCE
- CHILLI PANEER** 12
PANEER BATTERED, FRIED & TOSSED WITH CILANTRO, SPRING ONION & YOGURT BASED IN-HOUSE SAUCE.
- VEG SAMOSA** 7
CRISPY FRIED TURNOVERS, FILLED WITH SOFT POTATOES & PEAS.
- OKRA FRIES** 8
THINLY CUT OKRA BATTERED FRIED & LAYERED WITH CRISPY SEV, THIN ONIONS & CHUTNEY.

NON-VEGETARIAN

- CHICKEN 65** 12
FRIED CHICKEN TOSSED WITH CURRY LEAVES & MUSTARD SEEDS.
- PEPPER CHICKEN** 12
FRIED CHICKEN TOSSED WITH BLACK PEPPER, CURRY LEAVES & RED ONION MIX.
- CHICKEN MAJESTIC** 7
CRISPY FRIED TURNOVERS, FILLED WITH SOFT POTATOES & PEAS.
- GARLIC SHRIMP** 13
SHRIMP TOSSED IN GARLIC SAUCE, SERVED WITH MINT & YOGURT SAUCE.

- HARABARA KABAB** 10
SPICED SPINACH AND VEGGIE PATTIES, SERVED WITH MINT & YOGURT SAUCE.

CHAAT - INDIAN STREET FOOD 8

A UNION OF SPICY, TANGY, SWEET OR SALTY FLAVOURS. PREPARED WITH VARIOUS COMBINATIONS OF FRIED, STEAMED OR BAKED FRITTERS

- SAMOSA CHAAT**
SAMOSA'S LAYERED WITH CHICKPEA CURRY, CRISPY SAMOSA, CHUTNEYS, YOGHURT AND SPICES.
- ALOO TIKKI**
FRIED POTATO PATTIES ARE TOPPED WITH TANGY-SWEET TAMARIND CHUTNEY AND SPICY GREEN CHUTNEY ALONG WITH YOGURT

- CHICKEN PAKODA** 12
SPICED CHICKEN BATTERED WITH CHICKPEAS FLOUR & SPICES, SERVED WITH MINT & YOGURT SAUCE.

- KHEEMA SAMOSA** 8
CRISPY FRIED TURNOVERS, STUFFED WITH GROUND CHICKEN & PEAS.

- GALAUTI KABAB** 13
LAMB SHOULDER MEAT COOKED WITH ROSE WATER AND CASHEWS.

- ANDHRA FISH FRY** 12
PAN-FRIED TILAPIA MARINATED WITH GINGER GARLIC PASTE, CHILI POWDER & SPICES, SERVED WITH MINT CHUTNEYS.

INDO CHINESE

INDIAN-CHINESE FOOD HAD A LONGSTANDING PRESENCE IN KOLKATA. INDIAN FOOD HAS AN INFLUENCE OF CHINESE CUSINE BECAUSE OF THE CHINESE SETTLERS WHO CAME TO INDIA DURING THE LATE 17TH CENTURY. 13

- LAT MAI PANEER** 12
PANEER TOSSED IN A FLAVORFUL SPICY SAUCE MADE WITH SOY SAUCE, CHILLI SAUCE, AND VINEGAR!
- MANCHURIAN CHICKEN/VEG/GOBI** 12
CHICKEN TOSSED IN SPICY, SWEET & TANGY MANCHURIAN SAUCE.
- CRISPY CHILLI BABY CORN** 11
STIR-FRIED BABY CORN TOSSED IN GARLIC, THAI CHILI, GINGER, TOPPED WITH CILANTRO & BUTTER.
- CHILLI CHICKEN** 12
FRIED CHICKEN TOSSED IN SPICY HOT CHILLI SAUCE.

- BASIL FRIED RICE** 13
WHITE JASMINE RICE TOSSED WITH ONIONS, DRY BASIL & IN-HOUSE SPICES. DRESSED WITH CILANTRO & THAI CHILI.

- HAKKA NODDLE** 12
STIR-FRIED NOODLES TOSSED WITH SOY SAUCE, GREEN CHILI & CHILI SAUCES ON A HIGH FLAME WITH TENDER VEGETABLES/CHICKEN

- STREET STYLE FRIED RICE** VEG/EGG/CHICKEN
RICE COOKED WITH FRESH VEGGIES, GREEN ONIONS, SEASONINGS AND SPICES

DOSA

A SOUTHER INDIAN SPECIALITY, LENTIL CREPS MADE TO ORDER IN SELECT STYLES SERVED WITH CHUTNEY AND A LENTIL SOUP

- PLAIN DOSA** 9
CRISP CREPE MADE WITH LENTILS & RICE SERVED WITH SAMBAR & CHUTNEY.
- ONION CHILLI DOSA** 10
CRISP CREPE MADE WITH LENTILS & RICE. SERVED TOPPED WITH THAI CHILI & FINELY CHOPPED ONIONS SERVED WITH SAMBAR & CHUTNEY.
- MYSORE MASALA DOSA** 12
LIGHTLY COOKED POTATOES WITH ONIONS, MASALA, CURRY LEAVES & MUSTARD SEEDS ARE WRAPPED IN A CRISP RICE & LENTIL CREPE.
- MASALA DOSA** 11
LIGHTLY COOKED POTATOES WITH ONIONS, SPICES, CURRY LEAVES & MUSTARD SEEDS WRAPPED IN A CRISP RICE & LENTIL CREPE.

MAIN COURSE

DISHES ARE SERVED WITH A CHOICE OF AROMATIC BASMATI RICE OR HOUSE NAAN

VEGETARIAN

ALOO GOBI	13
POTATO & CAULIFLOWER COOKED WITH ONIONS, GINGER & IN-HOUSE SPICES.	
BHINDI MASALA	13
CRISPY OKRA COOKED WITH ONION, TOMATOES, FLAVORED WITH CILANTRO & GARLIC	
BAINGAN BHARTHA	14
BAKED EGGPLANT, MASHED, TEMPERED WITH MUSTARD, ONIONS & TOMATOES.	
PANEER BURJI	17
BREAKFAST RECIPE MADE FROM CRUMBLLED PANEER	

NON-VEGETARIAN

BUTTER CHICKEN	16
TANDOORI CHICKEN BRAISED IN TANGY TOMATO SAUCE FINISHED WITH BUTTER & HEAVY CREAM.	
HOME STYLE CHICKEN CURRY	16
TCHEF SPECIAL CHICKEN CURRY,SIMMERED IN DELICATE SOICES AND TEMPERING.	
CHICKEN BHUNA	16
CHICKEN COOKED IN A REDUCED SAUCE.	
RAJASTHANI LAMB	18
TRADITIONAL NORTH WESTERN DISH,COOKED WITH MILD RED SPICED AND GARNISHED WITH HERBS.	

PANEER BUTTER MASALA	15
PANEER CUBES SIMMERED IN RICH TOMATO SAUCE, TOPPED WITH CREAM & BUTTER.	
PANEER PASANDA	16
TBD TBD	
SHAHI PANEER	15
CURRY MADE WITH PANEER AND TOMATO-BASED SPICY GRAVY LACED WITH SPICES.	
CHANNA MASALA	12
CHICKPEAS COOKED WITH ONIONS, TOMATOES, FLAVORED WITH CILANTRO & GARLIC.	

MALAI KOFTA	15
POTATO, CHEESE, CAULIFLOWER DUMPLINGS SIMMERED IN RICH ONIONS & TOMATO GRAVY, TEMPERED WITH CUMIN.	
CHEF SPECIAL CURRY	15
SEASONAL VEGETABLES COOKED BY OUR CHEF IN A HOUSE SAUCE.	
DHABA STYLE BHUNA ALOO	12
SPICED SPINACH AND VEGGIE PATTIES, SERVED WITH MINT & YOGURT SAUCE.	

DAL MAKHANI	12
BLACK LENTILS SIMMERED IN VEGETABLE BROTH, LENTILS & SPICES.	
SPINACH DAL	10
YELLOW LENTILS WITH SPINACH	
DAL TADKA	10
YELLOW LENTILS TEMPERED WITH SEASONINGS	

GARLIC CHICKEN CURRY	16
SAMOSA'S LAYERED WITH CHICKPEA CURRY, CRISPY SAMOSA, CHUTNEYS ,YOGHURT AND SPICES.	
ANDHRA CHICKEN CURRY	16
SPECIALITY OF SOUTHERN INDIA,CHICKEN IS COOKED IN A ONION SAUCE AND TEMPERED WITH CURRY LEAVES.	
CHICKEN KHEEMA CURRY	10
CHICKEN & PEA CURRY MADE WITH LIGHT FLAVORS & GROUND MEAT..	
CHICKEN SUKKA	16
SAMOSA'S LAYERED WITH CHICKPEA CURRY, CRISPY SAMOSA, CHUTNEYS ,YOGHURT AND SPICES.	

EGG MASALA	14
TENDER EGGS SMOTHERED IN A SUPER-RICH CURRY SAUCE PREPARED WITH A TOMATO & COCONUT BASE.	
CHEF SPECIAL LAMB	18
TENDER LAMB MARINATED AND PREPARED WITH A HOUSE SAUCE	
HYDERBADI MUTTON CURRY	18
BONE-IN CUBED GOAT, FLAVORED WITH GARAM MASALA & TOMATOES, SIMMERED IN-HOUSE GRAVY, TEMPERED WITH GARLIC & CILANTRO.	
LAMB ROGHAN JOSH	18
LAMB CURRY SLOW-COOKED WITH GINGER & FENNEL.	

SHRIMP STEW	17
SHRIMP TEMPERED WITH TOMATOES AND ONIONS COOKED IN COCONUT MILK.	
GOAN FISH CURRY	17
BONELESS FISH PIECES MARINATED WITH SPICED MIX & COOKED IN COCONUT GRAVY.	
SALMON TIKKA MASALA	18
TANDOORI SALMON SLOW-COOKED IN A TANGY TOMATO & CREAM SAUCE.	

YOUR CHOICE ENTREE

SELECT YOUR SAUCE +14 AND YOUR PROTIEIN CHICKEN/PANEER +2,LAMB/SHRIMP+3,VEGØ

SAAG
CREAMY SPINACH SAUCE TEMPERED WITH ONION & GINGER.
KORMA
SAUCE MADE WITH CASHEW NUTS & LIGHTLY SPICED CREAM.
TIKKA MASALA
SEMI GRAVY WITH CHUNKY TOMATO & ONION SAUCE TOSSED WITH ONIONS & GREEN BELL PEPPERS.

VINDALOO
VINEGAR & RED PEPPER-BASED CURRY WITH POTATOES, SLOW-COOKED IN A TANGY TOMATO & CREAM SAUCE.
CHETTINAD
MARINATED PROTEIN WITH AROMATIC IN-HOUSE SPICES, GARNISHED WITH CILANTRO LEAVES.

FRESH BREADS

TRADITIONAL BREADS BAKED FRESH AND SERVED

SPECIALITY BREADS

ROTI	2.5
UNLEAVENED FLATBREAD MADE WITH WHEAT FLOUR.	
PESHWARI NAAN	5
LEAVENED FLATBREAD COOKED WITH RAISINS, PISTACHIOS & COCONUT.	
PESHWARI NAAN	5
LEAVENED FLATBREAD COOKED WITH RAISINS, PISTACHIOS & COCONUT.	
KERLA PARATA	3
USOFT FLAKEY BREAD	

ONION KULCHA	3
LAYER FLATBREAD STUFFED WITHONION & CILANTRO.	
LACHHA PARATA	4
LAYER FLATBREAD MADE WITH WHEAT FLOUR.	
AMRISTSARI KULCHA	2
LAYER FLATBREAD STUFFED WITH POTATO, CHEESE & CILANTRO.	

NAAN

LEAVENED FLATBREAD COOKED IN A TANDOOR

PLAIN NAAN	2	BULLET NAAN	4
BUTTER NAAN	2.5	CHILLI AND ASSORTMENTS OF HERBS	
GARLIC NAAN	3	CHEESE NAAN	5
		ROSEMERRY& OLIVE NAAN	3
		SAMPLER BASKET	7

BIRYANI

SLOWCOOKED RICE LAYARED WITH AROMATIC SPICES, MEAT/VEGETABLES

VEG KHEEMA BIRYANI	14
ONE-POT DISH MADE UP OF SPICED GROUND MEAT, LONG-GRAIN BASMATI RICE, AND AROMATIC SPICES	
VEG DUM BIRYANI	15
BASMATI RICE LAYERED WITH WHOLE SPICES & PAN TOSSED VEGETABLES	
HYDERBADI MUTTON CURRY	18
BONE-IN CUBED GOAT, FLAVORED WITH GARAM MASALA & TOMATOES, SIMMERED IN-HOUSE GRAVY, TEMPERED WITH GARLIC & CILANTRO.	
GOAT BIRYANI	17
BASMATI RICE LAYERED WITH WHOLE SPICES & PAN TOSSED GOAT MEAT, TOPPED WITH FRIED ONION, CILANTRO & SAFFRON.	
KHEEMA BIRYANI	17
ONE-POT DISH MADE UP OF SPICED GROUND MEAT, LONG-GRAIN BASMATI RICE, AND AROMATIC SPICES	
GOAT PULOV	17
BASMATI RICE LAYERED WITH WHOLE SPICES & PAN TOSSED WITH GOAT MEAT, TOPPED WITH FRIED ONION, CILANTRO & SAFFRON.	

CHICKEN DUM BIRYANI	15
BASMATI RICE LAYERED WITH WHOLE SPICES & CHICKEN TOPPED WITH FRIED ONION, CILANTRO & SAFFRON.	
NAAN APPETIT SPECIAL BIRYANI	16
BASMATI RICE LAYERED WITH WHOLE SPICES AND MAD WITH A SPECIAL MARINATION..	
LAMB BIRYANI	17
BASMATI RICE LAYERED WITH WHOLE SPICES & PAN TOSSED LAMB MEAT, TOPPED WITH FRIED ONION, CILANTRO & SAFFRON.	
LAMB PULAO	17
BASMATI RICE LAYERED WITH WHOLE SPICES & PAN TOSSED WITH LAMB MEAT, TOPPED WITH FRIED ONION, CILANTRO & SAFFRON.	
LAMB PULAO	17
BASMATI RICE LAYERED WITH WHOLE SPICES & PAN TOSSED WITH LAMB MEAT, TOPPED WITH FRIED ONION, CILANTRO & SAFFRON.	

DESSERTS

APRICOT DELIGHT	7
DESSERT MADE FROM CREAM CUSTARD, APRICOTS & FRESH CREAM.	
GULAB JAMUN	6
SOFT, SPONGY KHOYA DRENCHED IN DELICATELY FLAVOURED SUGAR	
FALUDA	7
INDIAN COLD DESSERT MADE WITH NOODLES	

RASMALAI	6
TENDER DUMPLINGS OF PANEER SOAKED IN SWEETENED, THICKENED MILK THAT HAS BEEN SCENTED WITH CARDAMOM AND SAFFRON	
KULFI-PISTA/MANGO/MALAI	6
TRADITIONAL INDIAN ICE CREAM MADE WITH SIMMERED WHOLE MILK	

SIDES

BASMATI RICE	3	JEERA RICE	4
VEG PULAO	5	RAITA	3
MASALA PAPPAD	4	PLAIN PAPPAD	3

TENDERS WITH FRIES	7	FISH AND CHIPS	8
POPCORN SHRIMP WITH FRIES	8	NAAN PIZZA	8