
LUNCH SMALL PLATES

Tandoori Trio	12
A medley of flavours with our Tandoori Trio, featuring classic, spicy, and aromatic chicken tikkas, all cooked to smoky perfection in the tandoor.	
Chicken 65	10
Diced chicken breast sizzled tossed with chillies and curry leaves	
Samosa Chaat ▼	9
Traditional Mumbai street-style. Veg samosa set over warm chana, finished with whipped yoghurt, tamarind reduction, and mint chutney and chopped onions	
Papri Chaat ▼	8
Traditional street-style crispy papri chaat with potato cubes, homemade yogurt, tamarind, and mint chutneys.	
Chillie Paneer ▼	8
Cubed cottage cheese, tossed in a fiery Indo-Chinese sauce with red chillies spring onions, green capsicum, ginger & garlic.	
Pav Bhaji ▼	8
An elevated interpretation of the Mumbai classic—silky spiced vegetable purée finished with cultured butter, paired with delicately toasted brioche pav.	
Onion Bhaji	7
Deep fried crispy onion fritters in a spiced batter	

MALA THALI

An assorted symphony of Indian flavours in one platter

Butter Chicken Thali	15
Chicken tikka simmered in a medium spiced, velvety cream and tomato curry.	
Lamb Banjara Ghosht Thali	15
Lamb cooked and sizzled with onions, garlic, ginger, green chillies in a browned tomato curry	
Paneer Makhani Thali ▼	13
Diced cottage cheese simmered in a medium spiced, velvety cream and tomato curry.	

(All thalies accompanied with tarka dhal, Bombay aloo, naan, pilau rice and raitha yougart)

WRAPS

A choice of filling, wrapped in a tandoori naan bread with
onion salad and yogurt mint chutney

Chicken Tikka	10
Diced chicken breast in tandoori spices	
Lamb Seekh Kebab	10
Seasoned prime minced lamb kebabs infused with onions, green chillies, ginger and garlic	
Paneer Tikka	8
Cubed cottage cheese marinated in tandoori spices	