
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 v

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 v

8

Traditional street-style crispy papri chaat with potato cubes, homemade yogurt, tamarind, and mint chutneys.

Chillie Paneer v

8

Cubed cottage cheese, tossed in a fiery Indo-Chinese sauce with red chillies spring onions, green capsicum, ginger & garlic.

Pav Bhaji v

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 v

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