

THIS IS OUR INDIA.

Rooted in tradition. Reimagined with creativity.

We take the flavors we grew up with and give them a new rhythm. Familiar ingredients meet unexpected pairings, age-old techniques meet contemporary cooking, bold Indian spices meet delicate textures and thoughtful presentation. From fire and smoke to fermentation, slow cooking, curing and grilling, every technique serves a purpose.

SHARING BIG PLATE

RAJASTHANI SOUS-VIDE RAAN 🌶️👑

A selected whole leg of baby goat, Rajasthani chilli & served with an assorted bread basket

₹ 5999/-

GHEE ROAST DESI KUKKAD 🌶️

Countryside free-range chicken, cooked to perfection with Indian spices, served with an assorted bread basket

₹ 4599/-

SMALL

SIGDI KE AVOCADO

Char-grilled avocado, lime juice, buknu spice & orange sour cream

₹ 699/-

BROCCOLI ROYALE

Par-boiled broccoli, kaju marination, parmesan cheese, Indian spices & caramelized cauliflower puree

₹ 659/-

THECHA PANEER TIKKA 🌶️👑

Tandoori spices, spicy walnut thecha, malai paneer, coriander & mint chutney

₹ 659/-

KALI MIRCH MALAI PANEER TIKKA

Malai kebab, cheese, kaju, green chilli, black pepper butter & coin paratha

₹ 659/-

AVOCADO & BABY BEET SHAMI

Shallow-fried avocado and baby beetroot kebabs, filo bed & coriander chermoula

₹ 659/-

INDIANIZED BASIL & GARLIC COTTAGE CHEESE 🌶️👑

Fresh Thai chilli, basil thecha marinated cottage cheese & roasted peanuts

₹ 599/-

PERI-PERI SESAME PANEER LOLLIES 🌶️

Cottage cheese, peri-peri dust, in-house salad, black and white sesame seed & cheese sauce

₹ 599/-

MUSHROOM SHAMI KEBAB

Truffle-infused button mushrooms, ulta tawa coin paratha & cucumber truffle pachadi

₹ 599/-

CHILLI PANEER SLIDER 🌶️🌶️

Tangra-style chilli paneer, in-house maska buns & paneer fritters

₹ 599/-

PLANT BASED FISH & CHIPS 👑

Crumbed taro root, togarashi, black salt & Maharashtrian tartare

₹ 599/-

TANDOORI SHAKARKANDI WITH MOLTEN BLUE CHEESE

Achari sweet potato, blue cheese & shakarkandi papad

₹ 599/-

TAWA ALOO GOLDEN LAYERS

Layered shallow-fried potatoes, mint and coriander espuma, sour cream, khajur & tamarind jam

₹ 549/-

TEXTURES OF ALOO TIKKI

Hash-brown potato tikki, green peas, sweet curd, mint chutney, dates and tamarind jam, pomegranate seeds & nuts

₹ 529/-

MOCK MEAT TACO

Clay-oven roasted protein-packed seitan & soft whole wheat taco

₹ 499/-

THORAN CIGAR

Cabbage & water chestnut thoran roll with moilee sauce

₹ 499/-

KACHORI 2.0

Open khasta kachori, avocado, matar, chatpate spices & chutney

₹ 499/-

JALEBI CHAAT 🌶️👑

Coin jalebi, zero sev, fresh bird's-eye chilli, aloo chokha and chutney melody

₹ 449/-

MOMO (CHOOSE FROM STEAMED AND WATER MOMO, DUNKED IN VEGETABLE BROTH, SERVED WITH SESAME PEANUT CHUTNEY & MOILEE SAUCE)

SOUPY CHICKEN

₹ 549/-

MUSHROOM CHETTINAD & CREAM CHEESE

₹ 499/-

SOUPY VEG

₹ 449/-

SMALL

GUN POWDER KATAIFI PRAWN 🌶️👑

Kataifi-wrapped prawns, Andhra karam podi, Indian tiger prawns & salted egg yolk sauce

₹ 999/-

SILVER SAFFRON FISH AMRITSARI 🌶️

Clay-oven cooked sole, saffron, silver flakes, carom seeds, gram flour & Punjabi spices

₹ 929/-

THE UMAMI SEEKH

Clay-oven roasted, minced baby goat meat, raw mango chunda & in-house chermoula

₹ 899/-

D.I.Y. MUTTON SUKKA ON BENNE DOSA 🌶️

Dry roast baby goat, South Indian spices, benne dosa with coconut & tomato chutney

₹ 899/-

CHEPALA VEPADU

Crispy fried fish flavored with black pepper and sea salt, served with date chutney

₹ 899/-

GALOUTI KEBAB 🌶️

Lucknowi heritage melt-in-the-mouth baby goat kebabs on coin sheermal

₹ 829/-

PRESSED CHAPLI BETWEEN THE BREAD

Non-fried baby goat chapli kebab, masala omelette & Bombay fresh ladi pav

₹ 749/-

ROTI PE BOTI 🌶️

Tawa baby goat boti on kesariya shahi sheermal

₹ 749/-

GOAN CHICKEN TIKKA WITH PINEAPPLE SASAV 🌶️🌶️

Goan green cafreal marinade, char-grilled pineapple, imli & nariyal sauce

₹ 699/-

KORI ROTTI MILLE-FEUILLE 👑

Mangalorean-spiced chicken, coconut mousse & pounded spices

₹ 699/-

CHICKEN CHETTINADU TACO 🌶️

Chicken chettinad, uthappam taco & gunpowder idli fingers

₹ 699/-

CHILLI CHICKEN SLIDER 🌶️🌶️

Southern-fried chicken, chilli chicken sauce, in-house maska buns & chicken popcorn

₹ 699/-

INDIANIZED BASIL & GARLIC CHICKEN 🌶️👑

Fresh Thai chilli, basil thecha marinated chicken & roasted peanuts

₹ 649/-

SURYA CHICKEN PAKODI WITH CURRY LEAF HUMMUS 🌶️

Andhra style chicken pakodi with curry leaf hummus & fried green chilli

₹ 649/-

TANDOORI CHICKEN SKEWER

Tandoori chicken strips, makhani sauce & Andhra peanut chutney

₹ 599/-

GOAN ROS OMELETTE WITH ONION BREAD 👑

Steamed masala omelette in Xacuti gravy, masala onion roll

₹ 549/-

OPEN HIMACHALI SIDDU

(A TRADITIONAL WHOLE WHEAT FERMENTED STEAMED BREAD)

TALAWA GOSHT 🌶️

₹ 749/-

CHICKEN TANDOORI

₹ 599/-

MOCK MEAT 65 🌶️🌶️

₹ 549/-

TEMPURA BHAJIYA

₹ 549/-

THIS IS OUR INDIA.

Rooted in tradition. Reimagined with creativity.

We take the flavors we grew up with and give them a new rhythm. Familiar ingredients meet unexpected pairings, age-old techniques meet contemporary cooking, bold Indian spices meet delicate textures and thoughtful presentation. From fire and smoke to fermentation, slow cooking, curing and grilling, every technique serves a purpose.

HAND TOSSED NAANZA

(PLUM TOMATO SAUCE, TOPPINGS AND SEASONING)

MUTTON BOTI	🔴 949/-
GOAN GREEN CHICKEN	🔴 849/-
CHICKEN KEEMA	🔴 849/-
ACHARI FARM FRESH	🟢 799/-
ROSEMARY SPICED TAMARIND BBQ PANEER	🟢 749/-
MINTY MARGHERITA	🟢 649/-

GRAND INDIAN COMBO

DAL MAKHAN WALI WITH AVOCADO & FETA KULCHE Punjabi dal makhani, avocado & feta stuffed kulche	🟢 799/-
PANEER TIKKA MASALA WITH MALABAR PAROTTA Bell pepper stuffed paneer tikka, Indian curry & hand-crushed Malabar parotta	🟢 749/-
SHINWARI VEGETABLE KARAHI 🍑 Seasonal vegetables, aromatic spices, tomatoes cooked to perfection & sesame naan	🟢 699/-
LITTI CHOKHA Bihari-style litti bread, chokha, chana sattu, fermented mustard pickle, mint chutney & black garlic cumin chutney	🟢 699/-
SLOW BRAISED PINEAPPLE CURRY Slow-cooked pineapple, sasav curry & onion roll	🟢 699/-
BABY GOAT NAHARI WITH KHAMIRI NAAN Traditional nahari, ginger, barista, green chilli & Delhi-wale Khamiri naan	🔴 1049/-
SHINWARI KARAHI WITH SESAME NAAN Charsi baby goat, black pepper & rock salt, tomatoes cooked to perfection & sesame naan	🔴 1049/-
SMOKED POMODORO BUTTER CHICKEN WITH BLACK-GARLIC NAAN 🍑 Smoked plum tomatoes, matured-methi-butter and black-garlic naan	🔴 899/-
CHICKEN KEEMA MATAR WITH MASALA ONION LADI PAV Minced chicken, Indian spices, fried potato cubes, served with Bombay ladi pav	🔴 899/-
MURADABADI ACHARI MURGH WITH BLUE CHEESE THECHA KULCHA Achari murgh, melting Iceland cheese & thecha kulcha	🔴 899/-
CHICKEN PESHAWARI KARAHI WITH SESAME NAAN Charsi chicken, black pepper & rock salt, tomatoes cooked to perfection & sesame naan	🔴 899/-

BIRYANI

(SERVED WITH MIRCHI SALAN, CUCUMBER & GARLIC RAITA)

CHICKEN DUM BIRYANI	🔴 799/-
MOCK MEAT BIRYANI	🟢 699/-
SUBZ BIRYANI	🟢 649/-

BREADS

BLUE CHEESE CHILLI KULCHA (Melting Iceland cheese & Philadelphia cream cheese)	🟢 299/-
AVOCADO & FETA KULCHA (Crispy Amritsari kulche)	🟢 299/-
SHARBATI ROTI (Green chilli & fresh coriander / red chilli & onion seeds)	🟢 199/-
WHOLE WHEAT RUMALI ROTI	🟢 199/-
KHAMIRI ROTI (Chilli / plain)	🟢 199/-
NAAN (Garlic butter / butter)	🟢 199/-
CHEESE CHILLI CRISPY NAAN (Cheese, green chilli & spring onions)	🟢 199/-
JAWAR BAJRA MISSI ROTI (Gluten-free tandoori roti)	🟢 199/-

SIDES

QUINOA SALAD & PITA ARAYES	🟢 499/-	🔴 649/-
AVOCADO & GREEN APPLE WITH KASUNDI CAESAR	🟢 549/-	🔴 699/-
STEAMED RICE	🟢 249/-	
CUCUMBER & GARLIC RAITA	🟢 199/-	

THE SWEET TOOTH FAIRY

MOTICHOOR JUST CHUR-CHUR Baked motichoor cheesecake, blueberry & strawberry compote & silver vark	🍷 499/-
SAFFRON PHIRNI BRÛLÉE Indian milk rabri, saffron, almond flakes, pista flakes & caramelized sugar	🟢 499/-
AVOCADO KULFI & DARSAAN Avocado & tender coconut kulfi, saffron darsaan, strawberry preserve, silver and gold dust	🟢 499/-
MILK CAKE HOT PUDDING Ajmeri kalakand with sweet vermicelli pudding, dusted with pistachio and almond flakes	🟢 499/-