

STARTERS – VEGETARIAN

RASOI SALAD	3.500
Assorted leaves, halloumi cheese, cherry tomatoes, olives, tamarind dressing	
MUGHLAI DAL SHORBA	3.950
Tomato-lentil soup tempered with Mughlai spices, brown rice-pumpkin seed salad	
DAHI PURI	3.950
Wheat bubbles filled with corn-chic pea chaat, chilled yogurt, herb chutney	
KHASTA ALOO TUK	3.950
Crisp baby potatoes laced with tamarind chutney, mint, sev	
SAMOSA CHAAT	3.950
Cheese samosa's, sweetened yogurt, roasted cumin	
VADA PAV	4.250
Iconic Mumbai street food with a twist, baby buns filled with potato vada's, coconut-garlic chutney, green chilli caviar	
DAHI BHALLA	3.950
Lentil dumplings, soaked in sweet-sour yogurt, crisp wheat crisps, cashew and raisins, dhai bhalla ice cream	
BEETROOT GALAUTI	4.250
Tender melt in the mouth pan grilled beetroot tikki's, beetroot raita	
ALMOND TIKKI	5.500
Crisp almond crusted green pea tikki, Punjabi chickpeas, sweetened yoghurt, tamarind chutney sorbet, sev sprinkle	
TANDOORI MALAI	5.500
Mustard tandoori broccoli-coconut herb chutney, paneer tikka-tomato sesame chutney, onion fritter	
SUBZ PLATTER	6.750
Tandoori paneer, beetroot galauti, samosa chaat	

STARTERS

KARARA JHINGA	6.250
Crisp prawns tossed with chilli chutney, lime, roasted almonds	
JHINGA CHATKA	7.750
North Indian spice flavored tandoori prawns, sesame aubergine chutney	
MACHLI DUO	7.750
Hammour in banana leaf wrap, Amritsari batter fried fish, garlic pea raita	
KONKANI CHICKEN FRY	5.950
Crunchy chicken tossed with sour spices, curry leaves, roasted peanut, spicy tomato chutney	
CHICKEN TIKKA	6.250
Coriander-mint chicken tikka, sundried tomato chicken tikka, chilli pipette, papdi, roasted flaked almonds	
TANDOORI MURG	7.750
Clay oven roasted chicken marinated in classic Punjabi spices	
LAMB SHIKAMPURI	5.950
Minced lamb-lentil kabab's with red onion, egg, mint, tomato chutney	
KADAK SEEKH KABAB	6.250
Crisp lamb rolls filled with masala cheese, burhani raita, sour onions	
MALABARI POTLI	6.500
Coastal lamb preparation baked in banana leaf wrap pomegranate raita, anaar jelly, banana chips	
RASOI PLATTER	8.750
Tandoori prawn, kadak seekh kabab, chutney chicken tikka	

MAINS – CONTEMPORARY

SAMBHAR PODI LOBSTER	16.500
Lobster in South Indian spices, lemon-peanut rice, beetroot moilee Coconut-coriander chutney	
GRILLED HAMMOUR	11.900
Grilled Hammour, mango-almond couscous, kaffir lime-coconut sauce Plantain crisp	
VARKI CHICKEN	11.000
Silver leaf tandoori lemon thyme chicken, pav bhaji, tomato paniyaram Kachumber salsa	
ADRARI CHAMPAEN	15.750
Grilled ginger lamb chops, cinnamon lamb jus, saffron upma, lamb samosa	
V ASPARAGUS KOFTAS	10.500
Cashew crusted asparagus koftas, mushroom khichdi, tadka makhni sauce Asparagus spears	
V UTTAPAM LASAGNE	10.500
Rice pancakes layered with aubergine chutney, baby aubergine erissery Crisp iddiyappam	

MAINS –SHARING

PUDUCHERRY FISH	9.250
Fish poached in a tangy tamarind, tomato and curry leaf sauce	
NARIYAL MIRCH JHINGA	9.750
Prawns in a coastal sauce infused with kaffir lime Lemongrass, coconut and chilli	
MURG KHURCHAN	7.950
Chargrilled chicken tossed in bell peppers, spring onion, ginger, lime juice	
MURG MAKHANWALA	7.950
Chicken tikka in a creamy tomato-fenugreek sauce	
MATKA ACHARI MURG	8.250
Chicken dum-cooked in Indian pickling spices, yoghurt and onion	

GUCCHI GOSHT KORMA	10.500
Lamb and morel stew tempered with curry leaves and laced with truffle oil	
RAAN LUCKNOWI Serves 2	18.750
An Awadhi royal preparation of 48 hour marinated lamb slow cooked in its own juices	
V BENGALI BAIGUN DAHI	5.500
Eggplant cooked Bengali style in a roasted tomato masala and hung yoghurt	
V PANEER MAKHNI	5.950
Paneer in a creamy tomato-fenugreek sauce	
V SAAG KOFTA	6.250
Punjabi recipe of fresh fenugreek leaves and baked spinach koftas cooked in north Indian spices and fresh cream	
V ALOO TILWALE	4.950
Potato cubes tossed with crushed garlic, red chillies, coriander, sesame and tempered with cumin	
V PUNJABI CHOLE	4.750
Chickpeas braised in onion-tomato masala, cinnamon, cumin and black cardamom	
V DAL MAHARANI	4.950
A slow cooked overnight urad dal and rajma preparation enriched with fresh cream	
V DAL TADKA	4.500
Red and yellow lentil preparation tempered with fresh tomatoes and aromatic spices	

BIRYANI

Flaky pastry encrusted biryani served with cucumber raita

JHINGA BIRYANI	11.000
Prawns in Maharashtrian ground peanut-coconut masala, Coriander-turmeric basmati rice	
KUKKAD BIRYANI	9.250
Punjabi chicken tikka biryani layered with aromatic herbs and egg	

GOSHT DUM BIRYANI	10.000
Slow cooked lamb layered with saffron basmati rice Apricots, almonds and caramelised onion	

V NAVRATAN VEGETABLE BIRYANI	8.000
Saffron basmati rice with fresh vegetables and dry fruits cooked in aromatic Awadhi spices	

BREADS

Laccha Paratha	1.250
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Zaatar Paratha	1.500
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Roomali Roti	1.500
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Red onion- Coriander Naan	1.750
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Garlic Naan	1.750
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Malai Naan	2.000
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Peshawari Naan	2.000
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Black olive-Sundried Tomato Naan	2.000
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ACCOMPANIMENTS

Cucumber-cumin Raita	1.000
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Pomegranate-mint Raita	1.000
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Steamed Rice	2.250
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Saffron Pulao	4.000
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