

SMALL PLATES

ONION BHAJIA (V) <i>crispy fritters, cucumber dill raita</i>	35
CRISP FRIED SOFT SHELL CRAB (SF) <i>batter fried carom seeds crab, tadka tamarind chutney</i>	65
VEG SAMOSA (V/N) <i>street style vegetable samosas with chutney</i>	35
♥ GUAC PANI POORI (V) <i>avocado salsa, spicy chili tamarind dressing</i>	35

RAITA TRAY

fresh yoghurt dip prepared table side, customized with your choice of ingredients and served with crispy roasted papad 35

SOUPS, CHAATS & SALADS

CHICKEN MULLIGATAWNY SOUP <i>crisp naan</i>	35
LENTIL SOUP <i>yellow dal, spices</i>	30
♥ WATERMELON CHAAT (N) <i>watermelon, pine nuts, feta cheese, coriander pesto</i>	35
♥ CORN & SPROUTED MUNG CHAAT (V) <i>balsamic cherry tomatoes, avocado, bhel dressing</i>	35
CALAMARI BHEL <i>amritsari spiced calamari fritters, puffed rice salad</i>	45
BUNGALOW GREEN SALAD (V) <i>baby greens, summer vegetables, mint vinaigrette</i>	35
DAHI KEBAB (V) <i>crisp semolina fried yogurt dumplings, sprout salsa</i>	40

KEBABS & TIKKAS

ZAATAR PANEER TIKKA (V) served with tahini beetroot dip	42
COCONUT VEG SEEKH (V) served with pineapple curry leaf chutney	42
♥ MALAI PRAWNS (SF) served with sweet mango relish	70
HARIYALI FISH TIKKA served with passionfruit chutney 🍷	65
MALAI CHICKEN TIKKA served with young date and fig chutney	50
♥ HARISSA CHICKEN TIKKA served with roasted garlic yoghurt 🍷	50
TANDOORI CHICKEN served with tadka laban	60
PESTO SEEKH KEBAB served with mint aioli	45
BEEF BOTI KEBAB (N) served with mint chutney 🍷	65
KEBAB & TIKKA PLATTER (N) chef's selection of four different non-veg kebabs and tikkas severed with a variety of dipping sauces (16 pcs per portion)	150

SIDE DISHES & SUBZI

TAWA BAINGAN (V-N) stir fried eggplant with pine nuts	22
♥ BHINDI MASALA (V-N) home style sauteed okra with onions	22
TILWALI ALOO (V-N) turmeric potatoes with toasted sesame	22
DAL MAKHANI (V) charcoal cooked black lentils	22 / 40
TADKA DAL (V) cumin and garlic tempered yellow lentils	22 / 40
PAPAD (V) seasoned dough roasted over an open flame	8
PLAIN RICE (V) steamed basmati (Half OR Full Portion)	15 / 25
KHEEMA RICE tempered minced lamb with saffron rice	30 / 45

BUNGALOW SIGNATURES

CASHEW CRUSTED VEG KOFTA (V-N) <i>tadka makhani</i>	55
♥ GRUYERE PAV BHAJI FONDUE (V) <i>served with sumac-coriander-onion salsa</i>	70
PRAWNS PEPPER FRY (SF) 🍷 <i>malabar paratha</i>	85
POHA CRUSTED SEABASS <i>lemon rice, coconut-tamarind sauce</i>	95
♥ ROAST COCONUT CRAB (SF) <i>chili garlic style crab, pickled veg, coconut rice</i>	100
GRILLED HAMOUR <i>butterfly grilled Hamour with lemon, garlic & chili butter</i>	175
♥ BURRATA BUTTER CHICKEN (N) <i>tomato & cashew nut gravy Traditional Butter Chicken - 65 </i>	85
HICKORY SMOKED LAMB CHOPS (N) <i>aloo katliyan, carrot mash</i>	120
♥ BEEF CHILI FRY 🍷 <i>kerala style pan roasted beef, malabar paratha</i>	65
BHUNA GOSHT <i>stir fried lamb, balsamic cherry tomatoes</i>	65
BHATTI CHICKEN <i>amritsari yogurt sauce, fennel-sumac slaw</i>	60
URLAI ROAST (N) <i>turmeric korma, fried rice string hoppers</i>	65
♥ SAFFRON-PEPPER PANEER TIKKA (N) <i>onion-tomato-vinegar-beetroot sauce</i>	65
ALMOND TIKKI (N) <i>green peas- dil leaves crusted almond tikki, punjabi chole</i>	60

CLASSIC CURRY

CHICKEN XACUTTI 🍷 <i>coconut, kokum Goan spiced gravy</i>	65
PALAK PANEER (V) <i>creamed spinach with cottage cheese</i>	45
VEG MAKHANWALA (V-N) <i>seasonal vegetables, tomato cream gravy</i>	45
PRAWNS MOILEE (SF) <i>turmeric and ginger spiced coconut curry</i>	85
KERALA FISH CURRY 🍷 <i>kerala style coconut masala</i>	80
CHICKEN TIKKA MASALA (N) 🍷 <i>fire roasted chicken, tomato cream sauce</i>	65
MUTTON ROGAN JOSH <i>kashmiri style-slow cooked mutton, onion masala</i>	65
KHEEMA BOHRI <i>bohri style minced lamb</i>	60
CLAMS MASALA 🍷 <i>coconut, kokum Goan spiced gravy</i>	70

BIRIYANI BOWLS & FLAT BREADS

signature aromatic biriyanis served with a side of Raita

Chicken 60 / Lamb 70 / ♥ Lemongrass Prawn (SF) 80 / Mix Veg 45 / Biryani Rice 35

NAAN - Plain 8 / Butter 10 / Garlic 10 / Coriander & Chili 10 / Cheese 12
ROTI - Whole Grain 6 / Mint 8 / Roomali 8 / Herb Butter 10

DESSERTS

BAKED BERRY YOGURT <i>fresh berries, naankatai, baked sponge</i>	35
♥ COCONUT RASMALAI (N) <i>salted caramel</i>	35
ALPHONSO MANGO KULFI (N) <i>pistachio crunch</i>	35
♥ KAPI-CHOCOLATE MILK CAKE <i>Passionfruit- chocolate, saffron labneh, chocolate soil</i>	35
GULAB JAMUN CARPACCIO BRULEE (N) <i>Green apple-mint rabari, sweet boondi</i>	35

DRINKS MENU

SIGNATURE MOCKTAILS

CHAMPAGNE OF THE EAST 22
Strawberry based iced tea with
roasted fennel & orange extracts

WEIGHT OF GOLD 22
Fresh passionfruit muddled with
Indian spices, mixed with fresh
Coconut water

ANCIENT SANSKRIT 22
Fresh grapefruit juice shaken with
Coriander & honey water

BOMBAY SPRITZER 22
Fresh green apple muddled with
aromatic spices

INDIAN SUMMER 22
Citrus, Tamarind & date extracts

UNDER FIRE 22
Mango, Ginger & saffron infused

FRESH JUICES

CHILLED COCONUT WATER 35
ORANGE 30
WATERMELON 35
LEMON MINT 35

BOTTLED WATER

VEEN VELVET STILL 660ml 25
VEEN VELVET STILL 330ml 18
VEEN SPARKLING 660ml 25
VEEN SPARKLING 330ml 18
AQUAFINA STILL 1.5 l 18
AQUAFINA STILL 500ml 12

INDIAN LASSI

MANGO LASSI (N) 25
traditional buttermilk Lassi with
mango pulp giving it added richness

SWEET LASSI (N) 22
homemade sweet Lassi with hints of
cardamom

SALTED LASSI (N) 22
available with jeera on request

PINEAPPLE CURRY-LEAF LASSI 25
Our signature pineapple flavoured lassi
infused with curry leaves and hints of
spice

FIZZY'S

PEPSI, DIET PEPSI, 7UP, 7UP FREE 15
MOUNTAIN DEW, MIRINDA

ICE TEA PEACH / LEMON 15

CHAI SELECTION

Karak Chai 20
Masala Chai 20
Strawberry & Mango 15
Jasmine Pearls 15

COFFEE SELECTION

Americano 15
Café Latte 18
Cappuccino 22
Espresso Single 12
Espresso Double 16
Macchiato 18
Flat White 18