

## \*\*\*\*\*\*\*\*\*\*\*\*\*\*\* APPETIZERS \*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

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	ALOO TIKKI ( ) // Pan-fried potato patty with sweet yoghurt tamarind sauce and coriander chutney	9.00	NIMONA local value of the seared green peas patty with tamarind chutney	9.00
	BIRYANI ARANCINI Cheese stuffed flavoured basmati rice arancini with lamb and cucumber raita	11.00	CHICKEN TIKKA ( ) K Chicken marinated in red chili and yoghurt dressed in mint and coriander chutney	13.00
	TANDOORI SALMON 🛞 🚯 Mustard spiced salmon, pineapple chutney	20.00	CORN PALAK TIKKI ( ) Ø Pan-fried spinach, corn, potato patty served with tamarind sauce and coriander chutney	10.00
	CHICKEN SEEKH ( ) Ground chicken skewers, seasoned with garlic, ginger, green chili and achari yoghurt	11.00	CHICKEN GANDRI KEBAB Minced chicken patties spiced garlic, ginger,	12.00
	LAMB SEEKH ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) (	14.00	cumin and mint, served with coriander chutney	
22	000000000000000000000000000000000 SA	alads 🛪	*******************************	*******
	KACHUMBER SALAD $\checkmark$ Zesty salad made with cucumber, tomatoes, onion and chilli peppers dressed with	5.00	CHICKEN TIKKA SALAD (3) Chicken tikka with lettuce, mayonnaise and green chutney dressing	10.00
	lemon juice			
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0004		OKED M. 18.00	AINS KASHMIRI ROGAN JOSH I I I I I I I I I I I I I I I I I I I	23.00
0001	CHICKEN CURRY (8) (8) Home-style chicken drumsticks in masala	-	KASHMIRI ROGAN JOSH () KASHMIRI ROGAN JOSH	23.00 20.00
	CHICKEN CURRY (2) (2) Home-style chicken drumsticks in masala gravy OLD DELHI BUTTER CHICKEN (2) (2) (2) Char grilled chicken, simmered in fenugreek	18.00	KASHMIRI ROGAN JOSH (2) (5) (5) (5) (5) (5) (5) (5) (5) (5) (5	
	CHICKEN CURRY (C) (CHICKEN CURRY (C)	18.00 18.00	KASHMIRI ROGAN JOSH (*) Spicy lamb shank curry prepared with chili and yoghurt LAMB MADRAS CURRY (*) Boneless lamb cooked in Indian spice with coconut, onion and tomato gravy DOI MAACH (*) Medley of salmon, prawns and clams simmered	20.00
	CHICKEN CURRY (CHICKEN CURRY) Home-style chicken drumsticks in masala gravy OLD DELHI BUTTER CHICKEN (CHICKEN (CHICKEN CHICKEN CHICKEN CHICKEN CHICKEN CHICKEN CHICKEN CHICKEN CHICKEN CHICKEN KORMA (CHICKEN KORMA (CHICKEN CHICKEN CHICKE	18.00 18.00 18.00	KASHMIRI ROGAN JOSH (*) Spicy lamb shank curry prepared with chili and yoghurt LAMB MADRAS CURRY (*) Boneless lamb cooked in Indian spice with coconut, onion and tomato gravy DOI MAACH (*) Medley of salmon, prawns and clams simmered in yoghurt PANEER MAKHANI (*) Cottage cheese, simmered in tomato gravy	20.00 21.00
	CHICKEN CURRY (*) (*) Home-style chicken drumsticks in masala gravy OLD DELHI BUTTER CHICKEN (*) (*) Char grilled chicken, simmered in fenugreek enhanced creamy tomato gravy CHICKEN KORMA (*) (*) Chicken curry in rich brown onion and cashew nut gravy SOUTH INDIAN BEEF CURRY (*) Black pepper beef with curry leaf, grounded coriander powder and star anise SHRIMP CHINGRI MALAI (*) Bengal style spicy coconut shrimp curry with	18.00 18.00 18.00 19.00	KASHMIRI ROGAN JOSH (*) Spicy lamb shank curry prepared with chili and yoghurt LAMB MADRAS CURRY (*) Boneless lamb cooked in Indian spice with coconut, onion and tomato gravy DOI MAACH (*) Medley of salmon, prawns and clams simmered in yoghurt PANEER MAKHANI (*) Cottage cheese, simmered in tomato gravy enhanced with fenugreek MUSHROOM MATAR (*)	20.00 21.00 16.00

Baked broccoli, tikka masala sauce

PALAK BHUNA 🛞 🚺 🔨 Sauteed spinach, whole red chili and gram masala	9.00	YELLOW DAL TADKA ( V / Vellow lentils tempered with cumin, garlic, coriander and ginger	11.00
ALOO JEERA ( ) 🗸 Turmeric potatoes tempered with cumin seeds, ginger and green chili	9.00	DAL MAKHANI 🛞 🕖 Slow cooked black lentils, finished with butter, cream, fenugreek and Kashmiri chili	11.00
ZUCCHINI THORAN 🏽 🕻 🍼 Stir-fried zucchini and beans, curry leaf, onion, and coconut	10.00	KADDU KI SABZI 🛞 🝼 Butternut squash, green peas, spinach with chili and garlic	10.00

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JEERA RICE 🏽 🗸 Cumin tempered aromatic basmati rice	5.00	LAMB BIRYANI 🛞 Spiced lamb, aromatic basmati rice and raita	22.00
STEAMED RICE 🛞 🗸 Basmati rice	5.00	CHETTINAD SHRIMP BIRYANI (1) Coastal spiced shrimp, aromatic basmati rice and raita	21.00
KHUMB BIRYANI (3) 🗸 Seasonal wild mushrooms, saffron, aromatic basmati rice and vegetarian gravy	17.00	AWADHI CHICKEN BIRYANI 💰 Spiced chicken, aromatic basmati rice and raita	20.00

## CLAY OVEN BAKED NAANS

TANDOORI ROTI 🔨 Home style flat whole wheat bread	4.00	BLUE CHEESE NAAN 🥖 Refined flour flat bread with blue cheese and mozzarella, fig preserved	7.50
PLAIN NAAN 🎺	4.00		
Refined flour flat bread		Cheese naan 🥖	6.00
		Refined flour flat bread with mozzarella cheese	
BUTTER NAAN 🕖	4.00	10	
Refined flour flat bread with butter		PESHWARI NAAN 🕖 🌯	7.50
		Refined flour flat bread with nuts and dried	
GARLIC NAAN 🕖	4.50	fruits	
Refined flour flat bread with butter and garlic		LACHA PARANTHA 🥖 Multi layered flat whole wheat bread	4.50
AMRITSARI KULCHA 🕖	6.00	-	
Refined flour flat bread stuffed with spiced		PUDINA PARANTHA 🕖	4.50
onion, potato and cottage cheese		Mint flavoured flat whole wheat bread	