

NAANBAR

APPETIZERS

NIMONA KEBAB



9

Spiced green pea mash, slow-cooked with mild aromatics, tempered with cumin

CRISP SPINACH CHAAT



9

Flash-fried spinach leaves layered with flavourful chutneys, yogurt and spiced sev

BEETROOT TIKKI



9

Pan-fried beetroot and potato patty served with tamarind sauce and coriander chutney

ACHARI PANEER TIKKA



13

Cottage cheese cubes marinated in a tangy pickle-spice yogurt blend, grilled to smoky perfection

BURRATA CHAAT



14

Crispy papdi, tangy chutneys, creamy burrata

CHICKEN TIKKA



14

Slightly charred, juicy boneless chicken pieces marinated in spiced yogurt and grilled in clay oven

SMOKED LAMB GALOUTI KEBAB



15

Soft, melt-in-mouth Awadhi kebab with saffron warqi paratha

ROYAL FLAME PRAWN



18

Flame seared prawns tossed in a fiery marinade of red chilli, garlic and lemon zest

SALAD

KACHUMBER SALAD



Zesty salad made with cucumber, tomatoes, onion and chilli peppers dressed with lemon vinaigrette

7



NUTS



VEGETARIAN



VEGAN



GLUTEN FREE



KETO FRIENDLY

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SIDES

PEARL RAITA

Cooling yogurt with tiny sago pearls, cucumber and roasted cumin

4

PALAK BHUNA

Slow-cooked spinach sautéed with garlic, chili and cumin

8

ALOO JEERA

Baby potatoes tossed in toasted cumin seeds and dried spices

8

YELLOW DAL TADKA

A light yellow lentil stew with infusion of garlic, cumin and red chilli

9

DAL MAKHANI

Black lentils slow-simmered overnight in cream, butter and rich spices

9

Paneer Khurchan

Shredded paneer sautéed with onions, bell peppers and a blend of bold North Indian spices

9

CHANA SAAG

Chickpeas simmered in a spiced spinach curry with sautéed onions and traditional spices

11

BIRYANI AND RICE

JEERA RICE

Basmati rice tempered with cumin seeds

5

STEAMED RICE

Soft, fluffy basmati rice

5

GARDEN BIRYANI

Aromatic vegetable biryani with garden-fresh vegetables, saffron and fried onions

15

AWADHI CHICKEN BIRYANI

A royal Lucknow-style biryani with chicken, rosewater, saffron and fragrant spices

21

CHETTINAD LAMB BIRYANI

South Indian style lamb biryani with Chettinad masala, curry leaves and caramelized onions

23



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SLOW COOKED MAINS

13

BROCCOLI TIKKA MASALA

Tandoor-roasted broccoli florets folded into a smoky tomato and cream sauce

PANEER MAKHANI

Soft cubes of paneer in a silky tomato and cream sauce

17

SARSON KA SAAG & MAKKAI KI ROTI

Mustard greens cooked with onions, ginger, herbs and spices, speciality of Northern India

17

NAVRATAN KORMA

Fresh vegetables cooked in a spiced almond, cashew and saffron flavoured creamy gravy

20

OLD DELHI BUTTER CHICKEN

Tender chicken in a creamy tomato-based gravy, simmered with fenugreek and butter

19

MUNNAR CHICKEN CURRY

Aromatic chicken curry from the Kerala hills, slow-cooked with coconut, black pepper and curry leaves

20

CHICKEN KORMA

Lightly spiced Mughlai-style chicken dish in a rich cashew gravy

21

BENGALI FISH CURRY

Bengali-style fish curry simmered in mustard seed, tomato and turmeric gravy

18

PRAWN MANGO CURRY

Sweet and sour Prawn curry with fresh ripe mangoes and
mild South Indian spices

22

NAWABI LAMB CHOPS

Tender Lamb chops marinated in traditional spices chargrilled for a smoky finish

23

SOUTH INDIAN BEEF CURRY

Slow-braised beef in a coconut and curry leaf gravy, rich with mustard seeds and black pepper

23

KASHMIRI ROGAN JOSH

Aromatic lamb shank curry on bone with Kashmiri chilli and fennel seeds

25



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CLAY OVEN BAKED NAANS

TANDOORI ROTI		4
Home-style flat whole wheat bread		
PLAIN NAAN		4
Refined flour flat bread		
BUTTER NAAN		4
Refined flour flat bread with butter		
GARLIC NAAN		4.5
Refined flour flat bread with garlic and butter		
LACHHA PARATHA		4.5
Multi-layered flat whole wheat bread		
PUDINA PARATHA		4.5
Mint flavoured flat whole wheat bread		
AMRITSARI KULCHA		6
Refined flour flat bread stuffed with spiced onion, potato and cottage cheese		
CHEESE NAAN		6
Refined flour flat bread with mozzarella cheese		
BLUE CHEESE NAAN		7
Refined flour flat bread with blue cheese and mozzarella, fig preserve		
PESHWARI NAAN		8
Refined flour flat bread with nuts and dried fruits		
TRUFFLE CHESSE NAAN		8
Refined flour flat bread infused with rich black truffle and aromatic herbs		
LAMB KEEMA NAAN		8
Tandoor-baked refined flour flat bread stuffed with spiced minced lamb and aromatic herbs		

DESSERT

TIRAMISU GULAB JAMUN		7
A fusion of creamy tiramisu and syrup-soaked Gulab Jamun		
VEGAN COCONUT KHEER		10
Creamy rice pudding made with coconut milk and fragrant cardamom		
GAJRELA		12
Slow-cooked carrot halwa enriched with ghee, cardamom, and nuts		



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