

NAANBAR

APPETIZERS

NIMONA KEBAB

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

9

CRISP SPINACH CHAAT

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

9

BEETROOT TIKKI

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

9

ACHARI PANEER TIKKA

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

13

BURRATA CHAAT

Crispy papdi, tangy chutneys, creamy burrata

14

CHICKEN TIKKA

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

14

SMOKED LAMB GALOUTI KEBAB

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

15

ROYAL FLAME PRAWN

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

18

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

Prices are inclusive of taxes if you have allergy or dietary intolerance, please let the restaurant know.

SIDES

PEARL RAITA 	4
Cooling yogurt with tiny sago pearls, cucumber and roasted cumin	
PALAK BHUNA   	8
Slow-cooked spinach sautéed with garlic, chili and cumin	
ALOO JEERA  	8
Baby potatoes tossed in toasted cumin seeds and dried spices	
YELLOW DAL TADKA  	9
A light yellow lentil stew with infusion of garlic, cumin and red chilli	
DAL MAKHANI  	9
Black lentils slow-simmered overnight in cream, butter and rich spices	
PANEER KHURCHAN   	9
Shredded paneer sautéed with onions, bell peppers and a blend of bold North Indian spices	
CHANA SAAG  	11
Chickpeas simmered in a spiced spinach curry with sautéed onions and traditional spices	

BIRYANI AND RICE

JEERA RICE  	5
Basmati rice tempered with cumin seeds	
STEAMED RICE  	5
Soft, fluffy basmati rice	
GARDEN BIRYANI  	15
Aromatic vegetable biryani with garden-fresh vegetables, saffron and fried onions	
AWADHI CHICKEN BIRYANI 	21
A royal Lucknow-style biryani with chicken, rosewater, saffron and fragrant spices	
CHETTINAD LAMB BIRYANI 	23
South Indian style lamb biryani with Chettinad masala, curry leaves and caramelized onions	



NUTS



VEGETARIAN



VEGAN
































GLUTEN FREE















KETO FRIENDLY

Prices are inclusive of taxes if you have allergy or dietary intolerance, please let the restaurant know.

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

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	



NUTS



VEGETARIAN



VEGAN



GLUTEN FREE



KETO FRIENDLY

Prices are inclusive of taxes if you have allergy or dietary intolerance, please let the restaurant know.