



NAANBAR

APPETIZERS

- NIMONA KEBAB**    9
Spiced green pea mash, slow-cooked with mild aromatics, tempered with cumin
- ALOO TIKKI with SAFFRON OIL**    9
Crispy mashed potato patties infused with Indian spices, finished with a delicate drizzle of saffron oil for a rich, aromatic touch.
- CRISPY SPINACH CHAAT**    9
Flash-fried spinach leaves layered with flavorful 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
- 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 marinade of spices, garlic and lemon zest

SALAD

- KACHUMBER SALAD**   7
Zesty salad made with cucumber, tomatoes, onion and chilli peppers dressed with lemon vinaigrette

 NUTS  VEGETARIAN  VEGAN  GLUTEN FREE  KETO FRIENDLY
MILD  MEDIUM  HOT  

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SIDES






PEARL RAITA   4
Cooling yogurt with tiny 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 cottage cheese sautéed with onions, bell peppers and a blend of bold North Indian spices


BIRYANI AND RICE

JEERA RICE   5
Basmati rice tempered with cumin seeds

STEAMED RICE   5
Soft, fluffy basmati rice

GARDEN BIRYANI     15
Aromatic biryani with garden-fresh vegetables, saffron and fried onions



































AWADHI CHICKEN BIRYANI    21
A royal Lucknow-style biryani with chicken, rose water, saffron and fragrant spices

CHETTINAD LAMB BIRYANI    23
South Indian style lamb biryani with Chettinad masala, curry leaves and caramelized onions

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SLOW COOKED MAINS

- BROCCOLI TIKKA MASALA**    13
Tandoor-roasted broccoli florets folded into a smoky tomato and cream sauce
- PANEER MAKHANI**      16
Soft cubes of cottage cheese in a silky tomato and cream sauce
- OLD DELHI BUTTER CHICKEN**     19
Tender chicken in a creamy tomato-based gravy, simmered with fenugreek and butter
- MUNNAR CHICKEN CURRY**    20
Aromatic chicken curry from Kerala hills, slow-cooked with coconut, black pepper and curry leaves
- CHICKEN KORMA**     21
Lightly spiced Mughlai-style chicken dish in a rich cashew gravy
- BENGALI FISH CURRY**    18
Bengali-style fish curry simmered in mustard seed, tomato and turmeric gravy
- PRAWN MANGO CURRY**    22
Sweet and sour Prawn curry with fresh ripe mangoes and mild South Indian spices
- SOUTH INDIAN BEEF CURRY**    23
Slow-braised beef in a coconut and curry leaf gravy, rich with mustard seeds and black pepper
- KASHMIRI ROGAN JOSH**    25
Aromatic lamb shank curry on bone with Kashmiri chilli and fennel seeds
- MUSHROOM MATAR**    16
Assorted mushrooms and green peas prepared in ginger, onion and tomato masala



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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 	4.5
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 	6
Mint flavoured flat whole wheat bread	
AMRITSARI KULCHA 	6
Refined flour flat bread stuffed with spiced onion, potato and cottage cheese	
CHEESE NAAN 	7
Refined flour flat bread with mozzarella cheese	
BLUE CHEESE NAAN 	8
Refined flour flat bread with blue cheese and mozzarella, fig preserve	
PESHWARI NAAN  	8
Refined flour flat bread with nuts and dried fruits	
LAMB KEEMA NAAN	12
Tandoor-baked refined flour flat bread stuffed with spiced minced lamb and aromatic herbs	

DESSERT

GULAB JAMUN 	10
Soft milk dumplings soaked in warm rose-scented syrup, a timeless favourite	
MANGO & PISTACHIO KULFI   	8
Traditional Indian ice cream made with mango purée, condensed milk, and cardamom	
MANGO SAGO  	7
Sweet creamy dessert made with mango, tapioca pearls and coconut milk	
BERRY MALAI 	9
Steamed yoghurt with seasonal berries	

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