

# ALLERGEN MATRIX

## STARTERS

### CHICKEN BIRYANI ARANCINI 7.95



Experience an explosion of flavors with these crunchy balls packed with biryani rice and shredded chicken

### MANGO MAPLE CHICKEN 6.95



Savor the unique fusion of east meets west with crispy panko-crusted chicken tossed in a sweet maple-mango chutney and paired with a creamy garlic-herb aioli

### CALCUTTA CHILLI CHICKEN 6.95



Dive into this fiery dish of panko-crusted chicken tossed in soy sauce with bell peppers and onions

### CASHEW CRUSTED PRAWNS 9.95



Plump prawns enrobed in a crisp cashew crust, promising a balance of texture and taste

### PAPDI CHAAT 5.95



Crunchy flatbread topped with a medley of homemade chutneys, chickpeas, Greek yoghurt, and a sprinkle of spices, served chilled

### SAMOSA CHAAT 6.45



The quintessential Indian street food, featuring samosa topped with a variety of homemade chutneys, chickpeas, Greek yoghurt, and an array of spices, served lukewarm

### CRISPY FUSION CHEESE BALLS 6.45



Delight in homemade crunchy balls coated in panko and filled with a savory mixture of mozzarella, cheddar, paneer, green chilli and ginger

### CHILLI PANEER 6.45



Relish paneer cubes tossed with soy sauce, bell peppers and onions, creating a tantalizing mix of flavors

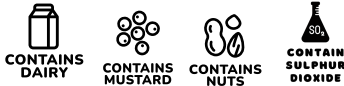
## MAINS

### PUNJABI BUTTER CHICKEN 11.95



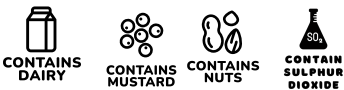
Indulge in this timeless classic, a smooth blend of ripe tomatoes, velvety butter, cashews, and authentic Indian spices, caressing tender chunks of chicken tikka

### MUGHLAI CHICKEN 11.95



Step into the royal Mughlai kitchen with this decadent dish, a fragrant concoction of aromatic spices, thick yogurt, onion, tomatoes, and cashews enveloping tender chicken tikka

### PALAK CHICKEN 11.95



Taste the blend of nutrition and flavor in this palak chicken, where succulent chicken pieces are drenched in a fresh, vibrant spinach and yogurt gravy

### CHICKEN CHETTINAND 11.95



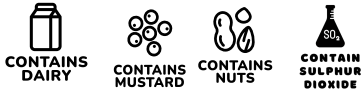
Relish the southern charm of this Tamil Nadu-inspired curry, where chicken is cooked in a medley of toasted spices.

We prioritize quality and freshness, which means our dishes are prepared in limited quantities. Should your preferred dish be unavailable, we extend our apologies in advance. If you have any dietary restrictions or allergies, please inform your server. Despite our best efforts, we can't assure the complete absence of allergens like nuts and other common food allergens in our dishes.



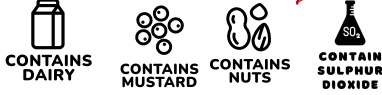
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## LAMB MALABAR 13.95



Explore Kerala's rich culinary heritage with this mouthwatering dish, featuring tender lamb chunks simmered in a flavorful warm spice paste.

## LAMB SPINACH 13.95



Indulge in a union of taste and health with our tender lamb chunks cooked in a nutritious and flavorful spinach gravy

## LAMB ROGAN JOSH 13.95



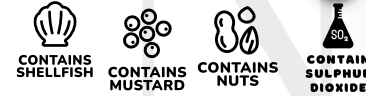
Savor the Kashmiri classic, where aromatic spices, fiery red chilies, onions, and ginger weave a rich tapestry of flavor around succulent lamb chunks

## MALABARI SEABASS 13.95



Savor a traditional Malabar specialty, a fiery curry made with Kerala spices perfectly complementing the delicate seabass

## PRAWN MOILEE 14.95



Indulge in a light yet flavorful South Indian style curry, loaded with juicy prawns and balanced with a tempering of rich coconut milk

## ROYAL PRAWNS 14.95



Revel in this regal dish, an aromatic curry featuring prawns cooked in an onion, tomato, and cashew based sauce teeming with spices

## BHARWAN ALOO 10.95



Enjoy these potato shells generously stuffed with paneer, nuts, and spices, all drenched in a spicy cashew nut gravy

## POMEGRANATE PANEER TIKKA MASALA 10.95



Taste the exotic with our succulent chargrilled cottage cheese filled with spiced pomegranate paste, simmered in a smooth gravy with cashews and authentic Indian spices

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## SIDES

KARTIK'S DAL MAKHANI 6.95  



Experience the joy of slow cooked food with our black lentils, carefully stewed for 8 hours in a buttery tomato sauce, finished with dry roasted spices and cream

ALOO MUTTER 5.95 



Savor this comforting Indian curry featuring soft potatoes and green peas cooked in a rich, aromatic gravy

SAAG ALOO MUTTER 6.45 



Indulge in the healthy combination of fresh green spinach with hearty potatoes and peas, a nutrient-rich delight

SMOKED AUBERGINE BHARTHA 6.45



Savor the smoky aubergine, gently cooked to perfection in a lush masala of onions and tomatoes, creating a rich, comforting dish

PINDI CHOLE 5.95 



Taste the earthy goodness of chickpeas, soaked overnight and boiled with Assam black tea, then cooked with onion, tomatoes, and dried mango powder

## RICE

SAFFRON PILAU 3.95



JEERA PEAS PILAU 3.95



STEAMED BASMATI RICE 3.25

## BREADS

PLAIN NAAN 2.45



BUTTER NAAN 2.95



GARLIC NAAN 3.25



FENNEL MAPLE NAAN 3.25



## ACCOMPANIMENTS

POPPADOMS PLATE 4.95



MANGO CHUTNEY 0.95



MINT CHUTNEY 0.95



TAMARIND & DATE CHUTNEY 0.95



PICKLE 0.95



CHOPPED ONION, CUCUMBER, TOMATO SALAD 0.95

RAITA 3.95

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