



ENTREES

Dilli Chaat- A signature street food from the heart of Delhi	\$18
Agria Potatoes, Green peas, Paneer, Pappdi Crisp, Sev, Pomegranate, Mint, Tamarind, Yogurt	
Paneer Ghee Roast- A cherished delicacy from the coastal city of Mangalore	\$23
Paneer, Curry leaves, Mustard, Coconut, Tomatoes	
Lamb Pattice- Inspired by the flavors of Mumbai's Bustling Street Food	\$24
Panko, Spice Lamb Neck, Agria potatoes, Green Chili, Date Chutney	
Tamatar Chaat- Beloved street food from the ancient city of Banaras	\$19
Tomatoes, Desi Ghee, Tamarind, tangy Spices, Coriander, Milk Bun	
lucknowi Kebab- Luxurious twist on a timeless classic from the royal kitchen of UP	\$26
Lake Ohau Wagyu Beef, Mint Chutney, Red Onion	
Ram Ladoo- A popular street snack from the vibrant lanes of Delhi	\$18
Moong Dal, Daikon, Red Chili, Green Chutney	
Afghani Tawa Chicken- Inspired by the earthy flavors of Afghan Cuisine	\$26
Afghan Spiced Tandoori Chicken thigh, Onion, Lemon, Green Chili, Kasturi, Cashew Crème	
Khoriko Pork- Sweet, Savory & Spicy Specialty from the North eastern Regions of India	\$24
Slow Cook BBQ Pork Belly, Tandoor pineapple, Honey Soy, Chili, Spring Onions, Naga Spices	
Tabak Maaz - A royal delicacy from the lush valleys of Kashmir	\$26
Milk Braised NZ Lamb ribs, Yogurt, Kashmiri spices, Pickled Onion, Lemon	
Lahori Fish Fry- A Celebrated Street from Lahore (previously in Punjab)	\$28
Market Fish, Ajwain, Lemon, Green Chutney , Lahori Spices	
Prawn Balchao- A Zesty, aromatic seafood specialty from the Coast of Goa	\$28
Black Tiger Prawn, Curry Leaves, Tomatoes, Balchao Sauce, Coconut	

MAINS

Chicken Titar Pur- A nostalgic Favorite from my college days in West Delhi	\$34
Tandoori Chicken, Makhni Gravy, Boiled Egg, Lamb Seekh Kebab	
Murg e Mussalam- A regal dish from Mughlai cuisine	\$34
Half Chicken, Cashew Crème, Almond, Fried Shallots	
Laal Maas- A rich and fiery dish from the royal kitchens of Rajasthan	\$36
Beef Short Ribs, Rajasthani Spices, Red Chillies, Garlic	
Sali Boti- A cherished Parsi delicacy	\$34
Goat Meat, Cinnamon, Cardamom, Jaggery, Potato crisp	
The Goat (Champaran)- A celebrated dish from the region of Bihar	\$39
Slow cooked Goat meat, Traditional spices, Whole garlic	
Chingri Malaikari- A classic from Kolkata's rich culinary tradition	\$36
Black tiger Prawns, Mustard, Coconut, Burnt onions	
Patra Ni Macchi- Parsi delicacy from Gujarat	\$38
Market Fish Wrapped in Banana Leaves, Coconut, Green herb butter, Served with Lemon mustard rice	



MAINS (Vegetarian)

Dal Makhani- A quintessential dish of Punjabi cuisine Rich Creamy Preparation of Black Lentil, Tomatoes, Kasuri Cream	\$26
Paneer Pyaaz ki Sabji- A hearty Homage to the vibrant roadside dhabas of India. Whole baby onion, Paneer, Makhani Gravy	\$28
Jalgaon Baingan- A cherished dish from the Khandesi region of Maharashtra Tandoori Eggplant, Aromatic Spices, Thecha	\$28

SIDES

Chili Varki Parantha	\$6
Naan	\$6
Tandoori Roti	\$5
Mint Parantha	\$6
Laccha Parantha	\$6
Steamed Basmati Rice	\$5
Lemon Rice	\$6
Green Chili and Garlic ki Sabji	\$9
Circa Pyaaz	\$5
Desi Salad- Fresh Tomatoes, Cucumber, Red Onion	\$9
Chili Confit Garlic	\$5

DESSERTS

Chena Poda- A traditional Odisha sweet Baked Ricotta, Raisins, Cashew, Cardamom, Orange, Rabri	\$16
Pista Kulfi- A classic Indian frozen dessert Mango, Pistachio, Rooh Afza	\$16
Thandai Tres Leches- A fusion of traditional Indian and Latin American desserts Vanilla Sponge, Saffron Milk, Dry fruits, Thandai Spices	\$16

KIDS MENU

Naan Frankie- With Chicken or Paneer	\$18
Rice Bowl- With Makhani Chicken or Paneer	\$18
Scoop of Vanilla Ice Cream	

At our establishment, we strive to offer a delightful dining experience for all our guests. However, please be aware that our food preparation processes may involve dairy, nuts, and other potential allergens. While we take every precaution to avoid cross-contamination, we cannot guarantee that our dishes are free from these ingredients. If you have any allergies or dietary restrictions, please let us know so we can assist you in finding a suitable option. Your safety and satisfaction are important to us!