

SALADS

BEFIKRE SPECIAL SALAD (V) \$14
(QUINOA, EDAMAME, AVOCADO, ROCKET LEAVES, POMEGRANATE WITH VINEGAR SOYA GINGER DRESSING)

FRESH SEASONAL FRUITS AND FETA SALAD (V) \$14
(FRESH FRUITS CREAMY FETA BROUGHT TOGETHER WITH GREENS AND CRUNCHY NUTS)

APPETIZERS

👑 **DRAGON SMOKEY PUFFCORN (V)** \$9
(PUFFCORN DIPPED IN LIQUID NITROGEN AND SERVED SMOKING COLD TO GIVE YOU THE EXPERIENCE OF DRAGON BREATH)

👑 **DELHI'S SPECIAL GOL GAPPA (V)** \$16
(COME WITH 4 DIFFERENT FLAVOUR OF WATER: SWEET, SPICY, HING, MANGO)

👑 **MUMBAI'S VADA PAV SLIDERS (V)** \$16
(AN ORIGINAL MUMBAI TASTE WITH GARLIC CHUTNEY)

PANEER KHURCHAN TACO (V) \$15
(BLUE CORN TORTILLA STUFFED WITH PANEER KHURCHAN AND TOPPED WITH HOUSE SPECIAL SALAD)

👑 **CHICKEN KHURCHAN TACO** \$16
(BLUE CORN TORTILLA STUFFED WITH CHICKEN KHURCHAN AND TOPPED WITH HOUSE SPECIAL SALAD)

ANGARA CHICKEN WINGS \$16
(CHICKEN WINGS CHARGRILLED IN CLAY OVEN AND TOSSED IN CHEF'S SPECIAL SAUCE)

PANEER MAKHANI PUFFED PATTY (V) \$15
(BAKED CRISPY PUFF PASTRY POCKETS STUFFED WITH PANEER MAKHANI AND CHEESE AND SERVED WITH PICKLED MAYO)

BUTTER CHICKEN PUFFED PATTY \$16
(BAKED CRISPY PUFF PASTRY POCKETS STUFFED WITH BUTTER CHICKEN AND CHEESE AND SERVED WITH PICKLED MAYO)

👑 **KOLKATA SPECIAL STREET STYLE CHOWMEIN** \$18
(AUTHENTIC STREET STYLE NOODLES TOSSED WITH VEGETABLES, CHILLI SAUCE, VINEGAR, AND DARK SOY)

TIBETAN MOMOS VEGETABLE/CHICKEN
STEAMED \$14
FRIED \$15
CHARGRILLED \$16
(TANDOORI/AFGHANI MARINATION)

👑 **GRAVY** \$18
(MAKHNI GRAVY/MAGGI MAGIC JHOL)

MUTTON GALOUTI SLIDERS \$20
(MOUTH MELTING LAMB PATTY SERVED IN SLIDERS)

👑 **LAMB URFA KEBAB** \$26
(GROUND LAMB KEBAB CHARGRILLED IN CLAY OVEN SERVED WITH ROOMALI ROTI)

CHICKEN URFA KEBAB \$24
(GROUND CHICKEN KEBAB CHARGRILLED IN CLAY OVEN SERVED WITH ROOMALI ROTI)

👑 **TRUFFLE MALAI PANEER TIKKA WITH CHEESE FONDUE (V)** \$22
(PANEER TIKKA MARINATED IN CASHEW PASTE CHEESE AND INDIAN SPICES CHARGRILLED IN CLAY OVEN TOPPED WITH CHEESE SAUCE)

👑 **TRUFFLE MALAI CHICKEN TIKKA WITH CHEESE FONDUE** \$23
(CHICKEN THIGH MARINATED IN CASHEW PASTE CHEESE AND INDIAN SPICES CHARGRILLED IN CLAY OVEN TOPPED WITH CHEESE SAUCE)

SIGRI PANEER TIKKA (V) \$19
PANEER TIKKA STUFFED WITH CHEESE, JALAPEÑO CHUTNEY, GUN POWDER SPICE MIX MARINATED WITH YOGHURT AND INDIAN SPICES CHARGILLED IN CLAY OVEN AND SERVED WITH TAMARIND AND DATES GLAZE

SIGRI CHICKEN TIKKA \$20
(CHICKEN TIKKA MARINATED IN YOGHURT INDIAN SPICES CHARGRILLED IN CLAY OVEN SERVED WITH JALAPENO CHUTNEY)

👑 **LEGENDARY LAMB CHOPS** \$36
(SLOW COOKED LAMB CHOPS CHARGRILLED IN CLAY OVEN)

👑 **THE DRUNKEN CHICKEN** \$28
(CHICKEN TANDOORI WITH BONE MARINATED IN CHEF SPECIAL SPICES AND YOGHURT FINISHED IN CLAY OVEN AND FLAMBÉED ON TABLE WITH DARK RUM)

👑 **MUSHROOM KULCHA (V)** \$18
(CHEESE AND MUSHROOM STUFFED TANDOORI KULCHA DRIZZLED WITH TRUFFLE OIL AND SERVED WITH MAKHANI GRAVY AIR AND HOUSE SALAD)

BUTTER CHICKEN KULCHA \$19
(CHEESE AND CHOPPED CHICKEN TIKKA STUFFED IN TANDOORI KULCHA AND SERVED WITH MAKHANI GRAVY AIR AND HOUSE SALAD)

TANDOORI MALAI BROCCOLI (V) \$16
(BROCCOLI MARINATED IN CASHEW PASTE CHEESE AND INDIAN SPICES CHARGRILLED IN CLAY OVEN TOPPED WITH GREENS & PARMESAN CRUMBS)

CORN CRUSTED SPINACH KEBAB STUFFED WITH MASCAPORNE CHEESE(V) \$16
(OUR VERSION OF HARA BHARA KEBAB, SPINACH AND CORNS MIXED TOGETHER STUFFED WITH MASCOPORNE CHEESE DEEP FRIED SERVED WITH WASABI AIOLI)

👑 **TRUFFLE MALAI SOYA CHOPS (V)** \$18
(TRUFFLE OIL-SCENTED SOYA CHOPS SERVED WITH JALAPENO CHUTNEY)

TAWA SOYA TIKKA (V) \$16
(SOYA SKEWERS MARINATED IN CHEF SPECIAL SPICES AND YOGHURT FINISHED IN CLAY OVEN SERVED WITH MINT AND CORIANDER CHUTNEY)

👑 All these food items are chef's special

(V) Vegetarian dish

Dress Code: Smart Casual

Auto-Gratuity of 18% is applied for groups of 6 or more.

Food items may contain or come in contact with wheat, eggs, peanuts or Dairy. Please speak to the server for more details

APPETIZERS

-  **THE ORIGINAL AMRITSARI FISH & CHIPS** \$20
(FISH FILLET MARINATED WITH GRAM FLOUR, CARROM SEEDS INDIAN SPICES DEEP FRIED SERVED WITH HOUSE SPECIAL FRYMS AND MINT CHUTNEY)
-  **TANDOORI FISH TIKKA** \$19
(BASA FISH MARINATED IN INDIAN HERBS AND SPICES CHARGRILLED IN TANDOOR SERVED WITH MINT AIR)
- SESAME HONEY CHILLY FRIES (V)** \$15
(POTATO FINGERS TOSSED IN CHEF SPECIAL SAUCE AND DRIZZLED WITH HONEY SESAME AIOLI)
- GUNTUR CHILLY PANEER (V)** \$18
(COTTAGE CHEESE FRIED AND TOSSED WITH GREEN PEPPER AND ONIONS IN ASIAN SAUCES AND GARNISHED WITH GUNTUR CHILLY)
- GUNTUR CHILLY CHICKEN** \$19
(CHICKEN FRIED AND TOSSED WITH GREEN PEPPER AND ONIONS IN ASIAN SAUCES AND GARNISHED WITH GUNTUR CHILLY)
- SAUSAGE FRIES** \$16
(CHICKEN SAUSAGES COATED WITH CORN STARCH, DEEP FRIED UNTIL CRISPY SERVED WITH WASABI AIOLI)

MAINS

- OUR SPECIAL 18 HOURS COOKED DAL MAKHNI (V)** \$18
(BLACK LENTILS & KIDNEY BEANS SLOWLY COOKED OVERNIGHT ON TANDOOR, FLAVOURED WITH TOMATO, CREAM & IN-HOUSE GARAM MASALA)
-  **PANEER MAKHANI (V)** \$20
(COTTAGE CHEESE SIMMERED IN THICK FENUGREEK TOMATO VELVETY TEXTURE GRAVY FINISHED WITH CREAM AND BUTTER)
- PANEER TIKKA MASALA (V)** \$18
(TANDOORI COTTAGE CHEESE SLICES TOSSED WITH ONIONS & PEPPERS IN ONION AND TOMATO GRAVY)
-  **PANEER STEAK WITH PISTACHIO GRAVY** \$23
(PIECES OF COTTAGE CHEESE STUFFED WITH BUTTER SAUTED MUSHROOM AND SPINACH, SERVED WITH CREAMY RICH PISTACHIO GRAVY)
- JHILMIL BHINDI (V)** \$17
(OKRA STIR FRIED AND TOSSED IN CHEF SPECIAL GRAVY)
-  **MAKHANI BURRATINI WITH MINI OLIVE NAAN (V)** \$26
(ONION, TOMATO, CASHEW GRAVY Poured OVER BURRARTA CHEESE SERVED WITH ARGULA AND KASUNDI MUSTARD SALAD, MINI OLIVE NAAN)

MAINS

- HOMESTYLE CHICKEN CURRY** \$20
(BONE IN PIECES OF CHICKEN COOKED WITH MILD SPICES)
- MUTTON ROGAN JOSH** \$25
(BONE-IN GOAT MARINATED OVERNIGHT IN TRADITIONAL SPICES, COOKED IN AROMATIC SAFFRON KASHMIRI CURRY)
-  **BUTTER CHICKEN** \$22
(PIECES OF CHARGRILLED CHICKEN COOKED IN RICH CREAMY TOMATO GRAVY SERVED WITH BUTTER AND CREAM FOAM)
- CHICKEN TIKKA MASALA** \$23
(TANDOOR GRILLED CHICKEN TIKKA COOKED IN A CREAMY, ONION, PEPPER & TOMATO GRAVY)
- KARACHI STYLE CHICKEN KADHAI** \$25
(TOMATO BASED TRADITIONAL KARACHI STYLE, MADE WITH YOGHURT, TOMATOES, AND FRESH GROUND SPICES AND SERVED IN IRON KADHAI)

SIDES

- STEAMED RICE** \$7
- JEERA RICE** \$8
- RAITA** \$4
(PLAIN/VEGETABLE/BOONDI/TADKA)

BIRYANI'S

(ALL THE WAY FROM THE STREET OF AWADH)
SERVED WITH TADKA RAITA

- MUTTON BIRYANI** \$23
- HOMESTYLE CHICKEN BIRYANI** \$21
- TARKARI VEGETABLE BIRYANI** \$18

BREADS BAR

- ROTI**
- PLAIN/BUTTER \$4/4.5
- NAAN**
- PLAIN/BUTTER/GARLIC/CHEESE/OLIVE \$4.5/5/6/6.5/7
- LACCHA PARANTHA**
- BUTTER/PUDINA/GREEN CHILLY/RED CHILLY \$6
- ROOMALI ROTI** \$7

DESSERTS

- LOTUS BISCOFF CHEESECAKE** \$17
-  **DAULAT KI CHAAT** \$18
-  **RASMALAI TRESLECHE** \$16

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