



Dinner Menu – January 2022

SMALL

DAHI PURI 10

sweet yogurt, mint pearls, sev

POACHED PEAR SALAD 14

pear, butternut squash, pumpkin seed

GHEE ROAST CAULIFLOWER 14

green papaya, peanut, chili

JACKFRUIT BAO 16

spiced crema, red cabbage slaw, mint

MIRAPA PANEER KEBAB 16

chili, curry leaves, chammanthi podi

TUNA CRUDO 16

albacore tuna, achari takuan, ponzu

CRAB AAM PAPAD 14

green mango, deggi chili, turmeric powder curry leaves

ENGLISH PEAS SHORBA (Vegan) 12

black cardamom, cloves, shimeji mushrooms

TRUFFLE CHICKEN KEBAB 18

deggi chili, fresh truffle, chaat masala

TANDOORI PRAWNS 18

mustard, bedgi chili, galangal

MAINS

ANJEER KOFTA 22

mission fig, cashew, melon seed, mace

BEET ROSETTE (Vegan) 24

chioggia, tomato, nigella

STUFFED POBLANO (Vegan) 24

butternut squash, foxnuts, sesame

PANEER AND CACTUS ROLL

26 cashew, fenugreek, cardamom

LAMB CHOPS 28

malai lamb chop, Parsnip foam, asparagus, parmesan

LAMB BIRYANI 28

star anise, yogurt, black cardamom

KASHMIRI T-BONE NIHARI 75

coriander, aniseed, kewra

LAMB OSSO-BUCO 35

brown onion, red wine, vinegar, salli

PHEASANT LABABDAR 29

fenugreek, deggi chili, spaghetti squash

SEARED SEA BASS 32

ambotik sauce , mango dust, pickled mushrooms

TANDOORI KING SALMON 32

coconut lime sauce, salmon roe, parsnip crisp

SIDES

HOUSE DAAL 8

SAFFRON RICE 6

POMEGRANATE RAITA 5

BREAD SAMPLER 12

PULLED PORK KULCHA/CHILI CHEESE NAAN 8

CHUTNEY SAMPLER 6