

Kebaß KURRY



VEGETARIAN









over a charcoal fire.

and Southern spices.



O PRAWN SUKKA 🦻 🚹 💟



of yogurt, red chili, and turmeric, skewered and roasted













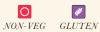


LAMB & MUTTON

0	MUTTON SUKKA Boneless mutton chunks marinated overnight in spices, saut	éed with onions, garlic, and Southern spices.	32
0	GOSHT SEEKH KEBAB Tender kebab of minced lamb, herbs, and spices, coated with	th assorted peppers, and roasted on a sigri.	34
FΕ	ROM THE POT		
0	BHINDI DO PAYAZA	mpered with garlic.	23
0	PEPPER MUSHROOM Mushrooms sautéed with Southern spices: black pepper, fen	nel, onion, and garlic.	23
0	DAL MAKHANI Black lentils soaked and tandoor-cooked overnight, finished Full 23 Half 12	with cream, butter, and tomato.	
0	DAL TADKA [23	
0	KADAI SUBZI Solution Carden-fresh vegetables sautéed with diced onions and bell peppers, seasoned with garlic, cumin, and crushed spices.	24	
0	ALOO GOBI Diced potato and cauliflower, tempered with cumin, asafetida, green chilis, and coriander.	24	
0	KADAI PANEER	25	
0	PANEER LABABDAR Cottage cheese in a garlic-cumin tempered onion-tomato gravy, finished with cream, butter, chopped capsicum, and spices.	25 KADAI PAN	EER





















FROM THE POT

0	PALAK GOSHT Mutton cooked with spinach, onion, tomato, chili, and garlic.	30
0	MURGH TIKKA LAL MIRCH MASALA	30
0	KADAI MURGH	30
0	CHICKEN RASILA Bone in Chicken cooked with onion, tomato, and a cumin-garlic tempering.	32
0	FISH CURRY	32
0	Prawns cooked in a creamy coconut milk curry with ginger, garlic, and curry leaves. Full 38 Half 20	
0	FISH MOLEE Fish cooked in a creamy coconut milk curry with ginger, garlic, and curry leaves.	32
0	CLASSIC BUTTER CHICKEN Clay oven-roasted morsels of chicken, cooked in a creamy tomato gravy, and finished with dried fenugreek leaves.	34
0	CHICKEN CHETTINADU Bone in chicken cooked with onion, tomato, and coconut curry, finished with 18 Southern spices.	34
0	LAMB KORMA	35
0	MADRAS LAMB CURRY	35
0	PRAWN CURRY Prayung cooked in a spice tange curry with shallets garlie and coconut milk	36



















BIRYANI

0	SUBZ BIRYANI Seasonal vegetables, and aromatic basmati pulao rice, sealed and slow-cooked in its own dish, served with salad and raita.	26
0	CHICKEN BIRYANI Chicken and basmati rice cooked dum-style in subtly flavored chicken stock, finished in a sealed vessel, served with salad and raita.	34
0	MUTTON BIRYANI Marinated lamb and aromatic basmati rice cooked in dum style, finished with brown onion, served with salad and raita.	35
0	JHINGA BIRYANI Prawns cooked with fried onion, ginger-garlic paste, and Garam Masala, layered with long-grain basmati rice, served with salad and raita.	36

RICE & PULAO				
0	STEAMED BASMATI RICE Perfectly cooked, aromatic long-grains of white rice.	6		
0	JEERA PULAO Aromatic basmati pulao rice tempered with cumin seeds and spices, served with salad and raita.	17		
0	MUTTER PULAO Green peas and aromatic basmati rice, sealed and slow-cooked in its own dish, served with salad and raita.	17		
0	MASALA PULAO Aromatic basmati pulao rice, tempered with onion, garlic, chili, and spices, served with salad, and raita.	22	MASALA PULAO	

BREADS & SALADS

0	ROTI A plain and traditional whole wheat bread. Plain or Butte	r	
0	NAAN Traditional Indian bread made from flour, cooked in a tando	or. I	Plain or Butter.
0	GARLIC NAAN Traditional Indian bread made from flour, cooked in a tandoor. Plain or Butter.	7	
0	STUFFED NAAN Naan made with flour, cooked in tandoor, stuffed with Aloo Kulcha 7 Cheese 12		
0	PARATHA Layered whole wheat flour bread cooked in a tandoor - Lacha paratha and Aloo paratha.	7	
0	GREEN SALAD Sliced garden-fresh vegetables, including tomato, onion, cucumber, carrot, and lime.	8	KACHUMBER SALAD
0	KACHUMBER SALAD Dice of onion, tomato, and cucumber served with lime dressing.	8	

6

6

 \overline{MEAT}

DESSERT

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VEG

0	HOME MADE ICE CREAM Kesar Pista (Saffron, Pistachio) Elaichi (Cardamom) Raisin and Dates	6
0	RASGULLA Soft cottage cheese dumplings, poached and soaked in saffron-flavored sugar syrup.	10
0	SUJI KA HALWA Semolina cooked with milk, ghee, cardamom, and dried fruits.	12
0	GULAB JAMUN Deep fried cottage cheese balls soaked in sugar syrup.	14
0	SUMMER & WINTER Deep-fried cottage cheese balls soaked in hot sugar syrup, served with cold ice cream.	14
0	RASMALAI S Soft cottage cheese dumplings, poached and soaked in saffron-flavored milk with cardamom.	14



A SMALL WORLD, BIG DREAMS

KIDO KEBAB 🗖 🗈

CHICKEN OR PANEER OR BROCCOLI

Creamy "kebabs" of your choice (chicken, paneer, or broccoli) marinated in cream cheese, yoghurt, malt vinegar, cardamom, saffron, and coriander, grilled in the tandoor.

O CHOTA BHEEM DEPANEER

Cottage cheese, cooked in creamy tomato gravy, finished with dried fenugreek leaves.

CHOTA BHEEM DI

Clay oven-roasted chicken morsels in creamy tomato gravy, finished with dried fenugreek leaves.

CHEESY NAAN 🗈 🗷

Traditional Indian bread made with flour, loaded with cheese and cooked in a tandoor.

POTATO FRIES WITH KETCHUP

O KICHIDI 🗈

Rice and lentil porridge, tempered with ghee, cumin, and asafetida.

CARDAMOM OR PISTACHIO

