

GLUTEN-FREE

GALI KA KHAANA / STARTERS

Ram ~ Laddoo	10
ONION CORIANDER CHUTNEY, RADISH, TAMARIND	
Jackfruit ~ Uthappam	14
RICE LENTIL PANCAKE, SOUTHERN SPICE, CHUTNEY	
Ghati Masala ~ Prawns	14
SESAME, PEANUT, COCONUT, CHILLI	
Fish ~ Recheado	14
GRILLED SEA BASS, GOAN SPICE, TAMARIND	
Chicken ~ Buttermilk	14
PINK PEPPERCORN, GINGER, CHUTNEY	
Lamb ~ Ghee Roast	14
KAL DOSA, PACHADI, CLARIFIED BUTTER	
Guinea Fowl ~ Kori Kempu	14
SOUTHERN SPICES, YOGHURY, CURRY LEAF	



THODA AUR / SIDES

Saag ~ Paneer	12
Broccoli Brussels ~ Sprout Poriyal	9
Kaali ~ Dal	9
Tadka Dal	8
Raita	5
Rice-Lentil Pancake	5
Basmati Rice	6

CHATPATA CHOPS & TIKKA / GRILLS

Paneer ~ Tikka	14
RAW MANGO, CORN CHAAT, MINT	
Tandoori ~ Salmon	16
DILL, MUSTARD, KACHUMBER	
Tulsi Chicken ~ Chops	14
CHARRED, SPROUTS, BASIL	
Lamb ~ Chops	24
INDIAN ONION, ROYAL CUMIN, MINT	



RASEDAAR / MAINS

Bharli ~ Vangi	16
BABY EGGPLANT, POPPY SEEDS, BLACK SPICE	
Mattar Paneer ~ Makhani	18
GREEN PEAS, COTTAGE CHEESE, FENUGREEK	
Fish ~ Curry	22
TAMARIND, MATHANIA CHILLI, CURRY LEAF	
Chicken Tikka ~ Masala	20
BONELESS THIGH, FENUGREEK, TOMATO	
Jaffna ~ Lamb	24
BONELESS, CURRY LEAFS, BLACK PEPPER	
Kachhi Mirch ~ Gosht	24
VENISON, GREEN PEPPERCORN, FENNEL	

DESSERTS

Coconut ~ Payasam	10	Chocolate ~ Passion Fruit	12
JAGGERY, BROKEN RICE, MILK		CHILLI, SALTED CARAMEL, SOIL	