

GLUTEN-FREE

GALI KA KHAANA / STARTERS

Ram ~ Laddoo (v)	10
ONION CORIANDER CHUTNEY, RADISH, TAMARIND	
Jackfruit ~ Uthappam (v)	14
RICE LENTIL PANCAKE, SOUTHERN SPICE, CHUTNEY	
Artichoke ~ Tikki (v)	10
CRISPY JERUSALEM CAKE, PICKLE, STRAWBERRY CHUTNEY	
Ghati Masala ~ Prawns	14
SESAME, PEANUT, COCONUT, CHILLI	
Fish ~ Cafreal	14
SEA BASS, GOAN SPICE, BURNT GARLIC	
Chicken ~ Buttermilk	14
PINK PEPPERCORN, GINGER, CHUTNEY	
Lamb ~ Ghee Roast	14
KAL DOSA, PACHADI, CLARIFIED BUTTER	



THODA AUR / SIDES

Saag ~ Makkai	12
Aloo ~ Gobhi	10
Kaali ~ Dal	9
Tadka ~ Dal	8
Raita	5
Rice ~ Lentil Pancake	5
Basmati ~ Rice	5

CHATPATA CHOPS & TIKKA / GRILLS

Paneer ~ Tikka (v)	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	
Duck ~ Seekh Kebab	16
PINEAPPLE, MINCE, KASHMIRI CHILLI	



RASEDAAR / MAINS

Bharli ~ Vangi (v)	16
BABY EGGPLANT, POPPY SEEDS, BLACK SPICE	
Paneer ~ Butter Masala (v)	18
TOMATOES, COTTAGE CHEESE, FENUGREEK	
Fish ~ Curry	22
TAMARIND, MATHANIA CHILLI, CURRY LEAF	
Chicken Tikka ~ Masala	20
BONELESS THIGH, FENUGREEK, TOMATO	
Lamb ~ Jaffna	24
BONELESS, CURRY LEAFS, BLACK PEPPER	
Venison ~ Hiran	24
SLOW-COOKED, GREEN PEPPERCORN, FENNEL	

DESSERTS

Coconut ~ Payasam	10	Chocolate ~ Passion Fruit	12
JAGGERY, BROKEN RICE, MILK		CHILLI, SALTED CARAMEL, SOIL	
Aam ~ Malai	10	Classical ~ Trio	12
CHEESECAKE, ALPHONSO MANGO, BERRIES		BESAN LADDOO, GULAB JAMUN, SRIKHAND	