

## GLUTEN INTOLERANCE

### GALI KA KHAANA / STARTERS

Ram ~ Laddoo (V) ONION CORIANDER CHUTNEY, RADISH, TAMARIND	12
Artichoke ~ Tikki (V) CRISPY JERUSALEM CAKE, PICKLE, STRAWBERRY CHUTNEY	12
Jackfruit ~ Dosa Tacos (V) RICE LENTIL PANCAKE, SOUTHERN SPICE, CHUTNEY	14
Ghati Masala ~ Prawns SESAME, PEANUT, COCONUT, CHILLI	16
Fish ~ Cafreal SEA BASS, GOAN SPICE, BURNT GARLIC	14
Chicken ~ Buttermilk PINK PEPPERCORN, GINGER, CHUTNEY	14
Lamb ~ Ghee Roast KAL DOSA, PACHADI, CLARIFIED BUTTER	14

### THODA AUR / SIDES

Saag ~ Makkai SPINACH, SWEET CORN, FENUGREEK	12
Aloo ~ Gobhi POTATOES, CAULIFLOWER, CUMIN	10
Kaali ~ Dal BLACK LENTIL, FENUGREEK, BUTTER	10
Tadka ~ Dal YELLOW LENTIL, ASAFOETIDA, CUMIN	8
Rice & Lentil ~ Pancake	5
Raita	4
Basmati ~ Rice	5

### CHATPATA CHOPS & TIKKA / GRILLS

Paneer ~ Tikka (V) RAW MANGO, CORN CHAAT, MINT	14
Tandoori ~ Salmon DILL, MUSTARD, KACHUMBER	16
Basil Chicken ~ Tikka CHARRED, SPROUTS, BASIL	14
Lamb ~ Chops INDIAN ONION, ROYAL CUMIN, MINT	28
Duck ~ Seekh Kebab PINEAPPLE, MINCE, KASHMIRI CHILLI	16

### RASEDAAR / MAINS

Neelgiri ~ Kofta (V) SEASONAL VEGETABLES, JAGGERY, COCONUT	16
Paneer ~ Butter Masala (V) TOMATOES, COTTAGE CHEESE, FENUGREEK	20
Alleppey ~ Fish Curry RAW MANGO, MATHANIA CHILLI, CURRY LEAF	24
Chicken Tikka ~ Masala BONELESS THIGH, FENUGREEK, TOMATO	24
Lamb ~ Jaffna BONELESS, CURRY LEAFS, BLACK PEPPER	26
Venison ~ Kacchi Mirch SLOW-COOKED, GREEN PEPPERCORN, FENNEL	24



### DESSERTS

Mango Sago ~ Kheer KULFI, CHIKKI, PISTACHIO	10	Chocolate ~ Passion Fruit CHILLI, SALTED CARAMEL, SOIL	12
Aam ~ Malai CHEESECAKE, ALPHONSO, BERRIES	10	Classical ~ Trio BESAN LADDOO, GULAB JAMUN, SRIKHAND	12