



APPETIZERS



TO START

TRUFFLE KHAKHARA (V)

wild mushroom- truffle cream dip served with a side of roasted crisp khakhara crackers - 35

COLD PLATES

AVOCADO CEVICHE PANI PURI (V)

guacamole, leche de tigre, coriander-chili-tamarind dressing - 75

● TANGY CASSAVA CHAAT (V|N)

arugula, sweet & sour chutney, tomato lace - 80

SEABASS CARPACCIO

sev papdi, chili-coriander dressing - 85

TUNA BHEL TARTARE

chickpea crisp, avocado crema, served in a full moon - 95

● ULTA GHOSNSALA ALOO CHAAT (V)

potato nest, cucumber-tomato salsa, chutney dressing - 75

● WATREMELON BHAKARI (V)

sorghum bread, compress watermelon, dates chutney, goat cheese - 80

DOSA WAFFLES

CHICKEN TIKKA MASALA

crisp dosa waffle, pulled chicken tikka masala, pickled onion - 95

SOY KHEEMA (V)

crisp dosa waffle, mince soy cooked in parsi spices - 85

HOT PLATES

PAPER MASALA DOSA ROLLS (V)

crispy mini rice & lentil pancakes, spiced potatoes, guerier cheese - 80

ÉPICÉ ESCARGOT

snails cooked in a spiced butter and served with a side of fluffy poee - 95

HEAVENLY EGGPLANT BHARTA (V)

two variations of charcoal roasted eggplant, pearl millet khakra - 95

● CRISPY TANDOORI CHICKEN MOMOS

deep fried momos, Kashmiri fermented chili glaze - 95

SPICED NALLI

beef marrow served on bone, ghee roast sauce, fried uthappam - 85

● OCTOPUS RECHEADO

spiced grilled octopus, smoked cauliflower puree, toddy vinegar cracker - 105

KEBABS & TIKKAS

SMOKEY CHIPOTLE PANEER TIKKA (V)

fresh cottage cheese marinated in chipotle spice and cooked in a tandoor, tamarind and chilli sauce - 85

MESSY CHICKEN TIKKA

charcoal roasted spicy skewered tikka, tomato-chili sauce, togarashi potato - 95

● BHATTI SPICED ANGUS BEEF SKEWER

spice ribeye cubes, sweet garlic-pepper sauce, togarashi potato - 115

● GOAN KAFREAL HAMOUR TIKKA SKEWER

goan fresh herb spice, charcoal skewer, buttermilk poached grilled baby gem - 115

TELLICHERRY PEPPER & GARLIC PRAWNS (SF)

tellicherry inspired marinated grilled prawns, kafir lime podi - 125

MAINS

- **KICKIN CHOLE-CHOWK KI TIKKI (V)** 🍴
spicy & tangy chickpeas, edamame-potato pattie, pickle onion - 110

- GREENPEAS TIKKI GHASSI (V)**
green peas tikki, spicy-tangy sauce medu Vada - 110

- IMPOSSIBLE SALAN (V|N)**
peanut-sesame-coconut sauce, meatless kofta, tofu-coconut stuffed padron pepper, pickle brinja - 110

- ACHAARI VEG MASALA (V)** 🍴
roasted vegetables & compressed potatoes cooked in pickling spices - 110

- SAAG PANEER LASAGNA (V)**
compressed layered cheese, coconut lime sauce - 110

- KALA MURGH KORMA**
blackened chargrilled spring chicken breast, tellicherry pepper korma gravy - 150

- **BURRATA BUTTER CHICKEN (N)**
charcoal roasted chicken tikka, makhani sauce, burrata cheese - 160

- **KOSHA MANGSHO**
charbroiled lamb shoulder, Bengal lamb curry - 160

- CHUNGDI MALAI PRAWN CURRY**
mild bengali coconut prawn curry in warm spices - 175

- **MALABAR FISH** 🍴
chilean seabass, malabar sauce, pineapple chutney - 175

NEW STYLE BIRYANIS

Chicken - 145 | Lamb - 145 | Veg - 125

homemade preserve spice, slow cooked Long grain rice, topped with crisp kale and served with raita
*only chicken and veg biryanis are topped with crisp kale *

SIGNATURE DISH

- **ANGUS BEEF CHEEK VINDALOO** 🍴
slow cook in warm spices and finished over burning embers, finished off with a fiery red sauce. served with a side of crisp okra & tangy Sanaa - 280

OVER FLAMING COAL

- TANDOORI CHICKEN**
homemade tandoor spice, pickle red onion, mint raita, serve over smoking ghee- 165

- FIVE SPICE WAGYU TENDERLOIN (200g)**
flame grilled wagyu tenderloin, chimichurri & red curry dips - 270

- KONKANI INSPIRED TIGER PRAWNS**
coastal inspired marination, puy lentil chaat, prawn jus - 215

- **COORGI LAMB CHOP**
lamb cutlets marinated in warm coorgi spices, kidney fat sauce (served medium) - 215

SIDES

Smashed chaat roast Potatoes (V) - 35

Corn & moong sprout Chaat (V) - 35

Refreshing Raita (V) - 35

Strawberry-arugula Salad (V|N) - 35

Dosa waffle (V) - 25

Steamed Kulcha (V) - 20

Plain rice (V) - 25

Saffron rice (V) - 30

poee (V) - 20

Plain Naan (V) - 20

NOT YOUR AVERAGE NAANS:

Pickled onion & jalapeño (V) - 25

Garlic & tarragon (V) - 25

Za'atar & rose (V) - 25

Gruyere cheese (V) - 35

Sundried tomato (V) - 25

V – Vegetarian | N – Contains Nuts | SF – Contains Shell Fish | 🍴 Just a bit spicy | Don't miss our favourites marked with "●"
All prices are in AED. Please speak to your server for any allergy related queries.

All prices are inclusive of 5% VAT, 7% municipality tax & 7% service charge.

 SWEET TALK

● **SNOWBALL - FIREBALL (N)**

rum cocktail, chestnut mousse, yuizu gel- 55

RASMALAI COCONUT CAKE (N)

cardamom sponge, hezelnut-chocolate truffle, chocolate soil - 55

● **LOTUS SNAP, CRACKLE & POP (N)**

*lotus & white chocolate sandwich, hints of coffee,
saffron basundi - 65*

CHOCOLATE & THE TRIBE (N)

*coffee cremeux, lemon honey ganache, baileys ice-cream, coffee espuma,
cocoa crunch, lemon confit, roasted hazelnuts - 55*

GULAB JAMUN RED FRUIT (N)

*gulab jamun-blackcurrant mousse, roasted strawberry,
cherry beer juice - 65*

•» **ICE CREAMS & SORBETS** «•

Ice Creams

(two scoops of your choice - 35)

vanilla | coconut | chocolate-hazelnut | strawberry - 30

Assorted Sorbet Platter

(one scoop of each flavour - 45)

passion fruit + mango + raspberry + lime

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