

SALADS & SOUPS

Chicken Tikka Salad D M	65
Char-grilled chicken tikka, mixed garden leaves, pickled onions, cucumber ribbons, cherry tomatoes, and coriander, drizzled with a spiced yoghurt-mint dressing	
Quinoa Kachumber V	60
Soft quinoa blended with classic kachumber, tomato, cucumber, red onion, green chilli, and coriander, finished with a tangy spice-infused dressing	



STARTERS

Sweet Corn & Apple Croquettes G V D	55
Golden-fried croquettes made with sweet corn and apple yoghurt stuffing	
Kerala Fried Chicken G	65
Traditional Kerala-style fried chicken, marinated in turmeric, chilli, black pepper, and curry leaves, fried to perfection and served with lemon	
Soft Shell Crab G S	80
Crispy tender soft shell crab, lightly spiced and golden-fried, tossed in spiced mango and chilli	
Bharwan Kumbh D M V	50
Large mushroom caps stuffed with spiced vegetables, herbs, and cheese, baked to perfection and finished with a drizzle of truffle oil	
Onion Bhaji G D V	50
Thinly sliced onions coated in a chickpea flour batter, deep-fried to perfection, and served with a refreshing mint-coriander chutney	
Chana Samosa V G D	50
Golden-fried samosas stuffed with a savory chickpea and spice mix, accompanied by refreshing chutneys	
Kurkure Bhindi V G	50
Tender okra tossed in a chickpea flour batter with aromatic spices, deep-fried until crunchy	



DESI STREET DELICACY

Aloo Papdi Chaat V G D	50
Crispy papdis and tender spiced potatoes tossed with tangy tamarind and mint chutneys, yoghurt, pomegranate seeds, and fresh coriander	
Avocado Bhel G D V	50
A refreshing twist on the classic bhel, combining creamy avocado, puffed rice, fresh vegetables, tangy tamarind chutney, and a hint of lime, garnished with coriander and pomegranate seeds.	
Sweet Potato Chaat G D V	50
Roasted sweet potato, onion, tomato, coriander, yoghurt, crispy okra	
Raj Kachori G D V	50
Crispy kachori stuffed with a medley of chickpeas and potatoes, topped with yoghurt, chutneys, and chaat masala for a classic street-style treat	
Golgappa V D G	40
Golden, crispy puris filled with a savory potato mix, drizzled with tangy tamarind and mint water for a classic street-style delight	

FROM THE CLAY OVEN

Tandoori Chicken D M	80
Half tender chicken marinated in spiced yoghurt, char-grilled for a smoky flavour, and served with a tangy dipping sauce and fresh herbs	
Boti Kebab D M	75
Juicy pieces of spiced mutton, marinated with yoghurt and Indian spices, grilled on skewers for a smoky, flavourful bite	
Ajwaini Jhinga S D M	85
Juicy prawns marinated in a delicate blend of carom seeds, garlic, and aromatic spices	
Tandoori Lamb Chops D M	150
3 pcs smoked lamb chops, kachumber salad and lemon	
Chicken Tikka D M	70
Classic chicken tikka, marinated in a blend of spices and yoghurt, grilled in a tandoor, retaining a smoky aroma and tender texture	
Malai Tikka D	70
Succulent chicken breast marinated in rich cream, mild spices, and cheese, grilled to perfection for a tender, melt-in-the-mouth texture	
Basil Chicken Tikka D M	70
Grilled chicken tikka infused with fresh basil and mild spices	
Lamb Seekh D	75
Minced lamb, aromatic spices, mint, coriander	
Achari Fish D S	70
Pickle spiced mahi mahi fillet	
Bharwan Achari Paneer Tikka V D M	70
Paneer tikka filled with spiced achari masala, char-grilled for a smoky flavour, garnished with fresh coriander and lemon wedges	
Za'atar Malai Broccoli V D	70
Broccoli tossed in creamy malai sauce with fragrant za'atar	
Malai Soya Chaap V D S O M	65
Juicy soya chaap cooked in a creamy malai marinade with subtle spices	
Kasturi Platter D G M S E	210
Platter good for two	
Lamb chops, basil chicken, tandoori prawn, seekh kebab, dal makhni, choice of bread	



BIRYANI

Vegetable Biryani D N V	75
Basmati rice cooked with mixed vegetables, whole spices, and herbs, delivering a flavourful, aromatic, and classic Indian biryani experience	
Chicken Biryani D N	85
Fragrant basmati rice layered with tender chicken, aromatic spices, saffron, and caramelized onions	
Lamb Biryani D N	90
Fragrant basmati rice layered with tender, slow-cooked lamb, aromatic spices, saffron, and caramelized onions	
Prawn Biryani D S N	85
Succulent prawns tossed with long-grain basmati rice, saffron, and a blend of aromatic spices, garnished with caramelized onions	

MAIN FAIR

Punjabi Dhaba Style Chicken D	90
Bone in chicken cooked in a rich, spiced tomato-onion gravy with aromatic Indian spices, finished with fresh coriander, delivering the authentic rustic flavours of a Punjabi dhaba	
Butter Chicken D N M	85
Succulent chicken in a creamy tomato and butter sauce, infused with aromatic spices, garnished with fresh herbs and a swirl of cream	
Chettinadu Chicken D M	85
Spiced chicken cooked in a bold Chettinadu masala, garnished with fresh curry leaves and coriander	
Chicken Jalfrezi D N M	85
Tender chicken sautéed with bell peppers, onions, and tomatoes in a tangy-spiced gravy, infused with aromatic Indian spices and finished with fresh coriander	
Chicken Tikka Masala D N M	85
Grilled chicken tikka simmered in a rich, creamy tomato-onion gravy with aromatic spices, finished with a drizzle of fresh cream and coriander	
Chicken Korma D N	85
Tender chicken cooked in a mildly spiced, nutty, and creamy gravy, delivering a smooth and aromatic Mughlai classic	
Saag Maas D	90
Rich pieces of mutton simmered in spiced, pureed spinach, creating a hearty and aromatic North Indian classic	
Laal Maas D	90
Tender mutton pieces simmered in a hot, spiced red chilli sauce with garlic, yoghurt, and traditional Rajasthani masalas for a robust, flavourful curry	
Awadhi Lamb Korma D N	90
Lamb simmered in a mildly spiced, nutty, and aromatic gravy, reflecting the royal flavours of Awadh	
Bhuna Gosht D N	90
Spiced mutton cooked in a rich, roasted onion-tomato gravy	
Lamb Rogan Josh D	90
Tender lamb in a rich, spiced Kashmiri-style gravy	
Kheema Mutter D	90
Minced meat sautéed with garden-fresh peas, onions, tomatoes, and aromatic spices, simmered to perfection for a rich, flavourful, and hearty dish	
Alleppey Fish Curry S	90
Kerala-style fish curry in a tangy, spiced coconut gravy	
Goan Prawn Curry S	85
Prawns cooked in a flavourful Goan-style coconut gravy with kokum, green chillies, and aromatic spices, with a tangy and aromatic coastal curry	
Prawns Masala S D N	85
Spiced prawns in a flavourful tomato-onion masala	

BREAD

Plain Naan G D E V	15
Butter Naan D G E V	15
Chilli Cheese Naan G D E V	15
Onion Cheese Kulcha G D E V	18
Mutton Keema Kulcha G D E	28
Peshawari Naan G D N E V	18
Butter Garlic Naan G D E V	15
Tandoori Roti G D V	15
Laccha Paratha G D V	15

MAIN FAIR VEGETARIAN

Achari Baingan V D N M	70
Baby eggplants sautéed with Indian pickling spices, tomatoes, and onions, delivering a tangy, spiced, and aromatic curry	
Amchur Bhindi Masala V D	70
Tender okra sautéed with onions, tomatoes, and a delicate blend of spices, finished with tangy amchur (dried mango) powder and fresh coriander for a flavourful, aromatic dish	
Paneer Saagwala D V	70
Soft paneer cubes simmered in a rich, creamy spinach gravy with aromatic spices, finished with a drizzle of cream and fresh coriander for a luxurious, flavourful dish	
Dal Tadka D V	60
Soft cooked lentils seasoned with cumin, garlic, and traditional Indian spices, served hot with a fragrant tempering (tadka)	
Cauliflower Adraki D N V	70
Cauliflower cooked with ginger, onions, and Indian spices, delivering a warm, aromatic, and homestyle curry	
Dal Makhani D V	65
Hearty black lentils and kidney beans cooked with butter, cream, and traditional spices, delivering a smooth, flavourful, and comforting curry	
Sabz Miloni V D N	70
Mixed vegetables cooked with onions, tomatoes, and traditional spices, delivering a wholesome, homestyle vegetarian curry	
Jeera Potatoes V D	65
Potatoes sautéed with cumin and aromatic spices	
Kadai Paneer V D N	70
Paneer cooked with onions, capsicum, tomatoes, and a blend of traditional Indian spices	
Soya Masala S O D N M	70
Soya chunks simmered in a tangy, spiced masala with onions, tomatoes, and classic Indian spices, with a homestyle vegetarian curry	

SIDE DISHES

Steamed Basmati Rice	20
Rice Pulao D	25
Jeera Rice D	25
Green Peas Pulao D	25
Morel Mushroom Pulao D	40
Green Salad	25

DESSERTS

Saffron Cheesecake N D E G	40
Creamy cheesecake with subtle saffron flavour, set on a milk sponge base and garnished with saffron threads and a touch of crushed pistachios	
Jaggery Date Pudding G D E	40
A comforting dessert of jaggery and dates, baked to perfection with aromatic spices for a naturally sweet, homestyle treat	
Gajar Halwa Strudel D G N	40
Warm, flaky strudel stuffed with spiced carrot halwa, infused with cardamom and garnished with nuts served with vanilla ice cream	
Kulfi D N	40
Choice of traditional Indian ice creams: Malai Mango Saffron	
Fresh Fruit Platter	40
Alphonso mango sorbet	