

SNACKS

Bhel on a Puri D · G · N	\$9
Samosa D · G	\$5
Aloo Chaat G · D	\$12
Paneer Maska G · N · D	\$16
Koliwada Prawns NG · D	\$18

SMALL DISHES · INDO-CHINESE

Spring Rolls G · DF · Mild	Veg \$14 · Chicken \$16
Oyster Sauce Chilli Chicken Hot	\$17
Indo-Chinese Style Fish G · Hot	\$19
Honey Chilli Sticky Wings E · DF · NG · Hot	\$16
Vegetable Manchurian E · G · DF · Medium	\$14
Chilli Paneer D · NG · Hot	\$14
Saffron Mango Dahi Kabaab D · NG · Mild	\$14

TANDOOR

Charcoal, spice and tandoor fire.

Tandoori Chicken D · NG · Medium	\$29	Lamb Chops D · NG · Medium	\$32
Garlic Malai Chicken D · NG · Mild	\$27	Achaari Paneer D · NG · Medium	\$25
Lamb Seekh Kabab D · NG · Medium	\$27	Stuffed Tandoori Mushrooms D · NG · Medium	\$24

FROM THE POT

Curries, dal, biriyani and slow-cooked favourites.

Butter Chicken D · N · Mild	\$28	Vegetable Kofta D · N · G · Medium	\$28
TOI Tikka Masala D · N · Medium	\$29	Paneer Lababdar D · N · G · Medium	\$28
Rara Pepper Chicken D · N · Medium	\$29	Punjabi Dal Makhani D · Mild	\$26
Bhuna Gosht D · Medium	\$30	Chana Masala D · Medium	\$25
Lamb Khorma D · N · Medium	\$30	Zafrani Dum Biryani D · Medium	\$32
South India Prawn Curry N · Medium	\$30		

BREADS & RICE

Plain Naan	\$4
Butter Naan	\$4
Garlic Naan	\$4
Cheese Naan	\$5
Cheese & Garlic Naan	\$6
Plain Kulcha	\$4
Tandoori Roti	\$5
Rice	\$5
Zeera Rice	\$6

SIDES

Kachumber Salad	\$7
Onion Salad	\$4
Mango Chutney	\$4
Date & Tamarind Chutney	\$4
Raita	\$5
Mixed Pickle	\$4
Poppadom Basket	\$7

DESSERT

Gajar ka Halwa	\$16
D · N	
Mango Kulfi	\$10
D · N	
Gulab Jamun	\$16
D · G · N	

DIETARY & TABLE NOTES

V Vegetarian N Contains nuts NF Nut free NG No Added Gluten E Egg G Gluten
D Dairy EF Egg Free DF Dairy Free Mild · Medium · Hot indicate spice level

One bill per table.

Please tell our team about allergies before ordering.

Halal meat sourced from trusted suppliers. Ask our team for details.