

Times of India

Indian eatery | Cocktails

SNACKS – चखना

Dahi Puri (D, G) 3 per piece

Spicy mash topped with tangy yogurt, tamarind and mint chutney inside a thin wafer puri.

Samosa (D, G) 5 per piece

In-house samosa made with the finest imported and local ingredients. Served with mint and date & tamarind chutneys

Spicy Corn (G) 6

Battered Corn tossed in tangy Manchuriyan sauce.

Vada Pau (G, N) 8

Potato Pattie, dry red garlic coconut, tamarind chutney and green mint sauce, served in a slider bun.

SMALL DISHES – छोटा

Honey-Chilli Sticky wings (DF, NG) 18

Sticky sweet and spicy chicken nibbles.

Veg Manchuriyan (G, DF) 16

Mixed vegetable koftas in a tangy manchuriyan sauce.

Chole Kulcha (D, G) 16

Soft kulcha (bread) and dark spiced chickpea curry served with in-house butter

Punjabi Kulcha (D, G) 18

Crisp bread with spiced potato filling served with mixed pickle and in-house butter

TANDOOR – तंदूरी

Tandoori Chicken (D, NG) 29

Juicy on the bone; half chicken marinated in traditional Indian tandoori spices served w/ zesty green salad

Garlic Malai Chicken (D, NG) 27

Tender boneless thigh pieces marinated garlic infusion and spices. Served with mint sauce.

Achaari Paneer (D, NG) 25

Marinated with pickle herbs then gently charred with fresh tandoori masala. Served with mint sauce.

Lamb Chops (NG) 32

Tender lamb french cutlets marinated in creamy dark spices. Juicy but charred in right places. Served with mint sauce, jhol and pickled onions.

DESSERT (Final Touch)

अंतिम परिष्करण

Gajar ka Halwa (Carrot Pudding)

Mango Kulfi

FROM THE POT – मुख्य भोज

Butter Chicken (D, N) 28

Finding its roots in old Delhi, the famous dish swept across the west as the uncrowned Indian curry king. Made the European way.

TOI Tikka Masala (D, N) 28

with tandoor roasted boneless pieces, this dish hits the right tangy notes

Lamb Khorma (D, N) 30

Boneless lamb pieces simmered in the authentic khorma sauce.

Bhuna Gosht (D) Can be made dairy free 33

Goat on bone, from the deccani style semi dry curry cooked with dark spices.

South India Prawn Curry (D, N) 26

simmered in coconut based masala curry

Kadahi Paneer (D, N) 28

In-house made soft paneer tossed in tangy kadahi sauce with capsicum and onions.

Vegetable Kofta (D, N, G) 27

Veg koftas simmered in creamy spiced curry sauce

Daal Makhni (D) 26

Simmered over 12 hours for deep, rich flavour. Authentic Daal Makhni recipe

Yellow Daal (D) Can be made dairy free 24

Traditional yellow lentils cooked with tadka in the end

Chicken biriyani Marinated chicken layered with premium saffron infused basmati rice and cooked in Dum style. 32

Sides – ज़रूरी पक्ष

Kachumbar Salad 7 Plain Naan 5

Home-Made butter 4 Butter Naan 5

Onion Salad 5 Garlic Naan 5

Mixed Pickle 4 Cheese Naan 5

Mango Chutney 4 Cheese & Garlic Naan 6

Date & Tamarind Chutney 4 Tandoori Roti 5

Raita 5 Rice 4

Poppadom (Basket of poppadoms) 7 Zeera rice 6

Breads – रोटी



We kindly request one bill per table.

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.