

# Times of India

Indian eatery | Cocktails

## SNACKS – चखना

<b>Bhel on a Puri</b> (D, G, N)	9
<i>A vibrant Indian street food, Bhel Puri combines puffed rice, crispy sev, tamarind chutney, for a refreshing, tangy snack served on a crisp.</i>	
<b>Samosa</b> (D, G)	5 per piece
<i>crispy pastry filled with a spiced mixture of potatoes, peas, and aromatic spices. Served with mint and date &amp; tamarind chutneys</i>	
<b>Aloo Chaat</b> (G, D)	12
<i>crispy fried potato patties topped with tangy tamarind, mint and yoghurt chutneys, crunchy noodles with blend of spices. Topped with pomegranate.</i>	
<b>Paneer Maska</b> (G, N, D)	16
<i>Cottage cheese cutlets layered with spiced cream cheese &amp; apricot topped with curry leaf chutney</i>	
<b>Koliwada Prawns</b> (NG, D)	18
<i>marinated in curry leaf spices these prawn bites offers a burst of flavour, combining crispiness and a hint of hot spice.</i>	

## SMALL DISHES – छोटा (Indo-Chinese)

<b>Spring Rolls</b> (G, DF)	<b>Veg</b> – 4 pieces	14
<i>crisp and golden, our Spring Rolls are served with sweet chilli sauce for a perfect start</i>		
<b>Oyster Sauce Chilli Chicken</b>	<b>Chicken</b> – 4 pieces	16
<i>Succulent breast pieces sautéed in oyster sauce spicy gravy</i>		
<b>Indo-Chinese style Fish</b> (G)		17
<i>Fish stir-fry in chef's special Indo-Chinese sauce</i>		
<b>Honey-Chilli Sticky wings</b> (contains egg) (DF, NG)		19
<i>Sticky sweet and spicy chicken nibbles.</i>		
<b>Veg Manchurian</b> (contains egg) (G, DF)		16
<i>Mixed vegetable koftas (egg washed) in a tangy Manchurian sauce.</i>		
<b>Noodles</b> (G, DF)	<b>Veg</b>	14
<i>made in a wok with premium Chinese noodles and sauces (contains egg only in chicken)</i>		
	<b>Chicken</b>	17

## TANDOOR – तंदूरी

<b>Tandoori Chicken</b> (D, NG)	29
<i>Juicy on the bone; thighs marinated in traditional Indian tandoori spices served w/ zesty green salad.</i>	
<b>Garlic Malai Chicken</b> (D, NG)	Extra Piece 9
<i>Tender boneless thigh pieces marinated with garlic, cashews, on and spices. Served with mint sauce.</i>	
<b>Lamb Seekh Kabab</b> (D, NG)	27
<i>Tender delicious, spicy lamb skewers loaded with Indian flavours. Served with mint sauce and apple beetroot chutney</i>	
<b>Lamb Chops</b> (D, NG)	32
<i>Tender lamb french cutlets marinated in creamy dark spices. Juicy but charred in right places. Served with mint sauce, jhol and pickled onions.</i>	
<b>Achaari Paneer</b> (D, NG)	Extra Piece 9
<i>Marinated with pickle herbs then gently charred with fresh tandoori masala. Served with mint sauce.</i>	
<b>Stuffed Tandoori Mushrooms</b> (D, NG)	25
<i>secret spice marination with a cheesy spinach filling inside Charred to perfection. Served with mint sauce.</i>	
	24

## FROM THE POT – मुख्य भोज

<b>Butter Chicken</b> (D, N)	28
<i>European inspired butter chicken for those who grew up on this western cross dish.</i>	
<b>TOI Tikka Masala</b> (D, N)	29
<i>with tandoor roasted boneless pieces, this dish hits the right tangy notes.</i>	
<b>Rara Pepper Chicken</b> (D, N) can be made dairy free	29
<i>Chicken pieces cooked in a spicy and scrumptious chicken mince gravy</i>	
<b>Bhuna Gosht</b> (D) Can be made dairy free	30
<i>goat on bone, from the deccani style semi dry curry cooked in dark spices.</i>	
<b>Lamb Khorma</b> (D, N)	30
<i>boneless lamb pieces simmered in the cashew based khorma sauce.</i>	
<b>South India Prawn Curry</b> (N)	30
<i>simmered in coconut-based masala curry</i>	
<b>Vegetable Kofta</b> (D, N, G)	28
<i>veg koftas simmered in creamy spiced curry sauce</i>	
<b>Paneer Lababdar</b> (D, N, G)	28
<i>cotton soft paneer filled w/ fresh khoa, fruits &amp; nuts simmered in spicy cashew tomato onion sauce</i>	
<b>Punjabi Dal Makhani</b> (D)	26
<i>traditional Punjabi style dal makhani. Simmered for 6 hours to bring out the buttery perfection.</i>	
<b>Chana Masala</b> (D) Can be made dairy free	25
<i>Chickpea masala dry curry. Goes well with Kulcha</i>	

<b>Zafrani Dum Biryani</b> (D)	<i>Marinated chicken layered with premium saffron infused basmati rice and cooked in Dum style.</i>	32
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## Breads – रोटी

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 – ज़रूरी पक्ष

Kachumber Salad	7
Onion Salad	4
Mixed Pickle	4
Mango Chutney	4
Date & Tamarind Chutney	4
Raita	5
Poppadom (Basket of poppadom's)	7

## DESSERT (Final Touch)

<b>Gajar ka Halwa</b> (D, N) (Carrot Pudding)	<i>Imported carrots from India add to the sweet flavour. Served with vanilla bean ice cream on top</i>	16
<b>Mango Kulfi</b> (D, N)	<i>In house made kulfi with raspberry sauce and pistachio</i>	10
<b>Gulab Jamun</b> (D, G, N)	<i>Made with premium khoya, Persia sourced saffron and pistachio. Melting in your spoon, served with fresh coffee cream.</i>	16



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.

V=Vegetarian | N = Contains nuts | 🌿 = Mild | 🌶️ = Medium | 🔥 = Hot  
NF=Nut free | NG= No Added Gluten | E=Contains Egg | G= Contains Gluten | D= Contains Dairy | EF= Egg Free