

À LA CARTE MENU

DESI TAPAS

Flavour-Packed Small Plates—Perfect For Sharing Or Snacking.

PAPADUMS BASKET	3.25 (V, D)
Mix Papadums Trail (Sago, Rice, Lentil) Served With Mango Lime Chutney	
ONION BHAJI	4.40 (VG)
Spiced Onion, Potato, Gramflour Fritters Soft And Crispy Outside	
DAHI PURI (YOGHURT BOMBS)	5.49 (V, D, G)
Crisp Hollow Spheres Filled With Spiced Potato, Yoghurt And Chutneys.	
GOLGAPA (TANGY, SPICY, WATER SHOTS)	4.99 (V, G)
Crispy Hollow Puris Filled With Potato, Peas, And (Tangy Spiced Water Shots)	
LENTIL RICE ARANCINI	5.98 (V, G)
Crispy Panko-Fried Lentil Rice Spheres, Paired With Mango Pickle, Papad Tuile, And Silky Dal Sauce.	
ALOO CHAAT TERRINE	5.98 (V, D)
Crispy Spiced Potato Terrine Layered With Chutneys, Finished With Tamarind, Mint, And Yoghurt Pearls	

STARTERS

A Fusion Of Flavours From Bustling Indian Streets.
Made To Share Or Indulge Solo.

HARA BARA KEBABS	7.99 (V, D, G)
Served With Beetroot-Coconut Yoghurt And Chutney	
FLORETS OF HEAVEN	8.45 (V, G, S)
Crispy Cauliflower In A Vibrant Indo-Chinese Chilli Glaze.	
DRUMS OF HEAVEN	9.45 (G, S)
Crispy Chicken Lollipops Tossed In Indo-Chinese Chilli sauce.	
CHILLI PANEER	9.45 (V, D, G, S)
Soft Paneer (Cottage Cheese) Tossed In A Fiery Spice Mix With Green Chillies, Garlic, Onions And Curry Leaves	
KING PRAWN GHEE ROAST	11.45 (CR, D)
Succulent Prawns Slow-Roasted In Ghee With Coastal Spices, Kashmiri Chillies, Curry Leaves, And A Hint Of Tamarind.	
CHETTINAD SCALLOPS	12.99 (D, MO, N)
Succulent Scallops Tossed In A Robust Chettinad Masala With Roasted Spices And Curry Leaves.	
MACHI AMRITSARI	10.99 (F, M)
Crispy Cod Fillets Marinated In Ginger, Garlic, Mustard Oil, And Spices, Served With Chaat Masala, Lemon, And Mint-Coriander Chutney.	
CHILLI CHICKEN	9.45 (G, S)
Tender Chicken Tossed In A Fiery Andhra Spice Mix With Green Chilies, Garlic, Onions, And Curry Leaves.	
LAMB PEPPER FRY	10.99
Tender Lamb Pieces Slow-Roasted With Fresh Onions And Tomatoes, Infused With A Bold Blend Of Black And White Pepper For A Rich, Aromatic Finish.	
CHICKEN GHEE ROAST	8.99 (D)
Fresh Chicken Cooked With Ginger, Garlic, Pepper, Lemon, Turmeric, Chilli Powder- Comes With Bone	
LAMB KEEMA BALLS	9.45
Slow Cooked Baby Lamb Mince With Fresh Ginger Garlic And Spices	

SALADS

BEETROOT & GOAT CHEESE SALAD	7.50 (V, D)
Pickled Candy Beets, Creamy Goat Cheese, Honey-Paprika Balsamic, Pea Shoots And Beet Root Gel.	
KACHUMBER GARDEN SALAD	6.55 (V, D, N)
Cucumber, Cherry Tomatoes, Onions, Heritage Carrots, Roasted Walnuts With Honey	

KIDS MENU

BUTTER CHICKEN & SAFFRON RICE WITH A CHOICE OF DRINK	5.99 (D, N)
PANEER MAKHANI & SAFFRON RICE WITH CHOICE OF DRINK	5.99 (D, N)
VEGGIE POWER BITES & FRIES KETCHUP & DRINK	5.45 (V, D, G)

BIRYANIS

VEGETABLE BIRYANI **10.95 (V, D)**

A Vibrant Mix Of Fresh Vegetables And Fragrant Basmati Rice, Layered With Aromatic Spices And Herbs, And Cooked To Perfection

CHICKEN BIRYANI BONELESS **12.99 (D, N)**

Tender, Marinated Boneless Chicken And Fragrant Basmati Rice Cooked With Spices For An Easy-To-Eat, Flavorful Biryani.

LAMB BONELESS BIRYANI **12.99 (D)**

Fragrant Basmati Rice Layered With Tender, Juicy Pieces Of Marinated Boneless Lamb And Aromatic Spices

HYDERBADI CHICKEN DUM BIRYANI WITH BONE **11.45 (D)**

Succulent, Bone-In Chicken Marinated In Spices And Yogurt, Slow-Cooked With Basmati Rice For A Rich, Deep Flavor

HYDERABAD LAMB DUM BIRYANI WITH BONE **11.99 (D)**

Succulent, Bone-In Lamb Marinated In Spices And Yogurt, Slow-Cooked With Basmati Rice For A Rich, Deep Flavor

MAINS

DAL TADKA **9.45 (V, D, M)**

Slow-Cooked Yellow Lentils Tempered With Cumin, Garlic, And Ghee

DAL MAKHANI **9.99 (V, D)**

Slow-Cooked Black Lentils And Kidney Beans In A Creamy, Buttery Spiced Sauce.

CHANA MASALA **9.44 (V, D)**

Chickpeas Slow-Cooked In A Spiced Onion-Tomato Gravy With Ginger, Garlic, And Freshly Ground Masalas

EMERALD PANEER (SAAG PANEER) **10.99 (V, D)**

Paneer Cubes In A Spiced Mustard Greens And Spinach Sauce, Finished With Cream.

KESAR BUTTER PANEER **12.95 (V, D, N)**

Soft Paneer Cubes Marinated In Saffron And Cashew Gravy, Delicately Spiced.

CHICKEN TIKKA MASALA **14.50 (D, N)**

Chargrilled Chicken In A Creamy, Spiced Tomato Sauce.

KODI CURRY **13.45 (D)**

Chef's Special Tender Chicken Simmered In A Fiery Andhra Spice Blend With Curry Leaves, Garlic, And Ginger

BUTTER CHICKEN **14.50 (D, N)**

A Classic Of Old Delhi – Chicken Tikka In Rich Tomato Sauce

KALA GOSHT **14.95 (D, N)**

Slow-Braised In A Rich Caramelised Coconut-Spice Gravy.

MAYURI SPECIAL FISH MASALA **15.50 (F, N)**

Delicate Fish Fillets In A Spiced Tomato-Onion Gravy.

TANDOORI COCONUT KING PRAWNS **15.50 (CR, N)**

Prawns Marinated In Coconut Cream And Tandoor Spice Mix.

CHEF SPECIAL LAMB KEEMA CURRY **15.50 (D, N)**

Fresh Baby Lamb Cooked With Fresh Tomato, Onion, Cashew Paste And With Spices.

DESSERTS

QUBANI KA MEETHA **5.99 (V, D, N)**

A Rich Hyderabadi Classic — Slow-Cooked Apricots In Their Syrup, Served Warm With Vanilla Ice Cream

ROSE MILK FALOODA **5.95 (V, D, N)**

Rose Milk, Vermicelli, Almond Gum, Chia Seeds, Rose Petals, Almond Flakes, Vanilla Icecream & Butterscotch Ice Cream

BREADS

BUTTER NAAN **3.99 (D, G)**

Soft Tandoor-Baked Flatbread Brushed With Butter.

GARLIC NAAN **3.99 (D, G)**

Buttery Naan With Roasted Garlic And Fresh Herbs.

CHILLI CHEESE NAAN **4.50 (D, G)**

Chilli Flakes, With Cheese On Naan

TANDOORI ROTI **3.95 (D, G)**

Wholewheat Flatbread Cooked In A Clay Oven.

BREADBASKET **9.30 (D, G)**

A Trio Of Butter Naan, Garlic Naan & Tandoori Roti.

TANDOORI FIRE

TANDOORI PRAWNS **10.99 (CR, D)**

Prawns Marinated In Tandoori Spices And Yogurt, Grilled To Smoky Perfection.

MALAI GOBI BROCCOLI **8.90 (V, D)**

Cauliflower And Broccoli Florets In A Creamy Malai Marinade, Chargrilled.

ACHARI PANEER TIKKA **9.99 (V, D)**

Paneer Cubes In Tangy Pickling Spices, Skewered And Grilled.

TANDOORI CHICKEN TIKKA **10.85 (D)**

Succulent Chicken Pieces Marinated In Fresh Ginger, Garlic, Yogurt, And Aromatic Spices, Then Flame-Grilled In A Traditional Tandoor For A Smoky, Charred Perfection.

HARIYALI CHICKEN TIKKA **10.45 (D)**

Juicy Chicken Pieces Marinated In A Vibrant Blend Of Fresh Mint, Coriander, Cumin, And Creamy Yogurt, Then Grilled To Perfection In A Traditional Tandoor For A Fragrant, Herb-Infused Flavour.

LAMB SEEKH KEBAB **12.80**

Minced Lamb With Aromatic Spices Grilled To Perfection

SIZZLING PLATTER AND VEG PLATTER **16.99 (V, D)**

A Feast Veg Platter (Hara Bara Kebab/Malai Gobi/Achari Paneer, Florets Of Heaven)

NON-VEG PLATTER **19.45 (D)**

Lamb Seekh Kebab, Lamb Chops, Tandoori Chicken Tikka, Malai Chicken Tikka, Hariyali Chicken Tikka, Chicken Wings

LAMB CHOPS (3) **12.45 (D)**

Tender Lamb Chops Marinated In Yogurt, Fresh Herbs, And Traditional Tandoori Spices, Then Grilled To Perfection For A Smoky, Flavourful Finish.

MASALA TANDOORI WINGS (4) **8.99 (D)**

Chicken Wings Marinated In A Rich Masala Blend And Tandoori Spices, Then Chargrilled For A Smoky, Flavour-Packed Finish.

SIDES

SAFFRON PULAO **4.55 (V, D)**

Fragrant Long-Grain Basmati Rice Infused With Saffron And Spices.

MUSHROOM & PEAS TAWA PULAO **5.99 (V)**

Saffron Rice Tossed With Peas, Mushrooms, And Chilli-Garlic Masala.

JEERA RICE **4.99 (V, D)**

Fluffy Basmati Rice Tempered With Roasted Cumin And Ghee.

MASALA CHATPATA FRIES **4.00**

Cheesy Fries With A Spicy Masala Topping.

CHEESY FRIES **4.30 (V, D)**

Cheesy Fries With A Spicy Masala Topping.

PLAIN FRIES **3.50 (VG)**

Plain Fries With A Spicy Masala Topping.

ONION & RAITA **3.15 (V, D)**

Onion, Yogurt, Jeera, Salt micro herbs