

KULCHAS | BREADS 9



Homemade Indian sourdough bread with different fillings and toppings.
Served with homemade chutneys, goat butter, and tomato achar.

GREEN PEA AND GOAT CHEESE KULCHA with Fresh Truffle and Goat Butter

PIQUILLO PEPPER AND ONION KULCHA with Jamón Ibérico and Manchego

KASHMIRI DUCK AND APRICOT KULCHA with Bitter Greens and Parmesan

POTATO AND BONE MARROW KULCHA with Watercress and Baby Radish

HALF PLATES | SMALL PLATES

DAHI PURI Avocado, Tamarind, Mint and Cilantro Chutney, Yogurt Mousse	9
PUMPKIN MULLIGATWANY Curry Oil, Masala Parsnip, Taftan Bread	9
BEETROOT MURABBA Beetroot and Peanut Croquette, Goat Cheese	10
POTATO TIKKI Kale and Spinach Tempura, Sweet and Sour Yogurt Mousse, Raspberry	10
PULLED JACKFRUIT TACCO Pineapple Chutney, Charred Avocado, Lemon Sour Cream	12
CAULIFLOWER 65 Curd-Rice Mousse, Peanut Chutney, Podi Masala	12
PANEER CHILLI Crispy Kataifi, Alam (Ginger) Chutney, Lemon Achar Gel	12
HEIRLOOM TOMATO KUT Burrata, Cilantro and Walnut Chutney, Taftan Bread	14
ASPARAGUS PEPPER FRY Spiced Cauliflower Mousse, Crispy Garlic	14
TANDOORI MUSHROOM Polenta Upma, Fresh Truffle	18
TUNA BHEL Avocado, Tamarind, Puffed Black Rice, Green Mango	13
TANDOOR SMOKED PORK BELLY Crispy Garlic, Pickled Mooli, Crackling Kurchan	13
CHICKEN 65 Peanut Chutney, Podi Masala, Lemon Sour Cream	14
BAKED CHICKEN MALAI TIKKA Amul Cheese Fondue, Walnut Crumb	14
KASHMIRI LAMB RIBS Apricot and Chilli Marmalade, Saffron and Quince Chutney	15
LAMB KEEMA HYDERABADI Potato Mousse, Green Peas, Buttered Pao	15
PULLED BEEF CHEEK CROQUETTE Mustard Mayo, Pickled Kolhrabi	15
FRESH OYSTERS Guava and Chilli Granita, Lemon Foam (Six per order)	16
VEAL SWEETBREAD KOLIWADA Lemon Aioli, Sirka (Pickled) Onion	16
ACHARI MONK FISH Millet and Lentil Kichdi, Tapioca Papad	18
DUCK AND FOIE GRAS HALEEM Fresh Ginger and Chilli, Taftan Bread	18

*Please inform us about any allergies or dietary restrictions.

FULL PLATES | LARGE PLATES

PANEER PINWHEEL Red Pepper Makhani	22
GRAIN AND VEGETABLE PULAO Cashew and Currant, Avocado Raita	24
TRADITIONAL BUTTER CHICKEN Red Pepper Makhani	24
MARKET FISH (PATRANI MACCI) Bengal Mustard Cream	28
SEAFOOD ALLEPPEY CURRY Sunchoke, Fennel Oil	28
MUTTON SHANK NIHARI Fresh Ginger, Rose, Cilantro, Chilli Oil	28
BEEF SHORT RIBS Madras Curry, Baby Turnip (To Share)	38

THALI | SHARING PLATTER

PAPAD THALI	Avocado Achar and Yogurt Chilli and Peanut Tomatillo and Green Mango Chutney	10
VEGETARIAN THALI	Yam Shami Kebab, Pulled Jackfruit Patties, Ricotta Stuffed Shishito Pepper Pakoda and Chilli Paneer, Served with House Ketchup, Mint Chutney and Picalilli	18
NON VEGETARIAN THALI	Fig and Confit Duck Patties, Lamb Shami Kebab, Malabari Prawn Sausages and Goan Chorizo Scotch Egg, Served with House Ketchup, Mint Chutney and Picalilli	21



SIDES | CONDIMENTS

Avocado and Garlic Raita	5	Garlic Mashed Potato	8
Pickled Onion / Indian Chilli / Achar	5	Traditional Black Dairy Dal	8
Naan – Garlic, Cheese, or Plain	5	Brussels Sprout Foogath	8
Pulao Rice	5	Chickpea Curry / Fresh Ginger	8

*A service fee of 20% of the pre-tax check will be added to groups of six or more.