ENTREES

Dahipuri 4 Piece (V)

10

A burst of flavours in every bite! Light and crispy shells filled with yoghurt, tangy tamarind, and a medley of spices.

Crispy shells filled with mashed potatoes served with

spiced mint, coriander and tamrind water.

Aloo Tikki Chaat (V, GF)

20

23

Crispy potato delights topped with a riot of chutneys, onions and herbs.

Papdi Chaat (V)

Elevate your taste buds with our Papdi Chaat featuring a filling of potato and chickpeas.

Samosa Chaat (V)

15 Fried samosa, chickpea curry, tamarind infused onions.

Fish Pakoras

23

Battered Flake tossed in a Ajwain and Mustard oil.

Cauliflower 179 (V+)

A vegetarian take on the popular chicken 69.

Indian Fried Chicken

Fried Chicken, Tandoor spiced with Schezwan mayo.

INDO-CHINESE

Chilli Chicken

Finger Lickin' good chilli chicken.

Chilli Paneer (V)

Batter fried cottage cheese tossed with fresh onion capsicum and homemade chilli sauce.

Veg Hakka Noodles

23

Wok Tossed Noodles with fresh veggies,ginger,garlic and soy sauce.

TANDOOR

Paneer Tikka (V/GF)

22

Turmeric and fenugreek spiced yoghurt, marinated cottage cheese skewers with mint sauce.

Tandoori Chicken 3/6 piece (GF)

15/28

Smoky perfection in every bite, our tandoori chicken is marinated and grilled for an irresistible taste.

Lamb Seekh Kebab

24

Minced lamb perfection on a skewer—the lamb Seekh Kebab promises a burst of authentic flavours.











to perfection. capsicum. Saag (V/GF) based gravy. Malai Kofta (V)

| -VFG | CURRIES |
|------|---------|
| | VLG |

20

24

24

18

24

Dal Makhani (V/GF)

A rich blend of black moong and kidney beans simmered

Yellow Dal Tadka (V+/GF)

Experience the hearty goodness of chana and moong dal, authentically spiced and cooked dhaba-style.

Paneer Tikka Masala (V/GF)

VEGETA

Succulent paneer in a luscious and buttery tomato based gravy, creating a mouth watering symphony of flavours.

Kadhai Paneer (V/GF)

A rich and flavoured paneer cubes, stired fried with

Chana Masala (V+/GF)

Chickpeas take centre stage in this aromatic and flavourful masala.

Palak Panner (V/GF)

Fresh garden Spinach, pan fried paneer cubes with authentic spices. A home style curry.

Fresh garden Spinach, Smoked Mustard leaves with authentic spices. A home style curry

Kadhi Paakora (V)

Crispy gram fritters simmered in a spiced tangy yogurt

Potato and ricotta cheese dumpling, cooked with a creamy masala sauce.

Butter Chicken (GF)

Succulent chicken pieces bathed in a creamy, tomato based sauce with a hint of butter, creating a velvety, indulgent experience.

Chicken Tikka Masala (GF)

Chicken pieces roasted in the tandoor then added to Amar's secret masala. Cooked with onion and capsicum. Aromatic and delicious.

Railway Chicken Curry (GF)

Flavorful Indian dish traditionally served on trains, featuring tender chicken cooked in a spicy gravy enriched with tomato, onion and a blend of aromatic spices.

Goat Curry (Kosha Mangsho)(GF)

Goat meat slow cooked in a rich, aromatic curry, offering a hearty and flavourful taste of traditional goat

29

29

Papadams (V)

Lamb Roganjosh (GF)

A Fragrant and flavourful kashmiri curry, Slow cooked with tomato spices and yogurt based gravy.

Murg Handi Curry (GF)

A luscious Chicken in bone cooked in rich creamy sauce cooked in mildly spiced with yogurt..

BREAD AND SIDES

Garlic Naan (V) Butter / Plain Naan(V) Green Chilli Naan (V) Tandoori Roti (V+) Laccha Paratha (V+)

Baked in the tandoor this bread is layered and flakey with mint, coriander and chilli.

Steamed Rice Coconut Rice Raita **Onion Salad**

> V+ Vegan V Vegetarian

GF Gluten Free





NOT YOUR TYPICAL INDIAN JOINT



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DESSERT

| Fruit Cream | 13 |
|---|---------------------|
| Medley of fresh seasonal fruits topped with | vanilla and fresh |
| cream. | |
| Kulfi Falooda | 14 |
| House made Rabri icecream with falooda n | oodles, rose water, |
| chia seeds and nuts. | |
| Rasmalai | 10 |
| Soft cheese dumplings soaked in creamy ca | ardamom infused |
| milk, garnished with nuts. | |
| Gulab Jamun | 10 |
| Indian donuts served with milk crumble. | |
| Paan | 8 |
| Indian after-dinner treat! | |
| Flavour Of The Day | |

Please check with your friendly server