



SEAFOOD

ESCOLAR CEVICHE*	25
escolar, yuzu coconut sauce, homemade tooti frooti	
TUNA PAPAD* (3 PCS)	32
ahi tuna, achar emulsion, karvanda, sesame add piece +\$11	
SOL KADHI RAW OYSTER*	30-½ DZ / 58-1 DZ
kokum, coconut milk, ginger, nimbupani jelly, toasted millet	
BAKED OYSTER	36-½ DZ / 70-1 DZ
palak paneer rockefeller, toasted brioche	
LOBSTER POLLICHATHU	36
Shallots, tomatoes, curry leaf, grilled endive, mango pickle emulsion; kallapam add extra kallapam +\$6	
MITHU’S CORIANDER SHRIMP can be made gluten free	27
coconut, cilantro, shallots, turmeric, curry leaf, copra pav add shrimp +\$4 add copra pav +\$7	
OCTOPUS can be made nut free	36
tandoori octopus, tandoori gobhi macaron, purple potato puree add extra macaron +\$4	

POULTRY & MEAT

TANDOORI HEN	25
chargrilled hen, root vegetable carpaccio, mint chutney	
SEEKH KEBAB (4 PCS) can be made dairy free	27
choice of lamb or chicken, red onion, daikon	
SHAMMI KEBAB (3 PCS) can be made gluten free	29
minced beef patties, chana dal, red onions, radish, pickled raw papaya, spiced crisp discs	
CHAANP (3 PCS) can be made dairy free	35
lamb chops, coriander, chili, crème fresh, beetroot dust add 1 pc +\$12	
BRISKET BAO (2 PCS)	20
balchao, skillet white onion, radish, aioli add 1 pc +\$11	







VEGETARIAN

PAANI PURI (5 PCS) can be made dairy free	16
spiced potato & chickpea; 5 fillings add 1 pc puri +\$1.5 add 1 filling +\$2	
LYCHEE CEVICHE	23
cured lychee, yuzu coconut sauce, homemade tooti frooti	
MASALA PAPAD (3 PCS)	26
red-pepper & avocado, achar emulsion, karvanda, sesame add 1 pc +\$9	
CAULIFLOWER & BROCCOLI can be made vegan & gluten free	23
spiced cauliflower, tandoori broccoli, black garlic emulsion, broccolini capers, pickled onion add 1 pc +\$6	
CHENA DAHI VADA CHAAT can be made gluten free	23
milk curd dumplings, sweet yoghurt, tamarind, mint, pomegranate, black chickpeas, potatoes, beet papdi	
ONION RINGS PAKODA	23
onion, potato, garlic emulsion, activated charcoal; mint chutney add 1 pc +\$10	
PANEER	19
paneer tikka, cottage cheese sashimi, lentil roti, beetroot chutney, paneer papad add 1 pc +\$8	
VEG SEEKH KEBAB can be made vegan	25
vegetable seekh,red onion, daikon add 1 pc +\$7	
JACKFRUIT BAO	18
balchao, skillet white onion, radish, aioli add 1 pc +\$10	

CHICKEN

KOMRI VADE		can be made gluten free	36
chicken mosaic, cucumber ribbons, red chili thecha cheese stick, coconut; cucumber vada add piece +\$4			
BUTTER CHICKEN EXPERIENCE	 		34
tomato, fenugreek, cashew			
CHICKEN THUKPA		can be made gluten free	34
grilled chicken, bokchoy, sesame, tomato, golden garlic, noodles: tingmo add piece +\$6			
















MEATS & STEAKS

LAAL MAAS			36
smoked goat meat, mathania chili, freeze dried garlic, millet brittle			
NIHARI		can be made gluten free	45
braised lamb shank, long pepper, serrano, chili oil			
RIZALA	 		54
lamb chop, rose petal, brown onion, serrano, cilantro			
DUM KI RIBS			49
beef short ribs, rosewater, cashew , chironji, yogurt stuffed chili			
BEEF VINDALOO*	 		65 75
choice of fillet mignon OR New York strip served with balchao baby potatos, shallots, vindaloo sauce			
LAMB LEG FOR 2			90
patagonian lamb leg, pickled madras onion, mango cilantro chutney; roomali roti extra roomali roti (add \$6)			








SEAFOOD

GOAN FISH CURRY		can be made gluten free	
chilean sea bass, kokum, coconut, cilantro, kashmiri, byadgi chili			
BLACK SESAME MISO COD			49
khasi black sesame, white miso, ginger congee, bok choy, crispy shallot, golden garlic			

VEGETARIAN

PALAK PANEER	 	29	PANEER RIZALA	  	29
spinach, cottage cheese, garlic, corn crisps			rose petal, brown onion, serrano, cilantro		
RAJMA KOFTA KEBAB (4 PCS)	 		29		
red kidney bean, leeks, makhni sauce, lotus stem crisp, foxnuts, fennel yoghurt add piece +\$7					
ALOO METHI	  	contains lactose	29		
potato disc terrine, garlic avocado chutney cornet, fenugreek, poppy seed, cashew					
SEV TAMATAR		can be made gluten free contains lactose	35		
three style sev, onion & tomato; dopad roti					
TOFU THUKPA		can be made gluten free add piece + \$6	35		
grilled tofu, bokchoy, sesame, tomato, golden garlic, noodles: tingmo					
DAL MAKHNI	 	23	VEGAN DAL MAKHNI	 	23
72 hour slow cooked black lentil, tomato, smoked chili			72 hour slow cooked black lentil, tomato, smoked chili, vegan cream & butter		




SIDES

BAINGAN BHARTA	 		18
roasted eggplant mash, onion, tomato, sesame, crispy eggplant skin			
BALCHAO POTATOES	 		10
roasted baby potatoes, tomatoes, cloves, smoke chili, cumin			
CHATPATI SERRANO	  		10
roasted serrano, lime, chat masala, dry mango			
LACHHA ONIONS			5

BREADS

Garlic Naan	6	Tandoori Roti	 5
Nimbu Naan	6	Roomali Roti	6
Bullet Naan	6	Kalappam	  6
Lachha Paratha	6		

BIRYANI & RICE

Jackfruit Biryani	 	28	Awadhi Mutton Biryani	 35
Caramelized Onion & Cumin Rice	10		Basmati Rice	6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

may increase your risk of foodborne illness, especially if you have certain medical problems

 market price |  vegetarian |  vegan |  gluten free |  dairy free |  contains nuts