



NOSTALGIA MENU

BAR TAPAS


PAANI PURI 16/18

vegetarian: spiced potato & chickpea; 5 fillings

non – vegetarian: shrimp & mango ceviche; 5 fillings

BEEF KACHILA *(can be made dairy free)* 32

fillet mignon, cumin, fennel, cilantro seed, shishito pepper, red onion, radish chutney; crispy bread

OYSTER  30 ½ DZ • 58 – 1 DZ


(can be made gluten free)

raw: tamarind-jaggery extract, tamarind-cumin pearls, diced onions & cilantro stalks

baked: malwani masala, curry leaf, shallot, garlic, coconut

TACO 29 / 27

short rib or soy meat, pickled onion, cilantro, dum gravy

CHAANP  *(can be made dairy free)* 24

lamb chops, coriander, chili, crème fresh, beetroot dust

PINDI CHANA TACO  19

tea & carom flavored chickpea, pearl onion, pickled carrot & radish; Kulcha

KULCHA FLATBREAD 19

choice of chicken tikka, paneer tikka or potato onion



MASALA FRIES  18

hot garlic sauce, habanero emulsion

TANDOORI WINGS  22

chargrilled wings, yogurt, chili, garlic, mint chutney

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical problems

 vegetarian |  gluten free |  dairy free

20% service charge applies.

शुद्धता से दे । बाँटने से प्यार बढ़ता है ।

Be Pure when giving. Love Grows when shared.