

## SOUPS

### TURMERIC & COCONUT ASPARAGUS SHORBA | 10

CREAMY GREEN ASPARAGUS SHORBA WITH COCONUT MILK & TURMERIC

### ROASTED PLUM TOMATO, RED PEPPER & ORANGE SHORBA | 12

RIPE TOMATO, MIXED PEPPERS & ORANGE BROTH, FRIED CHEESE DUMPLING, FLAMBÈED WITH BOMBAY SAPPHIRE

### SAFFRON SCENTED CHICKEN & ALMOND SHORBA | 12

FLAVORFUL BROTH WITH CHICKEN QUENELLES & ALMOND SHAVINGS

### MASALA SHRIMP CHOWDER | 13

A TWIST TO THE AMERICAN VERSION OF SHRIMP CHOWDER WITH INDIAN SPICES

## SALADS & COLD APPETIZERS

### FRUITS & NUTS CHEESE LOLLY POPS | 12

FRUIT & NUT CRUSTED THREE CHEESE BALLS, HONEY GINGER GLAZE, CRUSHED NOUGAT, CRYSTALLIZED GINGER

### DOUBLE APPLE WITH GOAT CHEESE | 12

RED & GREEN APPLES, MIXED GREENS, PECAN,  
GOAT CHEESE, DRIED CRANBERRY, TANGY MUSTARD & HONEY DRESSING

### MOLECULAR PALAK CHAAT WITH MANGO | 12

CRUNCHY SPINACH, TOMATO, ONIONS, DICED MANGOES, CHAAT SPICE MIX, TAMARIND CHUTNEY

### KALE GUAVA AVOCADO CHAAT | 12

BABY KALE, AVOCADO, CUCUMBER, ONIONS, CHERRY TOMATO, DRIZZLED WITH SWEET & SOUR GUAVA DRESSING

### MANGO SHRIMP COCKTAIL | 12

MANGO MUSTARD MOUSSE, SAUTÉED SHRIMPS, MICROGREENS

### SMOKY PULLED CHICKEN CHAAT | 12

STACK OF PULLED TANDOORI CHICKEN, CRISPY CORNS, KACHUMBER SALSA

## HOT APPETIZERS

### 3 RUB PANEER TIKKA | 15

PANEER TIKKA WITH THREE DIFFERENT TANDOORI RUBS, CHARGILLED AND GLAZED WITH MASALA BUTTER CREAM, ROASTED BELL PEPPERS, CILANTRO PESTO

### TRIO OF VEGETABLE TIKKIS | 15

COTTAGE CHEESE PATTY, SAAG & CHICKPEA PATTY, BEETROOT & FIG PATTY

### CHEESY MALAI MUSHROOMS | 16

FRESH MUSHROOMS STUFFED WITH RICOTTA, MOZZARELLA & AROMATIC SPICES, CHARGILLED TO PERFECTION, BEETROOT & ONION PICKLE

### DAHI KE KEBAB | 16

DELICATE PATTY MADE WITH HUNG CURD, SUBTLY SPICED, PAN FRIED, CRUNCHY SIDE SALAD, MINT & POMEGRANATE DIP

### PANEER MALAI SEEKH | 16

MINCED COTTAGE CHEESE SKEWERS MIDLY FLAVORED WITH CARDAMOM & SAFFRON, LEMON ZEST, CILANTRO PESTO, EDIBLE FLOWERS & MICROGREENS

### AMRITSARI FRIED FISH | 20

FAMOUS FRIED FISH RECIPE FROM THE CITY OF AMRITSAR IN PUNJAB, CRISPY MASALA STRAW POTATOES, ZESTY GARLIC AIOLI, CORIANDER OIL

### CALANGUTE BEACH SURF 'N' TURF | 20

SPICY CHICKEN CHORIZO & GOAN BALCHAO SHRIMPS, GRILLED TOGETHER ON SKEWERS, LEMON & CILANTRO AIOLI, KOKUM GLAZE, PICKLED GARLIC BULBS, MICROGREENS

### FINE HERBS SALMON TIKKA | 22

CHARGILLED NORWEGIAN PINK SALMON, FRESH CILANTRO, PICKLED ONION PETALS, RED PIMENTO, BLACK GARLIC DUST, CAPER & OLIVE CHUTNEY

### BOMBAY VELVET FRIED CHICKEN | 18

OLD DELHI STYLE FRIED CHICKEN, HOMEMADE PICKLES, CRUNCHY GREENS, MINT & CORIANDER PESTO

### CHANGEZI CHICKEN SKEWERS | 18

MORSELS OF TENDER CHICKEN THIGH, MARINATED IN CASHEWNUIT & YOGHURT SAUCE, AROMATIC GROUND WHOLE SPICES, SIDE SALAD, ROASTED FENNEL & MINT RAITA

### CHICKEN BARRA KEBAB | 20

SMOKY TENDER CHARGRILLED CHICKEN ON THE BONE, RADISH, ONION & BEETROOT PICKLE CRUNCHY SIDE SALAD, MINT CHUTNEY, A RECIPE FROM THE MUGHAL DYNASTY

### ROAST QUAIL BALUCHISTAN | 24

CHARGRILLED QUAIL, CREAM & CHEESE MARINADE WITH AROMATIC SPICES, QUAIL EGG, FLAMBÈED WITH VODKA, BEETROOT & ONION PICKLE, MASALA BUTTER CILANTRO CREAM

### CHARGRILLED FLAMING LAMB CHOPS | 25

CHARGRILLED TENDER NEW ZEALAND LAMB CHOPS, RUBBED WITH HOMEMADE GARAM MASALA, 'ROGAN JOSH' GLAZE, BOURBON FLAMBÈ, PICKLED ONIONS, SLOW ROASTED GARLIC BABY POTATOES, MINT & SUNDRIED POMEGRANATE DIP

## MAINS

### PANEER & 4 CHEESE KOFTA | 24

PANKO CRUSTED INDIAN COTTAGE CHEESE, CHEDDAR, RICOTTA, MOZZARELLA AND PARMESAN KOFTA, IN CREAMY SAFFRON SAUCE, CHILLI PARMESAN WAFER, CUMIN BASMATI RICE

### STEAMED MANGO CHILLI PANEER | 22

COTTAGE CHEESE CRUMBLE, FLAVORED WITH GREEN CHILLIES & GREEN MANGO, STEAMED IN A BANANA LEAF, PIQUANT ACHARI SAUCE, FRESH CILANTRO SPRIG, EDIBLE FLOWERS, GREEN PEAS PULAO

### ROASTED CAULIFLOWER STEAK WITH MUSSALAM SAUCE | 22

CAULIFLOWER STEAK MARINATED WITH GROUND INDIAN SPICES, SLOW ROASTED IN OVEN, BLACK & WHITE RICE PILAF, A MUGHLAI RECIPE FROM THE DELHI SULTANATE

### KADHAI ARTICHOKE, JACKFRUIT, BROCCOLI & PEPPERS | 22

ROASTED JACKFRUIT, ARTICHOKES, BROCCOLI & RAINBOW PEPPERS TOSSED IN CHOPPED MASALA GRAVY & FRESHLY GROUND WHOLE SPICES, PICKLED SHALLOTS, MARINATED BLACK OLIVES, FRESH CILANTRO, CUMIN & RED ONION PULAO

### PINDI CHHOLE WITH MASALA RISOTTO | 20

RAWAL PINDI STYLE CHICKPEAS WITH SECRET SPICE MIX OF CHEF RAJIV, MASALA GARLIC COUSCOUS RISOTTO

### TRIO OF MUSHROOMS IN SPINACH SAUCE | 20

SMOOTH SPINACH SAUCE WITH YELLOW CORNS & TRIO OF MUSHROOMS, FLAVORED WITH BURNT GARLIC, CREAM & TRUFFLE OIL, BIRYANI RICE TIMBALE

### THE BLACK DAL SAGA | 18

FAMOUS AS "DAL BUKHARA", BLACK LENTILS COOKED OVERNIGHT WITH HERBS & SPICES, FLAVORED WITH LIVE CHARCOAL, FINISHED WITH CREAM, BUTTER & ROASTED FENUGREEK, CUMIN & ONION RICE PILAF ON THE SIDE

### SEARED MALABAR SEABASS | 26

PAN SEARED SEABASS, INDIAN SOUTH-COASTAL GREEN CORIANDER CURRY WITH COCONUT, PEPPER MASALA OKRA WITH CHERRY TOMATOES, LEMON RICE WITH PEANUTS & CURRY LEAVES, PAPPADUM CRUMBLE

### SEARED SCALLOPS WITH PEANUT SALAN | 26

FRESH SCALLOPS CARAMELISED IN BUTTER WITH HYDERABADI STYLE SPICY PEANUT SAUCE,  
BISI BELLE BATH, MICROGREENS, SHRIMP CRACKERS

### ACHARI TILAPIA | 26

PAN SEARED TILAPIA FILLET WITH PICKLING SPICES, CILANTRO PESTO, LEMON PEPPER COUSCOUS

### LOBSTER MALAI CURRY | 38

PAN SEARED LOBSTER WITH MUSTARD & COCONUT CREAM, HABANERO CHILLIES, CUCUMBER & BLACK OLIVE RAITA  
MICROGREENS, DILL & GARLIC RICE, A SPECIALITY FROM THE BAY OF BENGAL

### DELHI GOURMET BUTTER CHICKEN STEAK | 24

GRILLED CHICKEN BREAST STUFFED WITH SPICED GROUND CHICKEN,  
CREAMY TOMATO SAUCE FLAVORED WITH BUTTER & FENUGREEK, DRIED CRANBERRY PILAF

### GONGURA ROAST CHICKEN | 22

CHICKEN COOKED IN SOUTH INDIAN SPICES & GONGURA LEAVES, TAMARIND & CHILLIES,  
BISI BELLE BATH, PAPPADUM CONE FILLED WITH KACHUMBER

### THE INDIAN CHICKEN MOUSSAKA | 24

ROASTED SLICED EGGPLANT LAYERED & STACKED WITH SPICED GROUND CHICKEN & BAKED WITH CHEESE,  
TANGY TOMATO SAUCE, COUSCOUS PILAF WITH SAFFRON AND ALMOND SHAVINGS

### TANDOORI CHICKEN REZALA | 24

WHOLE CHICKEN LEG MARINATED IN YOGHURT & AROMATIC SPICES,  
LUSCIOUS NUTTY SAUCE, TAWA CHERRY TOMATOES & OLIVES, ROSE & ONION PILAF

### NARGISI KOFTA, CREAMY SAFFRON, ROSE & PISTACHIO SAUCE | 24

INDIAN VERSION OF "SCOTCH EGGS", HARD BOILED FREE RANCH EGGS LAYERED WITH SPICY MINCED LAMB,  
CREAMY SAFFRON SAUCE WITH ROSE PETALS & PISTACHIO, BIRYANI RICE

### KERALA DUCK ROAST | 28

A TRADITIONAL RECIPE FROM THE BACKWATERS OF KERALA, TENDER DUCK BREAST SLOW ROASTED WITH SPICES  
& BLACK PEPPER, PICKLED COCONUT SHAVINGS, LEMON RICE, CRUNCHY GREENS

### LAMB VINDALOO | 26

CHUNKS OF TENDER LAMB COOKED IN A DELICIOUS GOAN-PORTUGUESE SPICY FUSION CURRY,  
LONG GRAIN BASMATI RICE, MASALA STRAW POTATOES, PICKLED ONION & FRESH CILANTRO

### BRAISED LAMB CHOPS WITH KORMA SAUCE | 26

MARINATED BRAISED NEW ZEALAND LAMB CHOPS, RICH AND FLAVORFUL KORMA SAUCE,  
NUTTY BUTTERED POLENTA, TAWA GRILLED VEGETABLES

## BREADS

TANDOORI ROTI	4
BUTTER NAAN	4
LAYERED PARANTHA CHOICE OF LACHHA   PUDINA   CHILLI	4
CORIANDER & ONION SEEDS BUTTER NAAN	4
BV SPECIAL KATLAMMA BUTTER NAAN	5
GARLIC, HABANERO CHILLIES & BLACK OLIVES BUTTER NAAN	6
PARMESAN & PEPPER FLAKES BUTTER NAAN	6
WHITE GARLIC NAAN WITH BLACK GARLIC DUST	6
GUCCHI AND BLACK TRUFFLE OIL NAAN	8

## BIRYANIS

LONG GRAIN BASMATI RICE COOKED WITH AROMATIC SPICES WITH VEGETABLES  
OR MEAT OR POULTRY, SERVED WITH SMOKY BURANI RAITA AND SALAN SAUCE

### POTLI VEGETABLE BIRYANI FROM THE HOUSE OF NIZAMS | 18

AROMATIC PILAF WITH EXOTIC TAWA VEGETABLES TOSSED IN COARSELY GROUND SPICES

### DUM PUKT CHICKEN & EGG POTLI BIRYANI | 20

AROMATIC PILAF WITH CHICKEN & HARD BOILED EGGS, SLOW COOKED IN OVEN

### AWADHI LAMB BIRYANI | 22

AROMATIC PILAF WITH BRAISED MASALA LAMB & KEEMA

## SIDES

SAFFRON RICE	9
SEASONAL TAWA VEGETABLES	9
EGGPLANT BHARTA	9
MASALA MASHED POTATOES	7
TEMPERED YOGHURT	6
KACHUMBER SALAD	6
MIX ONION PLATTER	6
BURANI RAITA	6

PLEASE INFORM US ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS