Chaat-चाट 🎺

Purani Dilli Ki Papdi 275 Chaat ।आ

Crispy papdi, boiled potato, pomegranate, ginger & imli chutney, spicy green chutney, topped with crispy sev

Ragda Chaat Ver 2.0 275

Improvised version of street delicacy of Maharashtra

Quinoa Gol Gappa 275

Golgappa with quinoa, pomegranate seeds, spicy chili guava & jaljeera water

Palak & Kale Patta (अ) 395 Chaat 2.0

A live chaat preparation by Chef with the use of molecular gastronomy

Low कैलोरी / ऊष्मांक Salad / सलाद

Garden Green Salad 195

Caesar Salad 375/395 Veg / Chicken •

Grilled chicken, house seasoning, iceberg lettuce, roasted garlic, sundried tomatoes & masala crouton

Greek Salad 375/395 Veg / Chicken ▲

Grilled paneer / chicken lettuce, cucumber, bell pepper, italian dressing



Soups / Shorba शोरबा

Roasted Tomato & 255 Fresh Basil Soup (V)

Roasted tomato & garlic puree with crushed fresh basil

Manchow Soup 255/275 Veg / Chicken A

A popular Chinese inspired soup with spicy & tangy flavor made with assorted Asian vegetables served with crispy noodle

Hot N Sour Soup 255/275 Veg / Chicken ▲

Classic soup with hot and tangy flavour

Murgh Badami 275 Shorba ▲

A rich & creamy chicken stock made with tender chicken pieces cooked in a velvety almond based broth

VEGAN [V] | SIGNATURE [3]

Kindly inform your server of any allergies or dietary restrictions



Small Plates छोटी प्लेट / Indain

Edamame Seekh Kebab (V) 395

Skewered mince of edamame beans, French beans, broccoli, apples, truffle oil & flavored with a blend of Indian spices

Herb Cheese Stuffed 395 Hara Bhara Kebab

Hara bhara kebab stuffed with cheese mixed with assorted herbs

Soya Malai Chaap 395

Soya chaap chunks marinated in a creamy, rich & flavorful blend of cashews, cream & spices

Nut Crusted Multani 455 Paneer Tikka (জা

Paneer chunks stuffed with mint cheese & marinated with hung curd, spices and nuts, grilled in tandoor

Panch-Poran Spiced 455 Achari Broccoli

Broccoli florets marinated with hung curd & pickle spices

Makhani Paneer Tikka 455

Chunks of cottage cheese marinated in hung curd & tandoori seasoning, glazed with butter

Paneer Khurchan, Thepla Tacos

Scrambled paneer tossed with Indian spices, served with crispy methi bread

Ricotta Dahi Ke 455 Kebab ।आ

Delicious hung curd & ricotta cheese based patties, infused with herbs & spices. Perfectly crisp on outside & soft on inside

Tandoori Soya Chaap 455

Soya chaap marinated with curd & Indians spices grilled in tandoor

Khumb Peshwari 455

Button mushrooms stuffed with chopped chilli mushroom & spices, grilled in tandoor

Mushroom Galouti 455 Kebab

Blend of smoked mushrooms with Awadh spices, served over varqi paratha

Anardana Chicken 495 Tikka (জা

Char-grilled chicken pieces marinated in hung curd, Kashmiri chili & spices

455 A Bhatti Ka Murgh 495

Khanabadosh style char-grilled chicken marinated with yellow chili, hung curd & Indian spices

▲ Ghee Roast Chicken, 495 Thepla Tacos

Mangalorean delicacy served with crispy methi bread

▲ Murgh Malai Tikka 495

Char-grilled yet creamy & tender chicken pieces marinated in hung curd, cream, cardamom & Indian spices

▲ Fish Amritsari 525

Fish slices marinated with Indian spices, crispy fried

Gilafi Chicken Seekh 525

Chicken mince skewered and toped with bell peppers & olives

▲ Maggi Fish Finger, 525 Masala Tarter

Fish marinated with maggi spice & crusted with maggi noodles, served with in-house masala tarter

▲ Black Garlic Chicken 525 Tikka [अ]

Chicken morsels marinated with aged garlic, curd & spices

VEGAN [V] | SIGNATURE [3]

Kindly inform your server of any allergies or dietary restrictions





• Chicken Seekh 525 Wellington, Smokey Tomato Chutney [3]

Chicken seekh served in wellington style by wrapping with filo pastry, served with spicy tomato chutney

Awadhi Fish Tikka 545 Char-grilled fish chunks, marinated with hung curd, mustard oil, lemon juice & coarse homemade spices

A Chotemiyan Seekh 655 Kebab

Char-grilled mutton skewers, mixed with Persian spice mix, green chili, garlic

▲ Lamb Galouti 675

Melt in mouth texture minced lamb patties, mixed with spices & herbs, grilled on tawa, served on Varqi paratha

Asian

Honey Chilli Pops 355

Crispy fried potato pops tossed in honey & sesame chilli

Tangra Chili Mushroom 375

Crispy friied mushroom tossed in a spicy sauce

Veg Manchurian Dry 375

Mix veg dumplings tossed in soy sauce

Crispy American Corn

Crispy fried corn tossed with salt & pepper

Crispy Tangy Baby Corn 375

375

455

Crispy fried baby corn tossed in spicy & tangy sauce

Veg Spring Roll

Vegetables rolled in a pastry sheet & crispy fried

Crispy Cottage Cheese, 375 Crackling Spinach

Crispy fried paneer chunks, tossed in spicy sauce served along with crackling spinach

Khao Suey Mushroom (জা 375

Whole mushroom tossed in coconut based Burmese Khao Suey, topped with chili garlic oil

Tangra Chili Paneer 375

Stir fried chunks of cottage cheese tossed in a spicy sauce

Chilli Cheese 455 Mushroom Cigar Roll

Julienne assorted peppers, mushroom, cheese & herbs, wrapped in puff pastry & deep fried, served hot with chili garlic sauce

Drums Of Heaven

Crispy fried chicken wings lollipop style, tossed in chilli garlic sauce $\,$

375 A Tangra Chili Chicken 455 Stir fried chunks of chicken tossed in a spicy sauce

Stir fried chunks of fish tossed in a spicy sauce

Butter Garlic Prawns 595 Prawns tossed in creamy butter garlic sauce

Tempura Prawns 595 Crispy fried prawns tossed in Chef special sauce

▲ Crispy Fried Chilli 595 Basil Prawns

Savoury & crispy fried prawns tossed with chopped basil & chilli sauce

Dilli Wale Momos

(Steamed / Fried / Tandoori)

Mixed Vegetable 295 Momos

Dumplings filled with a flavorful blend of assorted vegetables & served with spicy dipping sauce

Peri Peri Paneer 325 Momos

Dumplings filled with cottage cheese in peri peri blend & served with spicy dipping sauce

VEGAN [V] | SIGNATURE [3]

Kindly inform your server of any allergies or dietary restrictions

▲Spicy Chicken Momos

Dumpling filled with spicy chicken, chili & garlic mixed with house spice blend & served with spicy dipping sauce

Sharing Bhare -Bhare Platters

Hummus Platter

525

Classic, beetroot & coriander hummus, falafel, pita bread

Mezze Veg Platter 625

Hummus, baba ganoush, tzatziki dip, pickled vegetable, pita bread, paneer tikka, lavash

*Mezze Non Veg 725 Platter

Hummus, baba ganoush, tzatziki dip, pickled vegetable, pita bread, chicken seekh, lavash

Bhara-Bhara Veg 995 Kebab Platter

Medley of ricotta dahi kebab, edamame seekh kebab, makhani paneer tikka, mushroom galouti

Chicken Kebab 1045Platter

Anardana chicken tikka, black garlic chicken tikka, murgh malai tikka, gilafi chicken seekh

345 Agabber Singh Non-Vegetarian Platter

Black garlic chicken tikka, anardana chicken tikka, chotemiyan seekh kebab, awadhi fish tikka

Pizzas / पिज्जा

Rustic Margherita 445 Pizza

Classic pizza of Naples with cherry tomato, mozzarella cheese and fresh basil

Ortolana Garden 445 Pizza

Sliced mushrooms & courgettes, julienne peppers, cherry tomato, red onions with mozzarella cheese

Makhani Paneer 495 Tikka pizza

Makhani paneer tikka cubes, julienne bell peppers & onions with mozzarella cheese

Chicken & Jalapeno 525 Pizza

Diced peppery chicken, jalapenos, cherry tomato with mozzarella cheese

ABBQ Chicken 525 Sausage Pizza

Chicken sausage, bbq sauce, bell pepper, onion with mozzarella cheese

1195 PASTA BOWL

Penne Arrabbiata 475/525

Pasta cooked in red sauce made with tomato, assorted vegetables, olive oil, garlic, red chili & bell peppers with parmesan cheese

Penne Alfredo 475/525

Pasta tossed in Bechamel sauce made with sauteed mushroom, olive oil with parmesan cheese

Penne Rose Sauce 475/525

Pasta tossed in cream cheese & arrabbiata sauce with assorted vegetables

FRYUPS / NIBBLES / CHAKHNA चखना

Roasted Papad (3Pcs) 95

Masala Papad (3Pcs) 125

Olive & Bell Pepper 125 Ihalmuri

525 Assorted Papad 155 Basket

Plain Salted / Peri 195
Peri Fries

Masala Cheeseling 225 Bhel

Szechuan Masala 225 Peanut

VEGAN [V] | SIGNATURE [3]

Kindly inform your server of any allergies or dietary restrictions





Large Plate Indian Curry करी Nizami Diwani Handi Assorted handpicked vegetable simmered into chef special Handi	375	Paneer Tikka Butter 455 Masala Grilled cottage cheese chunks cooked in chop masala gravy Lehsooni Palak Paneer Paneer cubes cooked in creamy	▲ Chicken Changezi 525/545 / Boneless Rosted boneless chicken cooked in rich gravy with cream, tomato & chef special blended spices ▲ Peshawari Kadhai 595
masala Mushroom Hara	375	spinach curry Anardana Shahi [স্তা 475	Jheenga Prawns cooked in onion tomato masala gravy
Pyaaz Masala Mushroom & scallions cooked with masala gravy		Paneer Cottage cheese chunks cooked with rich tomato & cashew nut gravy	▲ Mutton Rogan Josh 625 A traditional Kashmiri style
Anardana Chana Masala (V) (জা	375	▲ Peshawari Bhuna 495 Murgh	mutton dish ▲ Punjabi Mutton Rarha 625
(Ask for Vegan option) Chickpeas cooked in Indian spices & dried pomegranate seeds		Chicken chunks tossed in onion tomato masala, topped with egg and	Mutton cooked in a keema base gravy Mutton Cooker Wala 625
Veg Kolhapuri A spicy vegetable preparation from Maharashtra	375	hrown onion gravy Anardana Special 525/545 Butter	Home style mutton curry, served in hot pressure cooker
Dum Aloo Banarsi Stuffed potato simmered in creamy brown onion gravy	375	Chicken / Boneless [अ] Boneless chicken cooked in rich tomato gravy with cream, cashew nut paste, dollop of butter and	Punjabi Dal Tadka (V) 325 Yellow lentils flavoured with
Mix Veg Lababdar Vegetables cooked in rich cashewnut & tomato gravy	395	fenugreek powder * Royal Kipti Murgh [3] 525 Char-grilled chicken tikka, egg roll	cumin and tomato Dal Makhani [31] 395 Black urad lentils simmered in
Tandoori Soya Chaap Masala	445	with cashew & makhani gravy on one side & spinach gravy on the other side	creamy gravy sauteed with tomato puree & mild spices
Soya chaap cooked in masala grav Anardana Malai Kofta [3] Stuffed cottage cheese dumpling	-	▲ Chicken Tikka Lababdar 525 Chicken tikka cooked in rich	Large Bowls & Plates Chinese
cooked in smooth rich gravy Peshawari Kadhai Paneer	445	tomato & cashew nut gravy • Peshawari Kadhai 525/545 Murgh / Boneless	Assorted Vegetables In 355 Hot Garlic Sauce Assorted garden vegetables woktossed in hot garlic sauce
	445		

VEGAN [V] | SIGNATURE [3]

Paneer batons cooked in onion

tomato masala gravy

Kindly inform your server of any allergies or dietary restrictions

*Goods and Service Tax is applicable on all prices, we levy 5% Optional service charge.

Chicken cooked in onion

tomato masala gravy

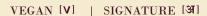


Veg Manchurian Gravy 355

Mix veg dumplings simmered in

sauce flavoured with soy

Classic Chilli Paneer 395 Gravy	रोटी / Breads		Mithai / मिठाई	
Cottage cheese chunks wok tossed with assorted pepper & hot garlic sauce Classic Chilli Chicken 455 Gravy Chicken chunks & assorted vegetables wok-tossed in hot garlic sauce	Tandoori Roti / Butter Roti Whole wheat flour bread cooked in tandoor Missi Roti Gram flour and wheat flour kneaded with herbs and cooked in tandoor	65/75 75	Assorted Kulfi Kunafa Bird Nest Mini gulab jamun on the bed of rabri in a nest of kunafa Si33ling Brownie Walnut brounie, choclate sauce & vanilla ice-cream	325 375 375
Asian Noodles / Fried Rice Noodles (Veg / Chicken) 255/295 (Hakka / Szechuan / Chilli Garlic / Pan Fried) Choice of sauce for stir fried noodles	Naan Fine flour bread cooked in tandoor Garlic Coriander Naan	85/95 95	Wanilla ice cream, chana chor brittle, pistachio sponge, berry compote Double Ka Meetha [到] Crispy bread, rasmalai, sweet malio	375 375
with assorted vegetables Asian Fried Rice 255/295 (Hakka/ Szechuan) Boiled rice, stir fried in a wok with assorted vegetables Biryani / Raita विरयानी	Laccha Paratha / Pudina Paratha / Hari Mirch paratha Fine flour bread cooked in tandoor Cheese Naan Cheese stuffed naan Bharwan Kulcha Choose from Potato / Mixed	95 125 125	Boondi Ladoo Cheesecake New York cheesecake topped with boondi ladoo Kulfi Falooda Ver 2.0 Live kulfi preparation by Chef with the use of molecular gastronomy	375 395
Steamed Rice / 195/225 Jeera Rice (Veg / Chicken / Mutton) Dum Biryani 395 / 475 / 595	Vegetable / Paneer / Onion			



Long grain basmati cooked on dum with desire ingredients served with burani raita & Hyderabadi salan

Boondi / Mixed Vegetable / Garlic /

Raita

Pineapple

Kindly inform your server of any allergies or dietary restrictions

155

