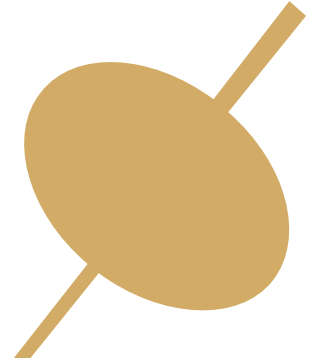
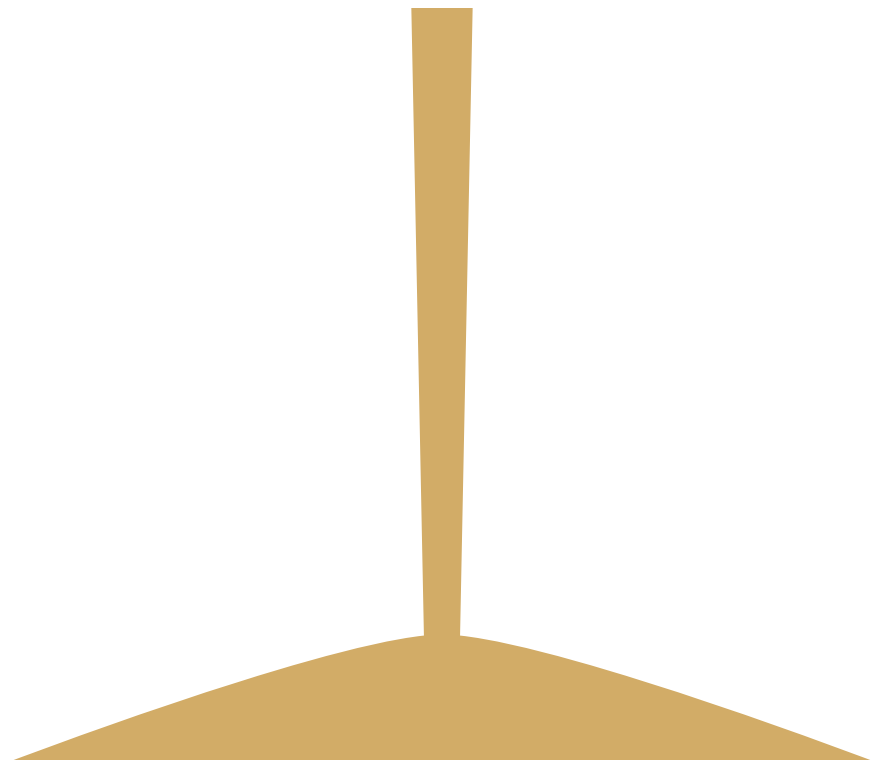


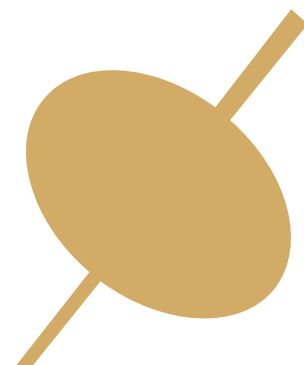
# Signature Cocktails



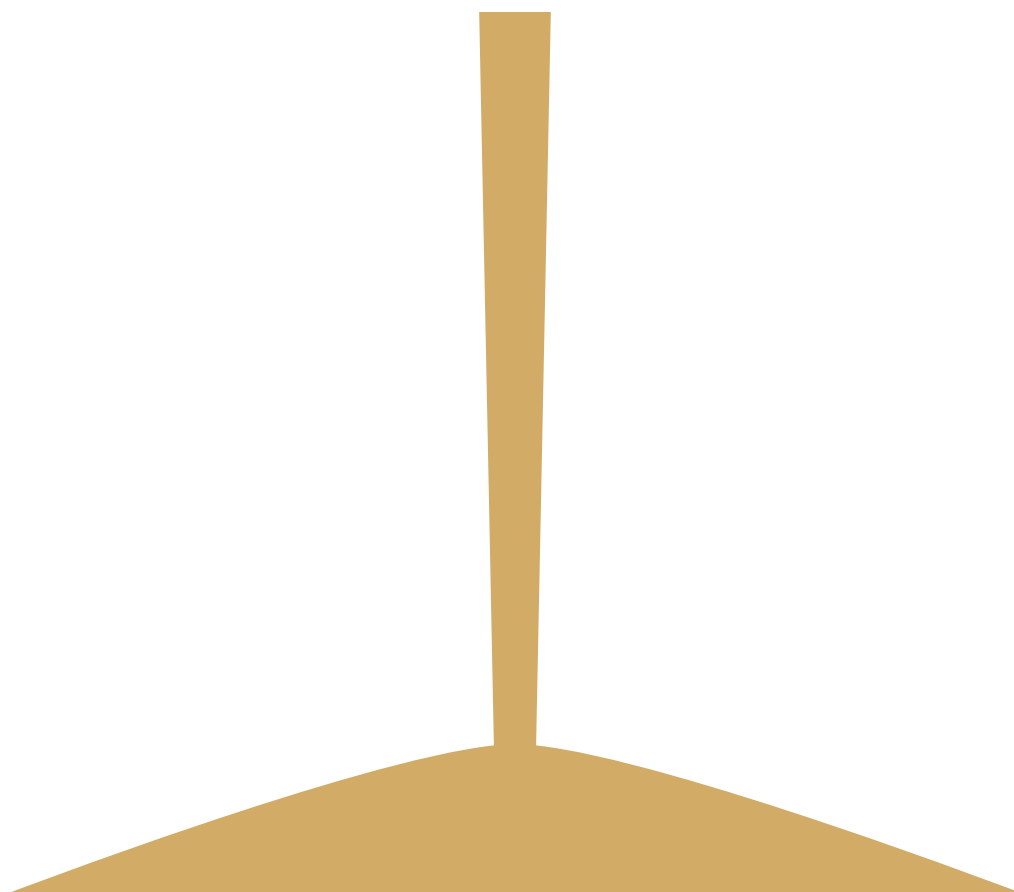
<b>PARMESAN ESPRESSO MARTINI(1.5OZ)</b> .....	<b>14</b>
VODKA,KAHLUA,ESPRESSO, PARMESAN-INFUSED CREAM	
<b>PANJIM PINEAPPLE SOUR(1.5OZ)</b> .....	<b>13</b>
RUM, GRILLED PINEAPPLE, PINEAPPLE JUICE,BCF SPICE MIX, LIME, SIMPLE SYRUP	
<b>PATIALA FASHIONED(1.5OZ)</b> .....	<b>13</b>
BOURBON, CINNAMON, BITTERS, SIMPLE SYRUP, ORANGE	
<b>HAUZ KHAS HOPPER(16OZ)</b> .....	<b>11</b>
COORS LIGHT/MOLSON CANADIAN, TAMARIND PULP, SPICE MIX, LEMON	
<b>BLAZING BANARASI(1.5OZ)</b> .....	<b>14</b>
PAAN INFUSED VODKA, ROSE PETAL JAM, APPLE JUICE, BETEL LEAF	
<b>MUMBAI MONSOON(1.5OZ)</b> .....	<b>14</b>
BLUE PEA GIN, BLUE CURAÇAO, ELDERFLOWER, LYCHEE POPPING BUBBLES, LIME	
<b>CHOR BIZARRE(1.5OZ)</b> .....	<b>12</b>
TAMARIND CHUTNEY, JALAPEÑO, TEQUILA, PINEAPPLE JUICE, TRIPLE SEC	
<b>BOMBAY VELVET(1.5OZ)</b> .....	<b>14</b>
VANILLA ICECREAM, MALIBU, BLUEBERRY SYRUP, APPLE JUICE	
<b>INDIAN ACCENT(1.5OZ)</b> .....	<b>11</b>
TEA INFUSED VODKA, TEA MIX, CREAM	
<b>GULLY SIPPER(16OZ)</b> .....	<b>10</b>
COORS LIGHT/MOLSON, SALT, LEMON	



# The Classics



<b>MANGO MOSCOW MULE(1.5OZ)</b> .....	10
VODKA, GINGER BEER, LIME, MINT, MANGO PULP	
<b>THE GINCREIBLE (1.5OZ)</b> .....	12
BLUE PEA INFUSED GIN, TONIC WATER/GINGERALE, LIME JUICE, GOLD DUST	
<b>WHISKEY SOUR (1OZ)</b> .....	13
BOURBON, EGG WHITE, LEMON JUICE, GOMME SYRUP	
<b>MANGO MARGARITA (1.5OZ)</b> .....	9
TEQUILA, LIME JUICE,TRIPLE SEC, MANGO PULP, SALT RIM	
<b>BCF COSMOPOLITAN(2OZ)</b> .....	12
VODKA, TRIPLE SEC, LIME JUICE, CRANBERRY JUICE	
<b>BEE'S KNEES (2OZ)</b> .....	14
GIN, LEMON JUICE, HONEY, ORANGE JUICE	
<b>NEGRONI(3 OZ)</b> .....	13
GIN, CAMPARI, VERMOUTH, FLAMED ORANGE PEEL	
<b>SANGRIA (RED/WHITE)</b> .....	12
WINE, PEACH SCHNAPPS, TRIPLE SEC, CRANBERRY JUICE, ORANGE JUICE, SEASONAL FRUIT	
<b>CAESAR(1.5OZ)</b> .....	11
VODKA, CLAMATO,HOT SAUCE, WORCESTERSHIRE SAUCE, CELERY, PEPPER, LIME, SALT RIM	



# Wines

## WHITE WINE

5 OZ 8 OZ 750ml

### JACKSON-TRIGGS PINOT GRIGIO

ABV 12.1 | MADE IN CANADA | SUGAR CONTENT: 4g/L

8 13 30

### SANTA RITA RESERVA SAUVIGNON BLANC

ABV 13.5 | MADE IN CHILE | SUGAR CONTENT: 4g/L

9 14 33

### CASTELLO DEL POGGIO MOSCATO

ABV 7 | MADE IN VENETO, ITALY | SUGAR CONTENT: 93g/L

10 15 40

### MOSELLAND BERNKASTELER KURFURSTLAY

#### RIESLING

ABV 10.5 | MADE IN GERMANY | SUGAR CONTENT: 26g/L

12 18 45

## RED WINE

5 OZ 8 OZ 750ml

### JACKSON-TRIGGS MERLOT

ABV 12 | MADE IN CANADA | SUGAR CONTENT: 9g/L

8 13 30

### ORSO BRUNO OLD VINE ZINFANDEL

ABV 13.5 | MADE IN PUGLIA, ITALY | SUGAR CONTENT: 11g/L

9 14 33

### TRAPICHE RESERVE MALBEC

ABV 13.5 | MADE IN ARGENTINA | SUGAR CONTENT: 4g/L

10 15 40

### J.P. CHENET PINOT NOIR RESERVE VDFRANCE

ABV 12.5 | MADE IN SOUTH OF FRANCE | SUGAR CONTENT: 8g/L

12 18 45

### ROSEMOUNT DIAMOND SHIRAZ

ABV 14 | MADE IN AUSTRALIA | SUGAR CONTENT: 4g/L

12 18 45

### LOUIS JADOT BEAUJOLAIS-VILLAGES (VINTAGE)

ABV 13 | MADE IN FRANCE | SUGAR CONTENT: 3g/L

16 25 58

## ROSÉ

5 OZ 8 OZ 750ml

### BASK CRISP

ABV 13 | MADE IN CANADA | SUGAR CONTENT: 2g/L

10 15 35

### FREIXENET ITALIAN

ABV 11 | MADE IN ITALY | SUGAR CONTENT: 14g/L

45

### CÔTE DES ROSES GERARD BERTRAND

ABV 13 | MADE IN FRANCE | SUGAR CONTENT: 2g/L

13 20 50

## SPARKLING WINE

750ml

### BLU GIOVELLO PROSECCO

ABV 11 | MADE IN ITALY | SUGAR CONTENT: 14g/L

45

### RUFFINO PROSECCO

ABV 11 | MADE IN ITALY | SUGAR CONTENT: 17g/L

50

### BOTTEGA GOLD PROSECCO 200ml/750ml

ABV 11 | MADE IN ITALY | SUGAR CONTENT: 12g/L

27/70

## Möckläjls

MASALA COKE/LEMONADE	6	ROOHAFZA MARGARITA	8
THANDAI	8	LYCHEE LEMONADE	8
ORANGE & PINEAPPLE VIRGIN MOJITO	8	BLUEBERRY PINA COLADA	10

## Beverages

POP <small>COKE /DIET COKE /COKE ZERO /THUMS UP/ LIMCA / ORANGE CRUSH /GINGER-ALE /GINGER-ALE ZERO / SPRITE / ICED TEA / SODA /TONIC WATER /PERRIER</small>	3	AAM PANNA	5
BOTTLED WATER	5	LASSI MANGO/SALTY/SWEET	7/6/6
MASALA CHAI	4		

## Beer Bottles

BUDWEISER (LAGER,341ML,ABV5)	7	STEAM WHISTLE (PILSNER,341ML,ABV5)	7
MOLSON CANADIAN (LAGER,341ML,ABV5)	7	CORONA (LAGER,330ML,ABV4.6)	8
COORS LIGHT (LAGER,341ML,ABV4)	7	KINGFISHER (LAGER,330ML,ABV4.9)	8
CHEETAH (MANGO/LAGER,341ML,ABV5)	8	HEINEKEN (LAGER,330ML,ABV5)	9

## Single Malt

GLENLIVET 12 YRS	1 OZ 12	GLENFIDDICH 15 YRS	1 OZ 15
AMRUT	12	MACALLAN 12YRS DOUBLE CASK	15

## Whiskey/Bourbon

JIM BEAM	1 OZ 6	JACK DANIEL'S	1 OZ 7
JAMESON	7	MAKERS MARK	8
MONKEY SHOULDER	9	VIRGINIA BLACK	11

## Scotch

JOHNNIE WALKER RED LABEL	1 OZ 9	JOHNNIE WALKER BLACK LABEL	1 OZ 10
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## Gin

	1 OZ		1 OZ
GORDON'S	6	BOMBAY SAPPHIRE	7
TANQUERAY	7	HENDRICKS	11

## Rum

	1 OZ		1 OZ
BACARDI SUPERIOR WHITE	6	CAPTAIN MORGAN SPICED	6
MALIBU	7	KRAKEN	7
OLD MONK	7		

## Vodka

	1 OZ		1 OZ
SMIRNOFF	6	ABSOLUT	7
GREY GOOSE	9	CIROC (Regular/seasonal)	11

## Tequila

	1 OZ		1 OZ
JOSE CUERVO SILVER	7	JOSE CUERVO GOLD	7
PATRON SILVER	14		

## Liqueur

	1 OZ		1 OZ
PEACH SCHNAPPS	5	BAILEYS	6
KAHLUA	6		

# All You Can Eat Menu

Fri-Su 11am-3pm

NO SHARING, NO TAKE-OUT, AND WASTAGE IS CHARGEABLE  
UP TO TWO ITEMS WILL BE SERVED AT A TIME. THE NEXT DISH WILL BE  
BROUGHT ONCE THE PREVIOUS ITEMS ARE FINISHED. ORDERING LIMIT  
1.5 HOURS. SEATING LIMIT 2 HOURS.

MON-FRI \$21+TAXES, SAT-SUN \$27+ TAXES

LAST ORDER 2:45PM.

PLAIN DOSA 

MASALA DOSA 

IDLI 3pcs  

VADA 3pcs  

SAMBHAR IDLI 2pcs  

SAMBHAR VADA 2pcs  

DAHI VADA 2pcs 

VADA PAV 1pc 

PAV BHAJI

VEGETABLE SAMOSAS 

ONION BHAJIA 

SAMOSA CHAAT

ALOO TIKKI CHAAT

PURI BHAJI

CHOLE PURI

CHOLE BHATURE

PARANTHA (ALOO OR PANEER)



# All-Day Brunch Menu

Brunch favourites from All Over India

## From the South

- IDLI 3pcs**   11.99  
SOFT & FLUFFY, STEAMED RICE CAKES SERVED WITH SAMBHAR AND CHUTNEYS
- SAMBHAR IDLI 2pcs**  13.99  
SOFT IDLIS DIPPED IN SAMBHAR, TOPPED WITH GHEE & CORIANDER
- 1IDLI/2VADA or 2 IDLI/1VADA** 13.49  
CLASSIC MIX OF STEAMED IDLI AND CRISPY VADA, SERVED WITH SAMBHAR AND CHUTNEYS
- PLAIN DOSA**   12.99  
HOMEMADE FERMENTED RICE BATTER, THIN, CRISPY CREPE, SERVED WITH SAMBHAR AND CHUTNEYS
- GHEE DOSA**  13.99  
HOMEMADE FERMENTED RICE BATTER, THIN, CRISPY CREPE, BRUSHED WITH GHEE, SERVED WITH SAMBHAR AND CHUTNEYS
- ONION MASALA DOSA**   14.99  
HOMEMADE FERMENTED RICE BATTER, THIN, CRISPY CREPE, CARAMELISED ONIONS, STUFFED WITH POTATO MASALA, SERVED WITH SAMBHAR AND CHUTNEYS
- MYSORE MASALA DOSA**   15.99  
HOMEMADE FERMENTED RICE BATTER, THIN, CRISPY CREPE, SPICY RED CHUTNEY SPREAD INSIDE, STUFFED WITH POTATO MASALA, SERVED WITH SAMBHAR AND CHUTNEYS
- PODI DOSA**   13.99  
DOSA SPRINKLED WITH OUR HOUSE-MADE GUNPOWDER SPICE MIX OF ROASTED LENTILS, DRIED CHILLIES & PEANUTS, SERVED WITH SAMBHAR AND CHUTNEYS
- SPICY GARLIC DOSA**    14.99  
DOSA SPREAD WITH FIERY GARLIC CHUTNEY, CRISP, BOLD, SERVED WITH SAMBHAR AND CHUTNEYS
- VADA 3pcs**   11.99  
CRISPY LENTIL FRITTERS, GOLDEN FRIED & LIGHTLY SPICED, SERVED WITH SAMBHAR AND CHUTNEYS
- SAMBHAR VADA 2pcs**   13.99  
CRISPY VADAS SOAKED IN HOT SAMBHAR, GARNISHED WITH CHOPPED ONIONS & CORIANDER
- DAHI VADA 2pcs**  13.99  
CRISPY VADAS SOAKED IN SWEETENED YOGURT, TOPPED WITH CHUTNEYS AND CRISPY BOONDI
- ONION DOSA**   13.99  
HOMEMADE FERMENTED RICE BATTER, THIN, CRISPY CREPE, TOPPED WITH CARAMELISED ONIONS, SERVED WITH SAMBHAR AND CHUTNEYS
- MASALA DOSA**   13.99  
HOMEMADE FERMENTED RICE BATTER, THIN, CRISPY CREPE, STUFFED WITH POTATO MASALA, SERVED WITH SAMBHAR AND CHUTNEYS
- MYSORE DOSA**    14.99  
HOMEMADE FERMENTED RICE BATTER, THIN, CRISPY CREPE, SPICY RED CHUTNEY SPREAD INSIDE, SERVED WITH SAMBHAR AND CHUTNEYS
- PAV BHAJI DOSA**  15.99  
HOMEMADE FERMENTED RICE BATTER, THIN, CRISPY CREPE, DOSA FILLED WITH MUMBAI STYLE PAV BHAJI, SERVED WITH SAMBHAR AND CHUTNEYS
- PODI MASALA DOSA**   14.99  
DOSA SPRINKLED WITH OUR HOUSE-MADE GUNPOWDER SPICE MIX OF ROASTED LENTILS, DRIED CHILLIES & PEANUTS, SERVED WITH SAMBHAR AND CHUTNEYS, STUFFED WITH POTATO MASALA, SERVED WITH SAMBHAR AND CHUTNEYS
- CHEESE DOSA**  15.99  
DOSA LAYERED WITH MELTED CHEESE, SERVED WITH SAMBHAR AND CHUTNEYS

- PIZZA DOSA**  16.99  
FUSION DOSA TOPPED WITH CHEESE, VEGGIES & PIZZA SAUCE, CRISPY BASE WITH PIZZA STYLE TOPPING
- BUTTER CHICKEN DOSA**  17.99  
SIGNATURE FUSION DOSA, FILLED WITH OUR FAMOUS BUTTER CHICKEN, SERVED WITH SAMBHAR AND CHUTNEYS

- PURI BHAJI** 17.99  
GOLDEN PURIS SERVED WITH MILDLY SPICED POTATO CURRY, COMFORT FOOD

## From the West

- VADA PAV 2pcs**  12.99  
ICONIC MUMBAI STREET SNACK, CRISP POTATO FRITTERS TUCKED IN SOFT BUNS WITH SPICY GARLIC CHUTNEY AND GREEN CHILI

- PAV BHAJI** 18.99  
BUTTER TOASTED BUNS WITH A RICH MASH OF VEGETABLES COOKED IN HOUSE SPICES, LOTS OF BUTTER, SERVED WITH CHOPPED ONIONS AND LEMON WEDGE

## From the North

- STUFFED PARANTHA** 12.99  
HOUSE MADE WHOLE WHEAT STUFFED PARANTHA, CHOOSE FROM PANEER OR POTATO. SERVED WITH MIXED PICKLE, DOLLOP OF BUTTER AND ROASTED CUMIN YOGURT

- CHOLE PURI** 17.99  
GOLDEN PURIS SERVED WITH CHICKPEAS, SERVED WITH MIXED PICKLE AND ONIONS

- CHOLE BHATURE** 17.99  
DEEP FRIED PUFFED BHATURA PAIRED WITH SLOW COOKED CHICKPEAS, SERVED WITH ONIONS AND MIXED PICKLE, NORTH INDIAN CLASSIC



Gluten free



Vegan










Spicy




# Starters

<b>BUTTER CHICKEN SAMOSAS</b> GOLDEN FLAKY PASTRY, SHREDDED BUTTER CHICKEN, CHEESE, STREET-STYLE CRISPY, ICONIC MUST-HAVE CLASSIC	14	<b>VEGETABLE SAMOSAS</b> GOLDEN FLAKY PASTRY, SPICED MASHED POTATOES & PEAS, CUMIN & CORIANDER, STREET-STYLE CRISPY, MUST-HAVE CLASSIC	12
<b>PANI PURI</b> CRISP SPHERE PURIS, HOMEMADE FLAVOURED WATER, POTATO & CHICKPEA FILLING, DEVOUR IN ONE BITE	13	<b>ONION BHAJIA</b>   THINLY SLICED ONIONS, GRAM FLOUR BATTER, GREEN CHILI HEAT, DEEP-FRIED TO CRISPY PERFECTION, RAINY DAY ESSENTIAL	12
<b>DAHI PURI</b> CRISP SPHERE PURIS, HOMEMADE FLAVOURED SWEET CURD, POTATO & CHICKPEA FILLING	13	<b>PANEER/CHICKEN PAKORAS</b> 13/14 SOFT PANEER OR JUICY CHICKEN, SPICED CHICKPEA & RICE FLOUR BATTER, FRIED TILL GOLDEN, GREEN CHUTNEY PAIRING, CLASSIC SNACK	13/14
<b>SAMOSAS CHAAT</b> CRUSHED SAMOSA, TAMARIND & MINT YOGURT, SEV	13	<b>TRUFFLE BUTTER CHICKEN</b>	15
<b>ALOO TIKKI CHAAT</b> CRISPY POTATO PATTIES, PAN FRIED, TAMARIND & MINT YOGURT, SEV TOPPING	13	<b>GOL GAPPA</b> CRUNCHY PURIS, SMOKY BUTTER CHICKEN FILLING, DRIZZLE OF TRUFFLE OIL, VELVETY MAKHANI SAUCE, GOURMET MEETS STREET FOOD	15
<b>AVOCADO CHICKPEA PAPRI CHAAT</b> STREET STYLE, SEASONED CHICKPEA & POTATO STUFFING, CUBED AVOCADOS, SALSA MIX, TAMARIND & MINT YOGURT, SEV	15	<b>CHILI GOBHI/PANEER/CHICKEN</b>  CRISP-FRIED CAULIFLOWER, PANEER, OR CHICKEN, SPICY GARLIC-SOY GLAZE, SCALLIONS & SESAME, INDO-CHINESE STREET KICK	17/18/19
<b>LAMB SUKKA</b> HOMEMADE WHOLE SPICE DRY MASALA COATED LAMB, SHREDDED COCONUT, RUMALI ROTI	21	<b>MANCHURIAN GOBHI/CHICKEN</b> CRISPY FRIED CAULIFLOWER, PANEER OR CHICKEN, TANGY SOY-TOMATO GRAVY, BELL PEPPERS & SPRING ONIONS, INDO-CHINESE FAVOURITE, BOLD UMAMI FLAVOURS	17/18/19
<b>AMRITSARI FISH FRY</b> MARINATED BASA FISH IN A CHICKPEA AND RICE FLOUR BATTER, CRISP-FRIED PUNJABI STYLE, CHAAT MASALA DUSTING	14	<b>VEGETABLE/EGG/CHICKEN NOODLES</b> WOK-TOSSED HAKKA NOODLES, SOY & GARLIC-INFUSED, CRUNCHY VEGGIES, EGG OR CHICKEN, STREET-STYLE STIR-FRY	16/17/18
<b>MOMOS (Veg/Chicken)</b>		<b>BCF SPECIAL FRIED RICE</b> WOK-FRIED RICE, FIERY GARLIC & SOY FLAVOURS, CRISP VEGGIES, EGG OR CHICKEN, HOUSE SPECIAL	16/17/18
<b>STEAMED</b>	13/14		
<b>AFGHANI/ TANDOORI/ CHILI/ BUTTER</b> CHOICE OF VEG/CHICKEN MOMOS IN YOUR CHOICE OF SAUCE	16/17		
<b>PANEER/CHICKEN 65</b> CRISPY BATTERED PANEER/CHICKEN, SOUTH INDIAN SPICE MIX, CURRY LEAF & CHILI TEMPERING, FIERY & ADDICTIVE, A BAR SNACK FAVOURITE	18		

# Charcoal-Fired Kebabs

<b>TANDOORI CHICKEN</b> HALF/FULL BONE-IN CHICKEN, IN-HOUSE YOGURT MARINADE, KASHMIRI RED CHILI, CHARCOAL-FIRED, SMOKY, JUICY, ICONIC	17/32	<b>AMRITSARI FISH TIKKA</b> BASA FISH FILLETS, IN-HOUSE AJWAIN MARINADE, MUSTARD OIL, PUNJABI STREET-STYLE CLASSIC	17
<b>CHICKEN SEEKH KEBAB</b> 	19	<b>ACHARI PANEER TIKKA</b> 	17
<b>SMOKED CHICKEN TIKKA</b> 	17	<b>TANDOORI CHAAP</b> SOYA CHAAP CHUNKS, HOUSE SPICE RUB & YOGURT MARINADE, SLOW-CHARRED, MEATY, SMOKY, FULLY VEG	17
 <b>PARMESAN MALAI TIKKA</b>  RICH MALAI MARINADE INFUSED WITH PARMESAN   BONELESS CHICKEN   FINISHED IN TANDOOR   MILD	18	 <b>SPINACH HARIYALI TIKKA</b>  TANDOORI MARINADE INFUSED WITH SPINACH AND CORIANDER   FINISHED IN TANDOOR	18

# All Things Butter Chicken

<b>ORIGINAL SMOKED BUTTER CHICKEN</b> 	22	<b>24K GOLD BUTTER CHICKEN</b> 	32
<b>TRUFFLE BUTTER CHICKEN</b> 	26		



Gluten free

Vegan













Spicy

# Non-Vegetarian Curries

\$3 Upcharge for lamb substitute

<b>CHICKEN TIKKA MASALA</b> 	21	<b>CHICKEN VINDALOO</b>  	21
HOUSE-MARINATED CHICKEN OR LAMB, SAUTÉED ONIONS & PEPPERS, HOMEMADE GROUND SPICE BLEND, SMOKY & CREAMY		PORTUGUESE-GOAN INSPIRED CURRY. HOUSE-MADE VINEGAR CHILI MARINADE, SLOW-COOKED HEAT, BOLD, TANGY, AND FIERY	
<b>CHICKEN KORMA</b> 	21	<b>CHICKEN SAAG</b> 	21
HOUSE-BLENDED MILD SPICES, RICH, VELVETY & FRAGRANT CREAM SAUCE		CREAMED SPINACH CURRY, HOUSE-GROUND MASALA, EARTHY, RICH, AND COMFORTING	
<b>CHICKEN ROGAN JOSH</b> 	21	<b>GOAN FISH CURRY</b>	24
TENDER BRAISED CHICKEN OR LAMB, KASHMIRI CHILI-INFUSED HOUSE MASALA, FRAGRANT WHOLE SPICES		COASTAL-STYLE COCONUT CURRY, HOUSE SPICE BLEND, TAMARIND TANG, SLOW-COOKED WITH BASA FILLETS	
<b>CHICKEN MADRAS</b> 	21	<b>SEAFOOD MOILEE</b>	28
SOUTH INDIAN-STYLE CURRY, HOUSE-ROASTED CHILI & COCONUT MASALA, MUSTARD SEEDS & CURRY LEAVES		LIGHT SOUTH INDIAN COCONUT STEW, TURMERIC & CURRY LEAF-INFUSED CREAMY CURRY, SHRIMPS & FISH	

# Vegetarian Curries

<b>DAL MAKHANI</b> 	20	<b>DAL TADKA</b>  	19
SLOW-COOKED CREAMY BLACK LENTILS, HOUSE-MADE BUTTERY TOMATO BASE		YELLOW LENTILS TEMPERED WITH GHEE-ROASTED GARLIC, CURRY LEAVES & MUSTARD SEED TEMPERING, COMFORT FOOD	
<b>ALOO GOBHI</b>  	19	<b>EGGPLANT BHARTA</b> 	19
STEAMED CAULIFLOWER & SCOOPED POTATOES, TOSSED IN HOUSE-ROASTED SPICES, TOMATO BASED MASALA, GINGER TEMPERING		SMOKY FIRE-ROASTED EGGPLANT MASH, GREEN PEAS, TOSSED IN ONION & TOMATO MASALA	
<b>CHANA MASALA</b>  	19	<b>MALAI CHAAP</b>	19
SLOW-SIMMERED CHICKPEAS CURRY, BOLD TOMATO-ONION MASALA, HOUSE-GROUND WHOLE SPICES		SOYA CHAAP CHUNKS, HOUSE-MADE YOGURT MARINADE, SMOOTH, VELVETY, AND IRRESISTIBLY CREAMY	
<b>PALAK (SAAG) PANEER</b> 	20	<b>PANEER TIKKA MASALA</b> 	20
CREAMY SPINACH CURRY, SOFT PANEER CUBES, GINGER-GARLIC TEMPERING, HOUSE-BLENDED AROMATIC SPICES		HOUSE-MARINATED PANEER, SAUTÉED ONIONS & PEPPERS, HOMEMADE GROUND SPICE BLEND, SMOKY & CREAMY	
<b>MALAI MATAR PANEER</b> 	20	<b>MALAI KOFTA</b>	20
SOFT PANEER CUBES & GREEN PEAS STEW, SILKY, CREAM-BASED HOUSE MASALA CURRY		HOUSE-MADE CRISPY PANEER & POTATO BALLS, VELVETY, CREAM-BASED GRAVY, SLOW-SIMMERED WITH AROMATIC SPICES	
<b>PANEER MAKHANI</b> 	20		
SOFT PANEER CUBES, SIGNATURE BUTTERY TOMATO SAUCE, SLOW-SIMMERED FOR A VELVETY FINISH			

# Rice & Bread

<b>BIRYANI (veg/chicken/lamb)</b> 22/23/24	<b>FACTORY NAAN</b> 14.95/18.95
FRAGRANT, SLOW-COOKED BASMATI RICE, HOUSE-MARINATED PROTEIN, LAYERED WITH CARAMELIZED ONIONS & SAFFRON, SERVED WITH RAITA	HAND STRETCHED MASSIVE FAMILY NAAN, CHOOSE FROM BUTTER OR GARLIC. MAKE SURE YOU HAVE ENOUGH SPACE ON YOUR TABLE
<b>STEAMED RICE</b> 6	<b>BUTTER NAAN</b> 5
FLUFFY, LONG-GRAIN BASMATI RICE, PERFECTLY STEAMED	CLASSIC TANDOORI-BAKED BREAD, SOFT, PILLOWY & HAND-STRETCHED
<b>GARLIC NAAN</b> 6	<b>LACCHA PARANTHA</b> 5
HAND-STRETCHED TANDOOR BREAD, FRESH GARLIC & BUTTER	(plain/green chili)
<b>RUMALI ROTI</b> 7	FLAKY, MULTI-LAYERED WHEAT PARATHA, TANDOOR BAKED
HANDKERCHIEF-LIKE, ULTRA-THIN WHEAT FLATBREAD	<b>CHEESE STUFFED GARLIC NAAN</b> 7
<b>BHATURA</b> 8	HAND-STRETCHED TANDOORI NAAN, STUFFED WITH MOLTEN CHEESE, BRUSHED WITH GARLIC BUTTER
DEEP-FRIED, FLUFFY LEAVENED BREAD, LIGHTLY CRISP OUTSIDE, SOFT AND AIRY INSIDE	<b>2PC PURIS</b> 8
<b>BUTTER PAV</b> 9	GOLDEN-FRIED WHOLE WHEAT BREAD, CRISP ON THE OUTSIDE, SOFT INSIDE
SOFT, PILLOWY BUNS, TOASTED WITH MELTED BUTTER	
<b>TANDOORI ROTI</b> 4	
WHOLE WHEAT FLATBREAD, TANDOOR BAKED	

# Combos

<b>DINNER FOR 2</b> 69	<b>DINNER FOR 4</b> 130
1 Appetizer (Samosa/Onion Bhajia/Paneer or Chicken Pakora), Any 2 curries of your choice, Chana Masala/Rice & Bread	2 Appetizers (Samosa/Onion Bhajia/Paneer or Chicken Pakora), Any 4 curries of your choice, Chana Masala/Rice & Bread



Gluten free



Vegan



Spicy

# Side Orders

<b>GARDEN SALAD</b> CRISP GREENS & SEASONAL VEGGIES, LIGHT AND FRESH, OLIVE OIL VINAIGRETTE	6	<b>MIXED PICKLE</b> TANGY, SPICY VEGGIE PICKLE, CARROTS, MANGO, LEMON PICKLE	3
<b>MIX VEG RAITA</b> REFRESHING YOGURT WITH ONION, CUCUMBER, & TOMATO	5	<b>MANGO CHUTNEY</b> SWEET, TANGY MANGO CHUTNEY	3
<b>PAPADUM</b> LENTIL CRISPS, LIGHTLY SALTED	4	<b>CORIANDER &amp; MINT CHUTNEY</b> HOMEMADE FRESH MINT & CORIANDER CHUTNEY	2
<b>TAMARIND CHUTNEY</b> HOMEMADE JAGGERY & TANGY TAMARIND CHUTNEY	2	<b>TOMATO CHUTNEY</b> HOMEMADE CHUTNEY PREPARED WITH TANGY TOMATOES TEMPERED WITH MUSTARD SEEDS, GARLIC & RED CHILIES, SPICY & VIBRANT ACCOMPANIMENT	2
<b>COCONUT CHUTNEY</b> HOMEMADE CHUTNEY PREPARED WITH GRATED COCONUT BLENDED WITH ROASTED LENTILS, GREEN CHILI & CURRY LEAVES	2		

# Dessert

<b>MANGO RASMALAI</b> SOFT MINI COTTAGE CHEESE SPONGE CAKES, MANGO-INFUSED CREAMY SYRUP, CONTAINS NUTS	10	<b>HOMEMADE KULFI ICECREAMS</b> HOMEMADE KULFI ICECREAM   CHOOSE FROM MANGO/RABRI MALAI/GULKAND	7
<b>GULAB JAMUN KUNAFI</b> NEST KHOYA AND COTTAGE CHEESEBALLS, FLAVOURED SYRUP, KUNAFI NEST, KULFI FOAM	14	<b>CHOCOLATE FUDGE</b> BROWNIE WITH VANILLA ICECREAM FUDGE BROWNIE, SERVED ON A SIZZLER, ICE CREAM, HOT FUDGE SAUCE	13
<b>APRICOT DELIGHT</b> SOFT SPONGE SOAKED IN SWEETENED MILK, LAYERED WITH CREAMY RABRI AND TENDER APRICOTS. SERVED CHILLED   GARNISHED WITH NUTS	12	<b>LOTUS BISCOFF</b> BROWNIE WITH VANILLA ICECREAM LOTUS BISCOFF FUDGE BROWNIE, ICE CREAM, WARM BISCOFF SAUCE, CRUSHED LOTUS BISCUITS	14
<b>GAJAR KA HALWA</b> SLOW-COOKED GRATED CARROTS   MILK, KHOYA & GHEE   SERVED WITH A SCOOP OF VANILLA ICE CREAM	12		



Gluten free



Vegan



Spicy