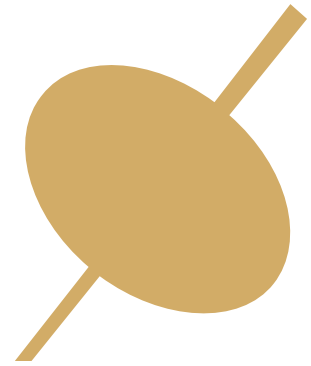
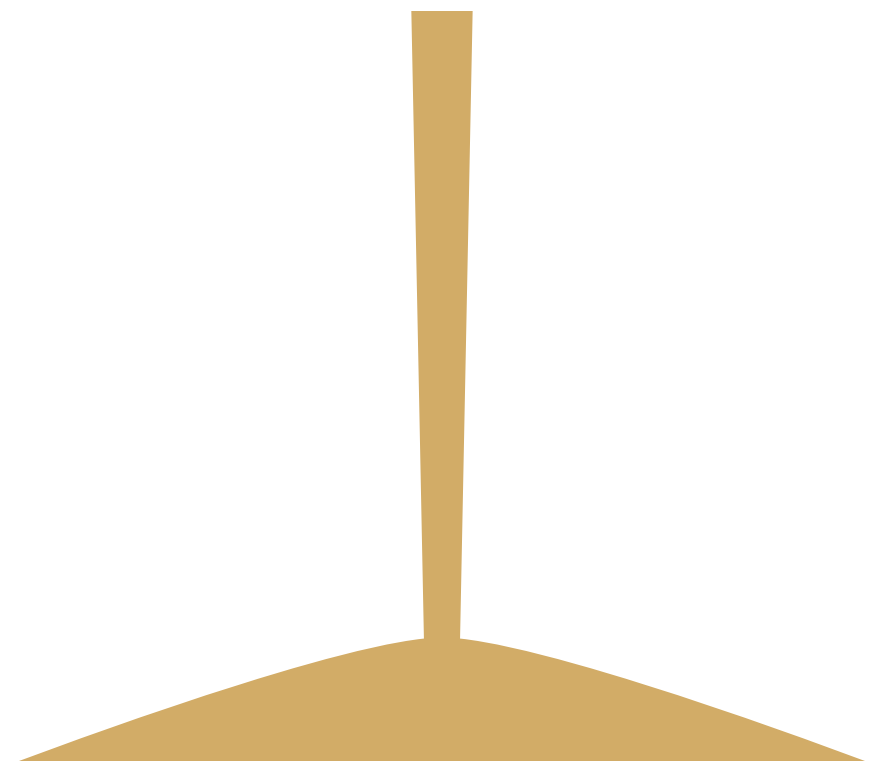


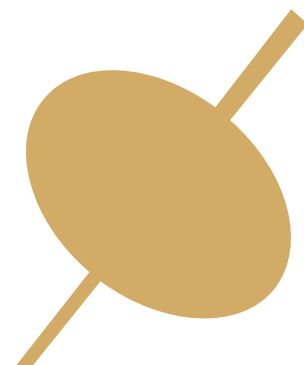
Signature Cocktails



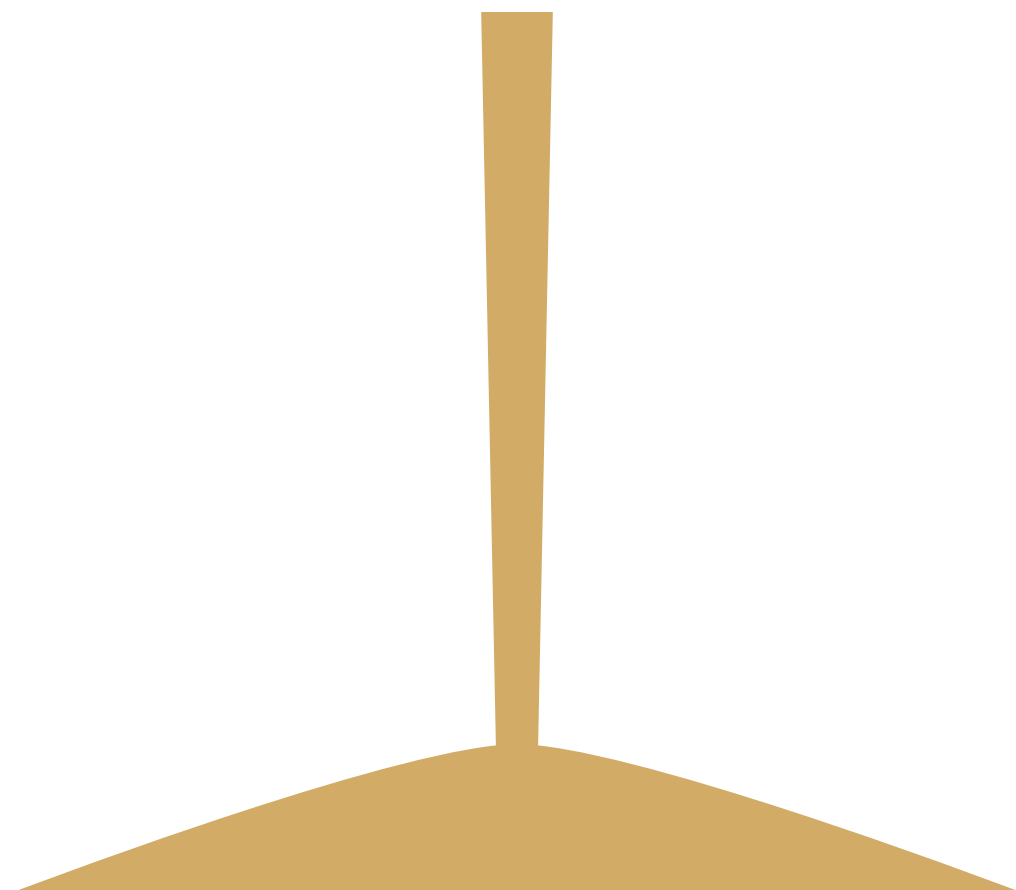
PARMESAN ESPRESSO MARTINI(1.5OZ)	14
VODKA,KAHLUA,ESPRESSO, PARMESAN-INFUSED CREAM	
PANJIM PINEAPPLE SOUR(1.5OZ)	13
RUM, GRILLED PINEAPPLE, PINEAPPLE JUICE,BCF SPICE MIX, LIME, SIMPLE SYRUP	
PATIALA FASHIONED(1.5OZ)	13
BOURBON, CINNAMON, BITTERS, SIMPLE SYRUP, ORANGE	
HAUZ KHAS HOPPER(16OZ)	11
COORS LIGHT/MOLSON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



The Classics



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

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

Whiskey/Bourbon

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

Scotch

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

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

Şat-Şün 12pm-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.

\$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)



Gluten free



Vegan



Spicy

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

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

Charcoal-Fired Kebabs

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

All Things Butter Chicken

ORIGINAL SMOKED BUTTER CHICKEN 	22	24K GOLD BUTTER CHICKEN 	32
TRUFFLE BUTTER CHICKEN 	26		










Gluten free

Vegan













Spicy

Non-Vegetarian Curries


\$3 Upcharge for lamb substitute

CHICKEN TIKKA MASALA 	21	CHICKEN VINDALOO  	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	
CHICKEN KORMA 	21	CHICKEN SAAG 	21
HOUSE-BLENDED MILD SPICES, RICH, VELVETY & FRAGRANT CREAM SAUCE		CREAMED SPINACH CURRY, HOUSE-GROUND MASALA, EARTHY, RICH, AND COMFORTING	
CHICKEN ROGAN JOSH 	21	GOAN FISH CURRY	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	
CHICKEN MADRAS 	21	SEAFOOD MOILEE	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

DAL MAKHANI 	20	DAL TADKA  	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	
ALOO GOBHI  	19	EGGPLANT BHARTA 	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	
CHANA MASALA  	19	MALAI CHAAP	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	
PALAK (SAAG) PANEER 	20	PANEER TIKKA MASALA 	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	
MALAI MATAR PANEER 	20	MALAI KOFTA	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	
PANEER MAKHANI 	20		
SOFT PANEER CUBES, SIGNATURE BUTTERY TOMATO SAUCE, SLOW-SIMMERED FOR A VELVETY FINISH			

Rice & Bread

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

Combos

DINNER FOR 2	69	DINNER FOR 4	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

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

Dessert

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



Gluten free



Vegan



Spicy