



RESTAURANT WEEK MENU

LUNCH MENU 35++
DINNER MENU 55++

AMUSE BOUCHE

DHOKLA BITES

Avocado mint foam

APPETIZER (CHOOSE ONE)

ARANCHINNI BITES (D, S, G)

Sautéed rice and black lentil ball, pomegranate mint chutney

LITTI CHOKHA (G, D, S)

Suffed bread served with spicy eggplant mash, mustard sauce

PANEER TUKDA (S, G)

Deep-fried panner cubes, served with peanut garlic chutney

MALAI CHICKEN SEEKH KEBAB (S)

Spicy chicken skewer tossed with malai cream

CHILLI SHRIMPS (S, D)

Turmeric chili marinated deep fried shrimps, garlic shallots

MAIN COURSE (CHOOSE ONE)

APRICOT KOFTA (D, N)

Apricot dumpling served with dill fenugreek sauce

MIRCH MALAI MUSHROOM (D, S)

Green chili pickle tossed button mushroom

MOGE WALLA BUTTER CHICKEN (D)

Bone in roasted chicken cooked with rich tomato sauce

MALVANI EGG CURRY (D, S)

Maharashtrian style spicy egg curry

KOLKATA FIRED FISH (G, S)

Deep fried branzino served with coconut raw mango sauce

ACCOMPANIMENTS

Steamed Rice

Khamiri Roti/ Naan

DESSERTS (CHOOSE ONE)

BAKED RASGULLA (D, N, G)

Dates jagger creamy cooked spongy milk balls

OLD DILLI FRUIT RABRI (D, N)

Condense milk, assorted fruits, roasted nuts

*Special menu cannot pay through Inkind App.

*D = Dairy | G = Gluten | N = Nuts | Se = Sesame | S = Spicy | E = Egg | V = Vegan | K = Kosher

*Before placing an order please inform your server if anyone in your party has any food allergies. Our kitchen uses the same utensils and equipment for processing dairy and nuts.

*Consumption of raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food borne illness.

*20% service charge will be added to your checks to help us pay the base wages and benefits of staff. This fee is not a tip. If you would like to tip your server, we welcome you doing so.

*ONLY 3 cards permitted for split checks.