



CHEF SPECIALS

STARTER

MAST MAST MURCH | ORGANIC CHICKEN TIKKA, MASSAGED KALE, COCONUT & SPICES. \$16
(SALAD)

DALCHI JINGA | PAN-SEARED SHRIMP SERVED WITH A FLAVOURFUL COCONUT AND CILANTRO SAUCE, ACCOMPANIED BY A VARIETY OF LENTILS. \$17

MOHARI MURGI | ORGANIC CHICKEN KEBAB WITH A HINT OF MUSTARD FLAVOR. \$16

ENTRÉE

ACHARI CHOPS | SUCCULENT TANDOORI RACK OF LAMB SERVED IN A FLAVOURFUL PICKLED SAUCE INFUSED WITH GARLIC AND SHALLOTS. \$37

ANGARE BADAK | TENDER DUCK BREAST, EXPERTLY ROASTED IN A TANDOORI STYLE, PAIRED WITH ROASTED CAULIFLOWER AND ZUCCHINI. \$39

NAWABI HANDI CURRY | ORGANIC CHICKEN COOKED IN A FRAGRANT CURRY INFUSED WITH PEANUT AND SESAME NOTES. \$29

JHOL MACHALI | SEARED HALIBUT, GRILLED EGGPLANT, LENTIL SAUCE INFUSED WITH SAFFRON. \$39

SABJI RAIWALA | A VIBRANT MEDLEY OF CAULIFLOWER, PANEER, BROCCOLI, ZUCCHINI, EGGPLANT, MUSHROOMS, AND SWEET PEPPERS, HARMONIOUSLY COOKED IN A TRADITIONAL CLAY OVEN. \$23

COCKTAIL OF THE WEEK

JAMUN JULEP MARGARITA | CASAMIGOS TEQUILA INFUSED WITH ORGANIC FRESH BLUEBERRIES, PINEAPPLE JUICE, ORANGE LIQUEUR. \$16

SPICED MAHARAJA OLD FASHIONED | KASHMIRI SAFFRON AND MALABAR GREEN CARDAMOM INFUSED IN CAPTAIN MORGAN SPICE RUM, GOLDEN DRAMBUIE AND AROMATIC BITTERS \$15.