



TERMINAL 6 LOUNGE

OUR FINE APPETISERS

Poppadum Tokri (V) Mixed Poppadum served with chutney's.	2	Calamari Peri-Peri Pan fried squid marinated with spicy Goan peri-peri masala, served on a bed of flambéed onions, tomatoes and chillies	8
Kanda Bhaji (V) Traditional onion bhaji's mumbai style.	3	Masaledar Kekda Crispy soft shell crab served with passion fruit and raw mango chutney	12
Meat Samosa Minced lamb cooked with spices, wrapped in fillo pastry and deep fried	4	Solapuri Jhinga Delicately spiced king prawns infused with caraway seeds - cooked in the tandoor - A Maharashtrian Delicacy	14
Punjabi Samosa (V) Mashed potato mixed with peas, spices coated & Deep fried	4	Mixed Kebab Karara An assortment of marinated chicken wings, chicken nilgiri tikka, Seekh kebab and Lamb Chops, cooked in the tandoor	15
Mogo (V) Cassava chips fried and tossed with Garlic / Maree or Masala	5	Chicken Nilgiri Tikka Boneless chicken pieces marinated in indian spices, fresh coriander and ground mint and cooked in the tandoor - a delicacy from the Nilgiri hills	8
Paneer Tikka Ratan (V) Chunks of curd cheese, capsicum, tomatoes and onions on a skewer - cooked in the tandoor.	8	Tangdi Kebab Chicken drumsticks Marinated in our chef's special spices, cooked in clay oven - A Punjab Delicacy	9
Veg Tikka Soya chaap marinated with special spices cooked in tandoor.	7	Kali Mirch Tandoori Chicken Half tandoori chicken, marinated in freshly ground black pepper and yoghurt.	9
Mongolian Paneer (V) Cubes of cottage cheese tossed with Peanuts, Curry leaves and spices	7	Makhmali Tikka Chicken marinated in a creamy cheese marinade, tinged with cardamom	8
Tandoori Salmon Salmon pieces marinated in fresh lime leaves peppercorn and cheese marinade and cooked in a clay oven	11	Lamb Seekh Kebab Lamb mince marinated in herbs and aromatic spices	9
Kolkata Tali Machhli Baked fish marinated in Indian spices with a mustard flavour	9	Amaretto Crusted Lamb Chops Lamb chops flavoured with amaretto and cooked in the tandoor	12

STREET CHAAT

Aloo Papdi Chaat (V) Spiced potato on a bed of chickpeas, drizzled with tamarind, yoghurt and mint sauce topped with Sev.	5	Bombay Bhel (V) Puffed rice with onions, tomatoes, coriander and tamarind chutney.	5
Samosa Chaat (V) Punjabi samosa, on a bed of chickpeas, yoghurt and tamarind chutneys topped with Sev.	5	Pani Puri (V) Round Puri filled with spiced potato, chickpeas and mint & coriander flavoured tangy water With Vodka 2	5
Dahi Puri (V) Crispy Puri filled with spicy potato, sweet yoghurt & tamarind chutney, topped with Sev & Pomegranate.	5	Crispy Chicken Chaat Crispy Battered Chicken mixed with tomatoes, onion, coriander & tamarind chutneys.	6
		Vada Pav (V) Vada is made of a spicy potato filling deep fried in gram flour batter served in a bap	4

SALAD

Charcoal Grilled Paneer Salad (V) Paneer grilled on charcoal, spiced with curry leaves and lettuce, tossed with cayenne pepper, lemon and garlic dressing creamy, light and refreshing salad.	7	Charcoal Grilled Chicken Salad Chicken grilled on charcoal, spiced with curry leaves and lettuce, tossed with cayenne pepper, lemon and garlic dressing creamy, light and refreshing salad.	7
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