

Chapati

CANT DECIDE?

Let us take you on a culinary tour through India.
3 courses: 50
4 courses: 62

COCKTAILS BY DAARU \$21

TANDOORI TEMPTRESS

TEQUILA, PINEAPPLE, CURRY LEAVES, TANDOORI SPICES

BAYSIDE SOUR

VODKA, GRAPEFRUIT, LEMON, APEROL, BAY LEAVES

SUNSET OVER THE HIMALAYAS

A SMOKED APPLE WHISKEY SOUR

ESPRESSO MARTINI

TEQUILA, ESPRESSO AND SPICE

MANGO HICKORY

VODKA, SMOKED HICKORY, MANGO

BENGAL TIGER

PINEAPPLE, POMEGRANATE, FENNEL

MANDARIN & ROSEMARY BRAMBLE

GIN, MANDARIN, ROSEMARY

GARDEN SYMPHONY

GIN, CUCUMBER, LAVENDER

EAST INDIA NO.1

FRESH STRAWBERRY, LEMON, SPICE

Street Eats

Samosa Chaat

Samosas topped with tamarind, yogurt, fresh herbs, and a blend of Indian spices – a classic street snack. (V) 17

Bhel Puri

Puffed rice mixed with chutneys and herbs – Mumbai's favorite street snack. (VG) 15

Pani Puri

Delicate crunchy shells filled with spiced potatoes and chickpeas, served with zesty mint water – a burst of flavor in every bite. (VG) 15

Dahi Puri

Crisp shells with spicy potatoes, cool yogurt, and tangy chutneys – served in shot glasses for a flavor blast straight to your mouth! (V) 16

Vada Pav

Mumbai's iconic spicy potato fritters in a soft pav, served with coconut spice mix & green chutney. Bold, fiery, and addictive. 2 pcs. (VG) 12

Pav Bhaji

A rich, buttery blend of spiced vegetables served with toasted bun & salad – Mumbai's beloved street feast. (V) 17

Sides

Peanut Kachumber Salad

8

Raita

6

Papadam

8

Small Plates

Gobi 65

Crispy cauliflower tossed in fiery South Indian spices—bold and crunchy. (VG) 20

Dry Manchurian

Veggie dumplings in a spicy Indo-Chinese glaze with ginger, garlic & spring onions. (VG) 23

Tandoori Mushroom

Smoky, spiced button mushrooms grilled to perfection – tender, earthy, and full of flavour. (VG) 24

Gun Powder Potatoes

South Indian spice blend potatoes roasted in ghee. (VG) 19

Lamb Cutlet

Barra kebab, yoghurt marinated lamb cutlets charred in the heat of the tandoor. 20/36

Chicken Tikka Tandoori

Tender Chicken marinated in spices and yoghurt, perfectly grilled in Tandoor for a smoky juicy finish. 26

Murg Malai Tikka

Creamy, tender chicken marinated in rich spices, yoghurt & cream – slow f=grilled to perfection in the tandoor. 26

Butter Garlic Prawn

Succulent prawns sautéed in butter, garlic, Indian spices & fresh herbs—rich and aromatic. 30

Tandoori Machli (Fish)

Tender fish marinated in aromatic spices and grilled to a smoky, delicate finish. 30

Tandoori Paneer Tikka

Chargrilled cottage cheese parcels filled with fragrant blend of capsicum, mint and onion. (V) 24

Vegetarian

Dal Bukhara

Slow-cooked black lentils simmered overnight with tomatoes, cream & butter – rich smoky, and tandoor infused indulgence. (V) 28

Dal Tadka (Add Spinach)

Yellow lentils tempered with ghee, cumin, garlic & chillies. Add spinach for \$3. (V/VG) 23

Palak Paneer/Tofu

Soft paneer in creamy, lightly spiced spinach sauce—warm and classic. (V/VG) 26

Bhindi Do Pyaza

Tender okra sautéed with caramelized onions, raw mango powder & spices—a classic Indian home-style dish. (VG) 26

Baingan Aloo

Smoky tandoori eggplant & crispy potatoes in a spiced semi-dry curry. (VG) 25

Aloo Gobi

Cauliflower and potatoes sautéed with Indian spices—North Indian favorite. (VG) 25

Kadhai Paneer/Tofu

Paneer cubes and bell peppers in smoky spiced rich tomato gravy. (V/VG) 26

Malai Kofta

Cheese and vegetable dumplings in a rich, velvety tomato creamy sauce. (V) 28

Laisuni Paneer/Tofu

Pan-fried paneer in creamy makhani gravy with sizzling garlic tadka. (V/VG) 26

Mattar Mushroom

Pan-fried paneer in creamy makhani gravy with sizzling garlic tadka. (VG) 27

Non-Veg

Butter Chicken

Delhi-style butter chicken – rich, creamy, and everyone's favourite. No explanation needed. 31

Rogan Chicken Lamb/Goat

Slow-cooked in a rich, aromatic Kashmiri curry – bold, comforting, and packed with flavour 32

Vindaloo Lamb/Goat

Spicy, tangy vindaloo – a bold Goan classic with a fiery kick. 32

Ghee Roast Lamb/Goat

Tender lamb/goat roasted in fragrant ghee with bold Mangalorean spices – a rich dish full of vibrant coastal Karnataka flavors 32

Resala Bengal Chicken

Chicken in a creamy cashew gravy with cinnamon, star anise, and cardamom – a Bengal classic 30

Prawn Malabar

Tender Kerala-style prawns cooked in creamy coconut with fresh curry leaves and a hint of tamarind. 34

Goan Fish Curry

Delicate fish simmered in a rich, spiced coconut and tamarind curry – a Goan coastal classic. 34

Fish Moilee

Light and creamy Kerala-style fish curry with coconut milk and subtle spices 34

Dalcha

Hearty lentil and chicken stew cooked with mild spices and tangy tamarind. 30

Kadhai

Chicken/Lamb/Goat

Cooked in tomato & peppers and Indian spices - hearty, spicy and full of aroma. 30/32

Bread

Chapati

Soft, fresh whole wheat flatbread—simple and timeless. It's our name. Chapati—the circle that brings it all together. 8

Tandoori Roti

6

Naan (Plain/Butter/Garlic Cheese)

Ea/Basket of 3

Chapati Signature Naan

7

Naan Bhukara (Butter/Garlic)

15

Gluten Free Naan

7

Lacha Paratha

7

Spicy Chur Chur Paratha

7

Rice

Steamed Basmati

6

Saffron

8

Coconut

8

Hyderabadi Dum Biryani (Veg/Chicken/Lamb/Goat)

26/30/32