

À LA CARTE MENU

MONDAYS - SUNDAYS | DINNER | 5:00PM - 9:30PM

SIGNATURE BEVERAGES

THE GREAT INDIAN 19
Vodka, cardamom, lime juice,
ginger ale, passionfruit syrup

GUPSHUP SUNSET 12
Orange, pineapple, raspberry
puree, club soda

MANGO LASSI 10
Mango pulp, yoghurt, cardamom
powder

CHAATS

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TOP OF THE CHAATS, SAMPLER (V) 48
Your choice of three chaats

CHOWNK KI TIKKI (VE) (GF) 17.5
Potato-sago-green pea patty, cumin-asafetida tempered,
stewed chickpeas, mint-tamarind chutney

LOTUS PAPDI CHAAT (V) 17
Lotus crisps topped with sweet potato, onion-tomato mix,
yoghurt & pomegranate-mint sauce

SAMOSA CHAAT (V) 16.5
Savory flaky pyramids, packed with potatoes, tamarind-dates-
ginger chutney, mint-yoghurt

PANI POORI (VE) 15.5
Crisp semolina shells with crushed potatoes, served with sweet-
tangy tamarind & spicy-mint shots

CURRY BOWLS

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MEAT TARIWALA (GF) 37
Slow-cooked, spiced lamb curry, pickled ginger

THE CLASSIC DELHI BUTTER CHICKEN (GF) (N) 36
Tandoori chicken tikka in a tomato-butter cream sauce

CHICKEN CHETTINAD CURRY (GF) 35.5
Pot-stewed chicken in a flavorful paste of curry leaves, ground
pepper, & house-blended spices

AMRITSARI CHOLE (VE) & TANDOORI KULCHA (V) 33.5
Stewed chickpeas served with crisp bread, stuffed with spiced
potatoes, coriander, lime, & dried pomegranate seeds — a
GUPSHUP signature!

PANEER TIKKA MASALA (V) (GF) (N) 33
Tandoori roasted curd cheese, coriander, onion caramelized
in tomato-butter sauce

MAAH DI DAAL (V) (GF) 29
The famed "Dal Makhani" — 48-hour stewed urad lentils,
creamed & buttered. A must-have!

KADHAI SUBZ (V) (GF) 29
Seasonal vegetables in a peppery tomato-onion-ginger pan
gravy

KHADA SAAG (V) (GF) 27
Stirred baby spinach, ginger, fenugreek

ADD ON - SEASONAL VEGETABLES (VE) 5

ADD ON - PANEER (V) 5

DAL TADKA (VE) (GF) 27
Stewed arhar lentils, garlic-chilli tempered

TANDOOR & SMALL PLATES

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GOSHT SEEKH KEBAB (GF) 37.5
Spiced lamb mince skewers with garlic, coriander & mild
chillies

MUTTON GHEE ROAST (GF) 37.5
Pot-roasted lamb with ghee, red chillies, cinnamon, cumin &
coriander — a Mangalorean speciality

TANDOORI CHICKEN TIKKA (GF) 32.5
Tandoori chicken, ginger-mustard-yoghurt marinade, spices

FATAAKA PRAWNS (GF) 29.5
Fiery crispy prawns, chili soy-garlic

ACHARI PANEER TIKKA (V) (GF) 28.5
Pickle marinade, mustard, yoghurt

TANGRA CHILLI PANEER (V) 25
Tangra-style chilli-garlic-soy paneer

MANGALORE GOBI FRY (V) 23
Crispy cauliflower florets, west coastal spices

RICE · BREADS · SIDES

- BOMBAY TAWA PULAO (GF)**
Griddle-stirred rice with curried vegetables or paneer, spices,
coriander

CHICKEN 35

VEGETABLES (VE) 31

PANEER (V) 32

STEAMED BASMATI RICE (VE) (GF) 5.5

AMRITSARI BHARMA KULCHA (V) 15
Crisp bread stuffed with spiced potatoes, coriander, lime &
dried pomegranate seeds

CHEESE NAAN (V) 8

NAAN (V) 7
Plain, butter, or garlic butter

KERALA PAROTA (V) 6
Griddled refined flour bread

TANDOORI ROTI (VE) 5.5
Plain or butter

CUCUMBER RAITA (V) (GF) 5

PAPAD & CHUTNEY (VE) 3.5

PICKLED ONION & CHILLI (VE) (GF) 3

DESSERTS

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PISTACHIO KULFI (V) (N) 13
House-made frozen reduced milk with
pistachios and cardamom — a signature
delight

JAMUN (V) (N) 11.5
Milk cake dumplings, pistachios

PUNJABI KESARI KHEER (V) (GF) (N) 11.5
Rich, creamy Indian rice pudding, floral
aroma from saffron (kesar)

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN-FREE (N) CONTAINS NUTS  SIGNATURE DISH

We kindly request that you inform your server of any allergies. While we take every precaution, we cannot guarantee the complete absence of cross-contamination. Menu items are subject to change and availability. Kindly check with your server for today's specials and featured selections. All prices are subject to a 10% service charge and prevailing government taxes.