

- SNACKIES -

Redfern Bombs Crispy golgappe topped with our three saucy sisters - Tamarind, Mint, and Sweet Yoghurt.	16
Gali Samosa (Ve) Inspired by childhood memories, this desi classic of spiced potato and peas in a crispy pastry is served hot-hot with lip-smacking chutney. <i>Two pieces to a portion.</i>	14
Dilli Wali Samosa Chaat A messy masterpiece of samosa and chickpeas topped with sweet yoghurt and Delhi's signature chutney drama.	18
Papadum & Chutney Flight (GF) Crispy-crackly papad served with our mint, mango and tamarind chutneys. Perfect for snacking.	12
★ Crispy Gobi Drama (Ve) Cauliflower bathed in a sticky chilli-garlic glaze and sesame. It's Indo-Chinese mischief in every bite.	22
The Other Tikka (GF) Mustard oil, hung curd, and fire-kissed. This cheeky paneer number is rebellious and bold.	24
Har Bar Masala Fried Chicken (GF) Crispy chicken strips coated in southern spices, herbs and curry leaves, and topped with house masala mayo. Bold. Crunchy. Desi.	22
Chicca Boom Boom (GF) Four juicy chicken thighs marinated in hung yoghurt and spices; tandoor-roasted to perfection. A total flavour bomb.	24
★ Chiller Killer Pasliya (GF) Two smoky, juicy, tandoori lamb chops with main character energy. <i>Add one chop</i>	27 8
Prawns Koliwada (GF) Crispy prawns with coastal swag. Spice-rubbed, deep fried, and dripping with desi attitude.	25

- THE MAIN AFFAIR -

Uttery Buttery Chicken (GF) The national treasure. Grilled chicken in a creamy tomato-cashew gravy with a butter bath.	28
★ Badami Chicken Korma (SP) (GF) Velvety curry with chicken, almonds, and flavoured with delicate rose.	26
Chicken Tikka Masala (GF) Smoky tandoori tikka in bold, spicy gravy. British-approved. Indian owned.	28
Chicken Chettinad (GF) Peppery, coconutty, and Tamil Nadu in a bowl.	26
★ Lamb e Awadh (GF) A royal affair. Slow-cooked lamb in a rich almond gravy with a whisper of kewra.	28
Railway Goat Curry (GF) Bone-in goat with bold, beautifully spiced masala. This curry is a retro ride through Colonial kitchens.	28
Lamb Saagwala (GF) Green and deliciously mean. Lamb meets spinach and spice in this no fluff, just flavour number.	28
★ Pahadi Bhed (SP) (GF) Tender, diced mutton slow cooked in a rich yogurt and onion gravy; infused with dried ginger, Kashmiri chilli, and bold Indian spices. A mountainside favourite.	30
Kerala Prawn Curry (GF) From God's Own Country, this Kerala staple boats prawns, coconut milk, curry leaves, and raw mango.	30
Palak Paneer (GF) Creamy spinach with golden paneer pillows. Very possibly Popeye's dream dish.	24
Paneer Tikka Masala (GF) Paneer chunks in a smoky, tomato-rich gravy with bell peppers. Pure North India fare.	24

Malai Kofta (SP) (GF) Soft, creamy cottage cheese and potato dumplings in a dreamy onion-nut gravy. Rich and royal.	24
Baingan Patiala (Ve) (GF) Eggplant and cheeky potatoes play it up in this spicy North Indian dish.	22
Dal Makhani (GF) Slow-cooked lentils with a buttery soul. Iconic!	22
Amritsari Chole (Ve) (GF) Chickpeas cooked with Punjabi spices and our Chef's favourite herbs.	22

- SHARING PLATTERS -

Veg - 30 Two hot, flaky samosas, two pieces of tender paneer tikka, and deliciously crispy gobi.
Non-Veg - 35 Two succulent lamb chops, two tandoor-roasted chicken thighs, and four prawns Koliwada.

- BIRYANI -

Chicken Biryani (GF) Dum-cooked fragrant rice and juicy chicken. Layered with love.	26
Goat Biryani (SP) (GF) Spiced goat and basmati in perfect harmony.	28
Veg Biryani (GF) Veggies, rice, and spice. Just think of it as a pulao with an edge.	23

- NAAN -

Plain Naan	5
Butter Naan	5
Garlic Naan	6
Cheese Naan	7
Cheese Garlic Naan	7
Tandoori Roti	5
Naan Basket An assortment of butter, plain, and garlic naan.	14

- SIDES -

Basmati Rice	6
Green Garden Salad	7
Raita	5
Papadums	5
Mixed Pickle	5
Mango Chutney	5

- DESSERTS -

Mohobbat e Gujiya Desi sweetness wrapped in a crunchy layer of khoya, berries, almond, and love.	14
Gulab Jamun Two soft, warm, and soaked-in-chashni dough balls. It's pure nostalgia in every bite. <i>Add ice-cream</i>	12 4
Mastani Malai Delicate rasmalai dipped in royal milk and dressed with pistachios.	12

We cater for most dietary requirements. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free. Prices and items are subject to seasonal changes. Should your reservation date fall on a public holiday, a surcharge of 15% will apply to all food and beverage prices.