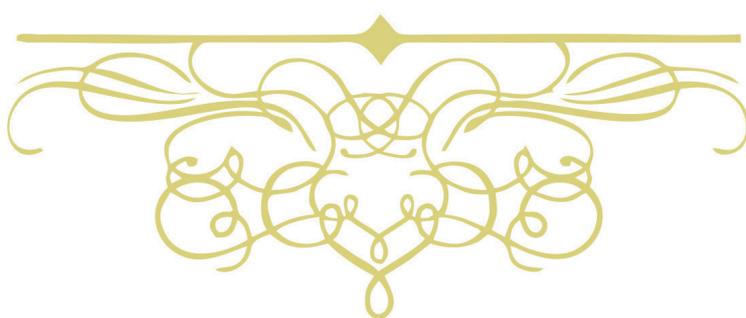


(FROM AMRITSAR WITH LOVE)
RESTAURANT & BAR



MIENU



FOOD

KOTHI®

(From Amritsar, with Love)

(No GST on all Food & Drinks)

KOTHI BAR/ SNACKS

- Amritsari Fish** 🍷 \$20.00
Fresh fish marinated in a spiced gram flour batter with carom seeds and traditional Punjabi spices, deep-fried to a crispy golden perfection.
- Chicken Fry** \$18.00
Juicy chicken marinated with fresh herbs and aromatic spices, fried to golden perfection for a crispy outside.
- Chicken Sukka** 🍷 \$18.00
A popular, intensely flavorful, and spicy dry chicken dish with clingy masala and fragrant blend of spices.
- Okra Fries** \$14.00
Thin-cut okra coated in light spices, fried crisp and dusted with chaat masala.
- Masala Fries** \$10.00
Crisp potato fries tossed with house masala and finished with chaat spice.
- Truffle Fries** \$10.00
Earthy, slightly nutty flavour that perfectly complements the crispy texture of the fries.
- Spiced Nuts** 🍷 \$6.00
Warm mixed nuts roasted with chilli, salt and gentle spices.

Streets of Amritsar

- Amritsari Kulcha** 🍷 *(Available till 3pm)* \$14.00
Crispy, tandoor-baked stuffed bread with spiced potato and onions, served with chole and chutneys.
- Bhature Chole** \$14.00
Soft, puffed bhature served with slow-cooked chickpea curry, pickle and onion.
- Tawa Paratha / Aloo Mix** 🍷 *(Available till 3pm)* \$10.00
Soft, golden butter-brushed parantha cooked on the tawa, stuffed with spiced potato or mixed vegetables.
- Keema Naan** \$15.50
Soft tandoor-baked naan filled with spiced minced lamb, herbs and butter.
- Masala Omelette** \$10.00
Egg omelette with onions, green chilli and spices, finished with butter (with or without cheese).
- Egg Bhurji** \$10.00
A high-protein Indian dish consisting of scrambled eggs cooked with sautéed onions, tomatoes, green chilies, and a variety of spices.
- Paneer Bhurji** \$14.00
Cottage Cheese cooked with Onions, Tomatoes and Aromatic Spices.
- Bhalla Papri Chaat** \$12.00
Crispy papri and soft bhallas topped with yogurt, chutneys, potatoes, and spices for a perfect sweet and tangy flavor.
- Samosa Chaat** \$12.00
Crisp samosa topped with yogurt, chutneys and spice.
- Bun Tikki** 🍷 \$10.00
Spiced potato tikki, buttered bun, chutneys and onions.
- Bread Pakora** \$9.50
Gram-flour battered bread stuffed with spiced potato, fried crisp
- Gol Guppe** \$8.00
Crispy hollow balls filled with spiced potato, chickpeas and tangy mint water.

*All Prices Subject To 10% Service Charge *

🍷 Chef Recommended

KEBABS AND TIKKAS



	Half	Full
Kothi Tandoori Chicken	\$20.00	\$35.00
Whole chicken marinated overnight with Kothi's signature spices, slow roasted in the tandoor.		
Kothi Special Chicken Tikka 🍴		\$22.00
Char-grilled chicken marinated with yogurt and Kothi's house spice blend.		
Chicken Seekh Kebab		\$20.00
Minced chicken skewers seasoned with spices and grilled over charcoal.		
Chicken Malai Tikka		\$20.00
Tender pieces of chicken marinated in fresh cream, spices and cashew, gently charred in the tandoor.		
Lamb Chops (4-pcs) 🍴		\$26.00
Tender chops marinated with garlic, herbs and a blend of Indian and western spices, grilled to juicy perfection		
Mutton Seekh Kebab		\$23.00
Minced lamb skewers seasoned with spices and grilled over charcoal.		
Fish Anarkali 🍴		\$22.00
Succulent fish fillets marinated with yogurt, rich spices and herbs then grilled to emulate a royal feast with a royal touch.		
Tandoori Prawns		\$24.00
Jumbo prawns marinated with spices and roasted in a tandoor		
Tawa Prawns		\$24.00
Fresh prawns sauteed on a hot tawa with garlic, green chillies, and a blend of Indian spices for a flavourful spicy finish.		
Stuffed Mushroom Tikka		\$16.00
Button mushrooms filled with spiced stuffing, grilled till tender.		
Tandoori Malai Broccoli		\$16.00
Cream-marinated broccoli, gently charred in a tandoor.		
Tandoori Soya Chaap 🍴		\$15.00
Marinated soy protein skewers grilled to perfection in a tandoor.		
Kothi Special Paneer Tikka		\$18.00
Cottage cheese marinated with Kothi's house masala, gently grilled in the tandoor.		

PLATTERS (Sizzler)



Mixed Vegetarian Platter	\$35.00
Assortment of Chaap, Paneer Tikka, Broccoli Malai Tikka & stuffed Mushroom served sizzling.	
Mixed non-Veg Platter	\$45.00
Assortment of signature Chicken Tikka, Malai Chicken Tikka, Fish Anarkali & Mutton Seekh Kebab served sizzling.	

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🍴 **Chef Recommended**

CURRYS

Butter Chicken 🍲	\$22.00
Tandoori chicken simmered in a tomato and butter gravy.	
Rara Chicken	\$24.00
Minced lamb and boneless chicken cooked together in a rich masala.	
Rogan Josh	\$24.00
Slow-cooked lamb curry with Kashmiri chilli and warm spices.	
Lahori Tikka 🍲	\$26.00
Char-grilled mutton finished in a spiced onion masala	
Rampuri Gosht	\$24.00
Succulent lamb braised slowly with caramelised onions, whole spices and a restrained hand of chillis.	
Coconut Fish Curry	\$24.00
Fish cooked gently in a coconut-based curry with subtle spices. Served with rice.	

SABJI (Vegetarian)

Paneer Butter Masala 🍲	\$20.00
A popular, rich North Indian curry featuring soft paneer cubes cooked in a velvety, tomato-cashew based gravy.	
Paneer Lababdar	\$20.00
Soft Paneer cubes cooked in a rich, creamy tomato gravy with butter, cream and aromatic spices.	
Paneer Tawa Frontier	\$18.00
Cottage cheese cooked on the tawa with tomatoes, onions and spices.	
Palak Paneer	\$17.00
Paneer cooked gently in a spiced spinach gravy.	
Palak Mushroom	\$16.00
Mushrooms cooked gently in a spiced spinach gravy.	
Kothi Special Mah Di Dal 🍲	\$18.00
Black lentils slow-cooked overnight with butter, cream and Kothi's signature tempering.	
Yellow Dal	\$15.00
Lentils tempered with cumin, garlic and ghee.	
Baingan Bharta	\$15.00
Fire-roasted aubergine mashed with onions, tomatoes and spices.	
Amritsari Chole	\$14.00
White chickpeas simmered in a thick, onion-tomato-based sauce, heavily spiced with cumin, coriander, ginger, garlic, and amchoor (dried mango powder).	
Bhindi Masala	\$14.00
Okra (lady's fingers) sautéed with onions, tomatoes and spices.	
Aloo Methi	\$14.00
Tender potatoes sauteed with fresh fenugreek leaves and mild spices for a flavorful, homestyle Punjabi dish.	

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🍴 Chef Recommended

BREADS (Naans)



Plain Naan

Classic tandoor-baked naan.

\$4.00

Butter Naan

Classic tandoor-baked naan finished with butter.

\$5.00

Butter Garlic Naan

Classic tandoor-baked naan finished with butter and garlic.

\$6.00

Cheese Naan 🍷

Soft naan filled with cheese and spices.

\$7.00

Tandoori Roti

Whole wheat bread baked in a tandoor.

\$4.00

Lachha Paratha

Multi-layered, flaky textured and soft interior paratha cooked in a tandoor.

\$6.00

Pudina Paratha

Flaky, layered, and aromatic flatbread made with whole wheat flour, fresh mint leaves (pudina), and spices.

\$7.00

BIRYANI



Chicken Biryani

Aromatic basmati rice layered with spiced chicken.

\$20.00

Mutton Biryani 🍷

Slow-cooked mutton layered with fragrant basmati rice.

\$24.00

Vegetable Biryani

Mixed vegetables cooked with spices and aromatic basmati rice.

\$18.00

Plain Biryani

Fluffy basmati rice lightly cooked with aromatic spices.

\$12.00

THALI (Set plates)



Vegetarian Thali (*Available till 3pm*)

A balanced selection of seasonal vegetarian dishes, (Dal makhani, paneer, mixed vegetables, tandoori roti or butter naan, rice and gulab jamun).

\$18.00

Non-Vegetarian Thali (*Available till 3pm*)

A curated selection of dal makhani, mixed vegetables, chicken or mutton, tandoori roti or butter naan, rice and gulab jamun.

\$20.00

Sarson Da Saag te Makki Di Roti 🍷

Traditional Punjabi dish, a rustic combination of Mustard Greens (Saag) slow cooked with spices, served with 2 pcs yellow cornmeal flatbread (Roti).

\$17.50

Cheese Naan with Paneer Tikka

Indo-fusion dish featuring fluffy, leavened flatbread stuffed with molten cheese, topped with marinated, charred Indian cottage cheese (paneer).

\$14.00

Cheese Naan with Chicken Tikka

Indian fusion dish, featuring fluffy, freshly baked bread stuffed with molten cheese and savory marinated chicken cooked in the tandoor.

\$15.00

Cheese Naan with Seekh Kebab(Mutton)

Indian fusion dish, featuring fluffy, freshly baked bread stuffed with molten cheese and savory minced mutton cooked in the tandoor

\$17.00

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🍷 **Chef Recommended**

SIDES & CONDIMENTS



Basmati Rice	\$6.00
Steamed long-grain basmati rice.	
Kothi Green Salad	\$6.00
Sliced onions, cucumber, carrots, tomatoes, green chilli and lemon, finished with Kothi's house seasoning.	
Jeera Rice	\$7.00
Basmati rice flavored with cumin seeds (jeera).	
Boondi Raita	\$3.00
Fresh whisked yogurt with Boondi (fried gram flour pearls)	
Extra Chole	\$2.00
Spicy Chickpea Curry	

DESSERT



Amritsari Kulfa 🍷	\$15.00
A traditional frozen dessert from Amritsar, delicately scented and slow-set for a dense, creamy texture, finished with nuts.	
Phirni (Pudding)	\$10.00
Ground rice gently simmered in milk, subtly perfumed with cardamom and saffron, served chilled in the classic style.	
Brownie with Ice Cream	\$14.50
Warm, rich chocolate brownie paired with smooth vanilla ice cream served sizzling	
Gulab Jamun (2-pcs)	\$10.00
Soft milk dumplings fried golden and soaked in lightly scented sugar syrup, served warm.	
Gulab Jamun with Rabdi (2-pcs)	\$12.00
Classic gulab jamun served with slow-reduced, cardamom-scented rabdi for added richness and depth.	
Plain Kulfi	\$10.00
Traditional Indian ice cream made with boiled milk, sugar, saffron, pista and cardamom	

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🍷 Chef Recommended