

## SHORT BITES

### SPINACH AND CHEESE SPRINGROLL..... \$4 EA

Inspired by Mumbai's Soam, spiced spinach, cashew and cheese spring roll, served with green chilli and ginger dip (V)

### VADA PAV..... \$12.5 EA MUST TRY!

Hands-on Mumbai's iconic potato fritter in a bun, layered with spicy chutneys, chura and fried green chilli (V) (NF)

### SZECHWAN WINGS..... \$18

Indo-Chinese Spicy, crispy wings (3) tossed in tangy 'Schezwan' chili sauce (GF) (DF) (NF)

### AMRITSARI MACCHI..... \$18

Crispy fillets of fish coated with carom spiced chickpeas served with coriander chutney & onions (GF) (DF) (NF)

### JHOL MOMO..... \$15

Indo nepalese chicken dumplings (3) served with timur and peanut achar (DF)

**FRIES**

Kala masala seasoned twice cooked chips + Achari veganayse

**\$12**

## CHAATS

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### GOL GAPPE..... \$9

Semolina and white flour shells (4) served with coriander and mint water and fillings (Cold) (V) (NF)

### KALE PATTE KE CHAAT..... \$10

Crispy Chickpea battered Kale leaves served with yoghurt, zesty tamarind & mint chutneys. (Hot & Cold) (V) (GF) (NF)

### DAHI PURI..... \$12

Crispy shells of semolina (4) filled with yoghurt, house chutneys, crispy chickpeas and chickpea noodles (Cold) (V) (NF)

### ALOO TIKKI CHAAT..... \$20 POPULAR!

Skillet potato served stuffed with crunchy lentils, coriander - served with yoghurt, zesty tamarind & mint chutneys. (Hot & Cold) (V) (GF) (NF)

### KURKURE ALOO KE CHAAT..... \$12

Super crunchy potatoes tossed in fresh coriander, tamarind and coriander chutney (V) (GF) (NF)

## SIDES AND SALADS

### PARSNIP CAFREAL.....\$13

Lightly charred parsnips with Indo-Portuguese Cafreal sauce, cinnamon, orange, crispy shallots and chilli oil (V) (GF) (NF)

### BAIGAN KA BHARTA..... \$11

Crushed Roasted eggplant with toasted cumin, onions and tomatoes (Cold) (V) (GF) (NF)

### CHARRED CABBAGE PORIYAL..... \$8 (V) (GF) (NF)

Marinated charred cabbage cooked with mustard seeds, green chillies & grated coconut over spiced coconut yoghurt

### TAMATAR BHEL KE SALAD.....\$9 (V) (GF) (NF)

Tomato, cucumber & avocado with coriander and roast pepper salsa and puffed rice

### ACHARI PALAK KE SALAD.....\$11 (V) (GF) (NF)

Spice marinated wilted spinach with coconut yoghurt and toasted pumpkin seeds (Cold)

**BREADS | PURI \$4 | KULCHA \$4 | BHATURA \$4 | PAV(2) \$4 | GLUTEN FREE BREAD \$4 | RICE \$3**



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## MEDIUM BITES

### CHICKEN TIKKA..... \$25

Delhi's most popular beer pair- Aged spice marinated chicken with onions, chaat masala and coriander chutney (GF) (DF) (NF)

### HONEY CHILLI GOBI..... \$24 MUST TRY!

Tender cauliflower half smothered in garlic, chilli, Manuka honey and priky ash glaze with Ghee toasted Almonds (V) (GF) (NF)

### GHEE ROAST CHICKEN..... \$28

Mangalorean ghee roasted chicken thighs cooked with a fenugreek and byadgi chilli emulsion (GF) (NF)

### KASHMIRI KANTI..... \$25 MUST TRY!

Pan tossed lamb with tomatoes, onions, Kashmiri chillies and coriander (GF) (DF) (NF)

### PRAWN PEPPERFRY..... \$36 MUST TRY!

Kerala's Toddy shop inspired whole prawns (5), served with spinach in a curry leaf and black pepper masala (GF) (DF) (NF)

### KEEMA PAV..... \$27

Hands- on spice braised Lambs mince with peas served with onions and four buttery buns (GF) (NF)

### RAJMA CHAWAL.....\$17

Delhi's own, Con Carne-ish red kidney bean stew served over rice with onions and coriander (V) (GF) (NF)

### CHIKKAD CHOLE..... \$22

Delhi's staple- Spice braised whole chickpeas garnished with ginger and onions served with achar and fried spiced chilli (V) (GF) (NF)

### BEDAI KE ALOO..... \$22

Mathura staple- Fenugreek and nigella seed sour soupy potatoes cooked with tomatoes (V) (GF) (NF)

## SWEETS | मीठा

### BOMBE KULFI.....\$9

House-made Indian ice cream - reduced saffron milk with ground almonds covered in a toasted merangue and pistachios (V) (GF)

### SERRA DURRA..... \$9

Goan-portuguese reduced condensed milk mousse with Curry leaf biscuit saw dust and berry coulis (V) (NF)

**(V)**  
VEGETARIAN

**(Vg)**  
VEGAN

**(GF)**  
GLUTEN  
FREE

**(NF)**  
NUT  
FREE

**(DF)**  
DAIRY  
FREE

**(CBF)**  
CAN BE  
DAIRY  
FREE