MENU

BITES

Golden brown flavorful potato cutlets, crisp and crunchy on the outside, soft and spicy on the inside are a favorite vegetarian snack. The Aloo Ki Tikkis are carefully simmered in oil to get the fresh, crackling taste we all look for. Served with the contrasting flavors of sweet tamarind and green cilantro chutneys with yogurt on the side, these Aloo Ki Tikki are a lip-smacking delight! CHICKEN HYDERABADI Inspired by memories of mouth-watering food walks through the lanes of Hyderabad and the irresistible classic Chicken 65, enjoy the Krispy Chicken Hyderabadi, a unique spicy and deep-fried snack with a twist! The Krispy Chicken Hyderabadi is an amazing appetizer sure to make your heart beat faster and set your tongue on fire. The chicken bites are marinated and sautéed in spicy chillies, garlic, curry leaves, seasoning, and fried to crunchy perfection. **CHICKEN/PANEER KATHI ROLLS** Succulent pieces of spicy chicken cooked with freshly chopped onions and peppers, drizzled with a tangy cilantro mint chutney, and rolled in soft flaky tortillas - the Chicken/paneer Kathi Rolls. **CHICKEN TIKKA / PANEER TIKKA** SuTraditionally small pieces of boneless Chicken & Paneer baked on a brazier after marinating ((Tandoori/Malai/Cilantro Mint)) in Indian spices and dahi (yogurt)—essentially a boneless version of tandoori chicken.

HARA BHARA KABOB

These delightful vegan vegetable kabob/cutlet are fried to crispy golden-brown perfection and served with a light and creamy cilantro sauce

VEG PAKORAS

ΑLOO KI TIKKI

These delightful vegan vegetable pakoras are fried to crispy golden-brown perfection and served with a light and creamy cilantro sauce

TACO PLATTER

Fresh made corn & flour tortillas. Options from Chicken Tikka | Paneer Tikka | Chicken Tikka | Paneer Tadka

VADA PAV Vada pav is a vegetarian fast food dish native to the state of Maharashtra. The dish consists of a deep fried potato dumpling placed inside a bread bun sliced almost in half through the middle. It is accompanied with sweet tamarind & cilantro chutneys.

MAIN COURSE

DAAL BUKHARA WALI

FULL TRAY \$99 The smoky flavours and unique taste of Daal Bukhara Wali reminds of nostalgic times with family, friends, and Pandara Road in Delhi. HALF TRAY \$59 Wholesome whole black lentils, tomato gravy with generous servings of butter/cream, and flavours of charcoal make this a very special slow cooked Daal, an all-time favourite. This Daal will have you going for thirds! DAAL TADKA **FULL TRAY \$89**

A favourite Daal growing up, brings nostalgic memories of childhood. Daal Tadka is always a sustaining meal, piping hot and fulfilling! Steaming hot yellow split pea lentils tempered with Chaonk(Tadka) of fragrant spices with ghee, is one of the healthy and delicious Daal to enjoy and remember mum's cooking.

HALF TRAY \$49

FULL TRAY \$89

HALF TRAY \$49

FULL TRAY \$109

HALF TRAY \$69

FULL TRAY \$89

HALF TRAY \$59

FULL TRAY \$129

HALF TRAY \$89

FULL TRAY \$89

HALF TRAY \$49

FULL TRAY \$89

HALF TRAY \$49

FULL TRAY \$99

HALF TRAY \$59

FULL TRAY \$89

HALF TRAY \$59

WOLWO

PINDI WALE CHOLE	FULL TRAY \$99
Chole is the North Indian favourite and reminds of walking around the streets of Old Delhi, eating at Pahlawan Ki Dukan. Every visit to the Golden Temple at Amritsar mandates eating the speciality chole!	HALF TRAY \$59
A special nod to all those delicious meals and memories, Pindi Wale Chole are spicy, protein rich, and best with bhature, kulcha, or	
even naan.	
MALAI KOFTA	FULL TRAY \$109
Malai Kofta is a delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes. This melt-in-your-mouth recipe is a labor of love, but one that is well worth it.	HALF TRAY \$69
SAAG PANEER	FULL TRAY \$99
Saag Paneer is a popular Punjabi vegetarian dish consisting of leaves of the spinach, paneer, green chillis, fenugreek, ginger and	HALF TRAY \$59
salt. The dish is slowly simmered in its own juices over low heat until it develops the typical, buttery creaminess.	
MAKHANI PANEER	FULL TRAY \$109
hildren are selective of what they like with Indian cuisine. Smoked, creamy, tomato-based curry rich with dry fruits, cottage	
cheese(paneer), and spices hits the right notes for them. Children and adults both love this nutritious, curry and is a hot favourite!	HALF TRAY \$69
TAWA SAUTEED TARKARI SHAADI WALE	FULL TRAY \$99
Chole is the North Indian favourite and reminds of walking around the streets of Old Delhi, eating at Pahlawan Ki Dukan. Every visit to the Golden Temple at Amritsar mandates eating the speciality chole!	HALF TRAY \$59
A special nod to all those delicious meals and memories, Pindi Wale Chole are spicy, protein rich, and best with bhature, kulcha, or even naan.	
even naan.	
PUNJABI KADHI PAKORA	FULL TRAY \$99
One of the most popular dishes in North India, especially with Punjabis. Mom's and grandma's making the Kadhi (Punjabi style) and	HALF TRAY \$59
kids waiting for lunch. Deep-fried fritters(pakora) tossed in a yogurt-based curry of besan, and spices is the Punjabi Kadhi Pakora. Red chilies, pakoras, and	
steaming yellow curry, is irresistible. This flavourful and tangy dish will have you going for seconds!	
VEGETABLE DUM BIRYANI	FULL TRAY \$89
Stir-fried seasonal succulent vegetable medley enriched with spices, generous helpings of ghee, saffron and slow-cooked in long aromatic grain rice is the Vegetable Dum Biryani.	HALF TRAY \$49
Inspired by the memories of homestyle cooking, this vegetarian biryani will surprise you with its flavour and be sure to delight.	
GOAT CURRY	FULL TRAY \$139
Food walks in the Nizamuddin area in Old Delhi; the atmosphere, the kababs and the curries are to live for! This Goat Curry inspired by Old Delhi, is tender, marinated, slow cooked meat, spiced and cooked to perfection in a rich gravy.	HALF TRAY \$79
This home styled flavourful dish with green cardamom, saffron, and Indian spices will melt in your mouth.	
GOAT RARAH	FULL TRAY \$149
Nizzamudin in Old Delhi has food gems and Goat Rarah is one of them. Inspired by memories of the crazy traffic, vintage architecture, and smells wafting from all over, the mutton meat melting in the mouth, that's Goat Rarah. This dish is cooked to	HALF TRAY \$89
perfection with patience and time.	

perfection with patience and time. Goat Rarah is sautéed mutton in spices, soft, delicious, and fulfilling. The taste of the curry comes from rich spices as cloves, peppercorn, cardamom, bay leaf, and red dry chillies.



MENU

VINDALOO MUTTON CURRY The South Indian style of cooking is intriguing and the taste unique, aromatic, and delicious. While the curry is intensely spicy, creamy, rich, and bright in colour, the meat is marinated in vinegar, chilies, ginger, garlic, sugar, and spices making the Vindaloo Mutton Curry the king of curries!	FULL TRAY \$139 HALF TRAY \$79
MUTTON DUM BIRYANI Sinful rich Purani Delhi style Goat Biryani slow cooked with saffron, whole spices, generous portions of ghee with long grain fragrant basmati rice. The delectable aroma that wafts when you open the cover of the biryani, that's what will bring you back for more. This Mutton Dum Biryani is guaranteed to be a meat-lovers favourite!	FULL TRAY \$129 HALF TRAY \$69
MURG MAKHANI The world famous Dhabas in North India where Murg Makhani is a staple dish. This recipe is a salute to those fun-filled Dhaba visits with the charpoy's, friends, and music. Murg Makhani is a dish with universal appeal that transcends age and the culture you belong to. Murg Makhni is a spicy, rich, tomato-based, incredibly creamy gravy with succulent pieces of tandoori chicken bringing delight to each morsel. Enjoy it with rice or soft naan.	FULL TRAY \$119 HALF TRAY \$79
KADAI CHICKEN Kadai Chicken is a delicious North Indian tomato-based curry made with freshly ground spices and irresistible bold flavor.	FULL TRAY \$119 HALF TRAY \$79
CHICKEN BIRYANI A rich aromatic long grain basmati rice dish with succulent boneless chicken pieces marinated in exotic spices, and cooked in herbs, and saffron milk. The biryani is richly garnished with fried onions, almond flakes, ginger juliennes, and fragrant coriander. Chicken Biryani mughlai, north India inspired will have you licking your fingers!	FULL TRAY \$109 HALF TRAY \$59

DESSERT

RABRI	FULL TRAY \$89
All the food walks no matter in Delhi or Hyderabad or you name it, finish with Rabri. Flavourful, and sweet this milk-based creamy dessert is satisfying on a whole level of itself. The Rabri is lovingly condensed n sweetened layers of milk, and malai. It is flavoured with jaggery, cardamoms, saffron, and rich with dry fruits and served chilled.	HALF TRAY \$49
KHEER	FULL TRAY \$79
A befitting finale to a rich meal is with kheer. This is the Kheer for all festive and celebratory occasions. The Kheer or the Indian rice pudding is made with beautiful basmati rice, milk, dry fruits, and saffron. Perfect to help you reach the heights of food satisfaction!	HALF TRAY \$39
RASMALAI/GULAB JAMUN	FULL TRAY \$89
Juicy, soft, and aromatic dessert made with milk, sugar, and saffron. Best enjoyed chilled and garnished with nuts. A favorite dessert with West Bengal origins, each bite into the soft and sweet RasMalai will send you into raptures!	HALF TRAY \$49

BREAD

TANDOORI ROTI/THEPLA ROTI

\$1.25/PIECE

NAAN