



MENU



Garam Masala



"A SYMPHONY OF SPICE"



STARTERS (VEG)

2 SAMOSA

A tasty mixture of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in a homemade flaky pastry, deep fried

9.99

ONION BHAJI

Thinly sliced onions seasoned with spices, coated in a chickpea flour, deep-fried and served alongside a tangy tamarind chutney (3 Pieces)

9.99

ALOO TIKKI CHAT

Crispy golden potato patties seasoned with aromatic spices, served with tangy chutneys and fresh garnishes for a perfect street-style delight.

11.99

PANI PURI / DAHI PURI

Popular Indian street foods made with crisp puris filled with spiced potatoes, chutneys, and tangy flavored water or creamy yogurt for a burst of sweet, spicy, and tangy flavors in every bite.

11.99

DAHI BHALLA CHAT

Soft lentil dumplings soaked in creamy yogurt, topped with tangy tamarind and spicy mint chutneys, finished with a sprinkle of spices for a perfect sweet and savory treat.

11.99

HARA BHARA KEBAB

Deliciously crisp vegetarian patties made with spinach, peas, and potatoes, blended with aromatic spices and grilled to perfection.

16.99

PANEER TIKKA

Paneer cubes, vegetables like onions, and bell peppers and a marinade made from yogurt, garam flour, ginger garlic paste and a variety of spices

16.99

TANDOORI MUSHROOM

Soft cubes of cottage cheese marinated in spiced yogurt, skewered with peppers and onions, and grilled to smoky perfection

16.99

MALAI CHAAP

Soya Chaap, cream, yogurt, ginger, garlic, green chilies, coriander powder, garam masala powder, cumin powder, turmeric, salt and oil

16.99

PAV BHAJI

A rich, buttery mash of spiced vegetables served with soft toasted buns, fresh onions, and a squeeze of lemon for that classic Mumbai street-food flavor.

14.99

VADA PAV

Mumbai's iconic street burger featuring a spicy potato fritter sandwiched in a soft bun, served with tangy chutneys and fried green chili.

14.99

FRIES

(FRENCH / CURLY / CRINKLE)

Crispy, golden fries cooked to perfection – choose your style and enjoy with your favorite dip or sauce.

9.99

SPRING ROLLS

Spring rolls filled with a fusion of veggie and wrapped in a crispy pastry (6 Pieces)

11.99

MANCHURIAN

Veggie balls cooked with capsicum, onion, spring, onion and finished with Soy sauce.

16.99

HONEY CHILLI PATATO

Double fried potatoes coated in a sweet, spicy honey chilli sauce.

16.99

CHEESE CHILLI

Indian cottage cheese cooked with capsicum and finished with Soy sauces

16.99

HAKKA NOODLES

Stir-fried noodles tossed with fresh vegetables, soy sauce, and aromatic spices for a flavorful Indo-Chinese delight

16.99

DIM SUMS

Soft, bite-sized dumplings filled with a savory mix of fresh vegetables, delicately steamed or lightly fried for a delightful snack

16.99

MASALA SPECIAL PLATTER (28.99)

Includes 2 pieces each of Paneer Tikka, Samosa, Onion Bhaji, Hara Bhara Kebab, and Spring Roll.

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.



STARTERS (NON-VEG)

CHICKEN TIKKA

19.99

Tender pieces of chicken soaked in yogurt, mixed with garlic and green chilies then grilled over charcoal in a clay oven

CHICKEN LOLLIPOP

19.99

Tender pieces of chicken soaked in yogurt, mixed with garlic and green chilies then grilled over charcoal in a clay oven

CHICKEN CHILLI

19.99

Tender pieces of chicken soaked in yogurt, mixed with garlic and green chilies then grilled over charcoal in a clay oven

MURG MALAI KEBAB

19.99

Tender pieces of chicken soaked in yogurt, mixed with garlic and green chilies then grilled over charcoal in a clay oven

CHICKEN MANCHURIAN

19.99

Tender pieces of chicken soaked in yogurt, mixed with garlic and green chilies then grilled over charcoal in a clay oven

LEMON PEPPER CHICKEN

19.99

Tender pieces of chicken soaked in yogurt, mixed with garlic and green chilies then grilled over charcoal in a clay oven

FRIED CHICKEN

16.99

Golden, crispy and full of flavor Juicy chicken coated in a deliciously seasoned crust

AFGHANI CHICKEN

21.99

Tender pieces of chicken soaked in yogurt, mixed with garlic and green chilies then grilled over charcoal in a clay oven

TANDOORI CHICKEN (H/F) 16.99/28.99

Tender pieces of chicken soaked in yogurt, mixed with garlic and green chilies then grilled over charcoal in a clay oven

LAMB TIKKA

22.99

Succulent pieces of lamb marinated in traditional spices and grilled for a smoky, flavorful taste

LAMB SEEKH KEBAB

22.99

Lamb, finely chopped or grated onion, fresh, coriander and mint all spices

LAMB CHOPS

27.99

Tender and juicy lamb chops marinated with aromatic spices and grilled for rich, mouthwatering flavor

FISH N CHIPS

15.99

Crispy battered fish served with golden fries for a classic, satisfying meal.

FISH AMRITSARI

19.99

Fish filled dipped in chickpea flour with herbs and spices then fried (6 Pieces)

FISH TIKKA

19.99

Tender fish pieces marinated in spiced yogurt and grilled to smoky, flavorful perfection

TAWA FISH

19.99

Fresh fish marinated in aromatic spices and pan-seared on a tawa for a crispy, flavorful finish

TANDOORI PRAWNS

19.99

Juicy prawns marinated in a blend of yogurt and spices, grilled in a tandoor for a smoky, vibrant flavor

PRAWN PAKORA

19.99

Crispy, spiced prawns dipped in chickpea batter and deep-fried to golden deliciousness

MASALA SPECIAL PLATTER (32.99)

Includes 2 pieces each of Chicken Tikka, Lamb Seekh Kebab, Lamb Chop, Prawns, and Fish Tikka.

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.



CURRIES (VEG)

DAL MAKHANI

19.99

A classic dish made from slow cooked black lentils and kidney beans, simmered with spices & garnish with touch of cream.

DAL TADKA

19.99

A dish made with yellow lentils tempered with spices and finished with a drizzle of aromatic tadka.

ALOO MATAR

19.99

Potatoes and peas simmered in a rich tomato gravy flavored with a blend of Indian spices.

ALOO GOBHI / JEERA

19.99

Classic spiced potato dishes—Aloo Gobi with cauliflower and Aloo Jeera with cumin seeds.

METHI MALAI MATAR MASALA

19.99

Fresh fenugreek and peas cooked in a creamy, mildly spiced sauce.

MIX VEG

19.99

A tantalizing dish bursting with a medley of vegetables cooked in traditional spices and herbs

VEGETABLE KORMA

19.99

Mixed veggie cooked in a creamy cashew nut gravy with medley of nuts.

CHANNA MASALA

19.99

Tender chickpeas simmered in a tangy, spiced tomato-based gravy.

PUNJABI CHOLE

19.99

Spicy and tangy chickpeas cooked in a robust blend of traditional Punjabi spices.

RAJMAH DELIGHT

19.99

Creamy red kidney beans cooked in a rich blend of spices, served in a hearty, flavorful gravy.

TRADITIONAL KADI PAKODA

19.99

A tangy yogurt-based curry simmered with gram flour fritters, flavored with aromatic spices for a comforting taste.

PALAK PANEER

21.99

Spinach(Palak) & Paneer include ginger, garlic and onions, tomatoes and a blend of spices.

PANEER BHURJI

21.99

Crumbled paneer sauteed with onions, tomatoes and cream.

PANEER LABABDAR

21.99

A creamy & flavorful dish made with cottage cheese cooked in a rich tomato based gravy infused with butter & aromatic spices.

KADAI PANEER

21.99

A tender cottage cheese cooked with bell peppers, onion, tomatoes and aromatic spices in a traditional kadai style.

PANEER DO PYAZA

21.99

Cottage cheese cooked with onions, tomatoes and a medley of aromatic Indian Spices.

PANEER TIKKA BUTTER MASALA

21.99

Marinated paneer cubes grilled and simmered in a rich creamy tomato-based curry with Indian spices.

MATAR PANEER

21.99

Paneer and green peas simmered in a creamy tomato gravy, seasoned with traditional Indian spices and herbs.

MALAI KOFTA

21.99

Soft vegetable dumplings in a rich and creamy spiced tomato gravy.

MUSHROOM MATAR MASALA

21.99

Soft vegetable dumplings in a rich and creamy spiced tomato gravy.

BAIGAN BHARTA

20.99

Eggplant roasted in Tandoor, then mashed and cooked with garlic ginger

BHINDI MASALA

20.99

Fresh okra cooked with aromatic spices and onions for a flavorful, dry curry.

All curries served with steamed plain basmati rice.

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.



CURRIES (NON-VEG)

BUTTER CHICKEN

25.99

The most popular Indian cashew curry cooked in a mild butter sauce with a touch of fenugreek.

CHICKEN KORMA

25.99

Marinated boiled chicken with cashew gravy cooked in the tandoor then prepared in the pan with a selection of spices and cream.

MANGO CHICKEN

25.99

Chicken cooked in an aromatic mango sauce then tempered with cream herbs and spices.

CHICKEN TIKKA MASALA

25.99

Marinated chicken tikka cooked in the tandoor then prepared in the pan with a selection of spices and cream.

CHICKEN JALFREZI

25.99

Diced chicken cooked with capsicum, herbs and spices, cream and tomatoes with sweet & sour gravy.

CHICKEN VINDALOO

25.99

Diced chicken chunks cooked with freshly ground spices, vinegar and herbs. All time favorite hot dish.

CHICKEN MADRAS

25.99

A dish for those who enjoy curry, cooked chicken in chicken gravy with diced coconut & curry leaves, herbs, spices & coconut milk.

SAAG CHICKEN

25.99

Tender chicken simmered in a rich spinach-based gravy.

KADAI CHICKEN

25.99

Chicken cooked in veggie gravy with crushed onion, garlic, ginger and cream with fresh coriander.

CHICKEN DO PYAZA

25.99

Cubes of chicken tossed with chunks of onion in a vegetable gravy along with herbs and spices and cream

CHICKEN BHUNA

25.99

A dry dish of diced chicken, stir fried with onion, ginger, garlic, herbs and spices, fresh coriander and curry masala.

BUTTER LAMB

26.99

The most popular Indian dish, cooked in a cream & tomatoes gravy, cashew flavour, butter sauce with a touch of fenugreek.

LAMB ROGAN JOSH

26.99

Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala.

SAAG GOSHT

26.99

Mutton cooked with a blend of leafy greens for a hearty, flavorful curry.

LAMB DO PYAZA

26.99

Lamb pieces tossed with chunks of onion in a vegetables gravy along with herbs and spices, cream and fresh coriander.

LAMB VINDALOO

26.99

Diced lamb chunks cooked with freshly ground spices, vinegar, onion, and herbs.

LAMB KORMA

26.99

Lamb pieces simmered in a creamy sauce with a cashew nut gravy, herbs and spices.

LAMB MADRAS

26.99

A dish for those who enjoy curry, cooked lamb in lamb gravy with diced coconut & curry leaves, herbs, spices & coconut milk.

LAMB KADAI

26.99

Chunks of lamb cooked in a vegetable gravy with crushed tomato, onion, capsicum herbs and spices, onion and fresh coriander.

LAMB JALFREZI

26.99

Lamb pieces cooked with fresh herbs and spices, cabbage, tomatoes, onion, capsicum, sweet & sour gravy

LAMB SHANK

31.99

Slow-cooked lamb shank in rich, aromatic gravy, tender and falling off the bone — served with flavorful herbs and spices brown onion & cashew gravy.

All curries served with steamed plain basmati rice.

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.



CURRIES (NON-VEG)

GOAT CURRY

Tender goat pieces slow-cooked in a rich, spiced gravy.

27.99

GOAT ROGAN JOSH

A Kashmiri-style curry with bold, aromatic flavors.

29.99

GOAT MASALA

Goat simmered in a thick, flavorful masala sauce.

29.99

FISH CURRY

Fillets of gurnard fish cooked with onion, tomatoes, ginger, garlic and exotic Indian herbs and spices.

27.99

GOA FISH MALABARI

A classic Goan specialty. Gurnard fish cooked in a creamy sauce with ginger, garlic, vinegar and capsicum.

27.99

FISH TIKKA MASALA

Tender marinated fish cooked in a creamy, flavorful tomato-based gravy with aromatic spices.

27.99

BUTTER PRAWNS

Prawns cooked in a cream, butter sauce with a touch of fenugreek & cashew.

27.99

PRAWN MASALA

Prawns cooked in a vegetable gravy with curry masala, finished with herbs and spices and a touch of cream.

27.99

PRAWNS MALABRI

A classic specialty, gurnard prawns cooked in a curry leave & coconut milk with ginger, garlic, vinegar and capsicum

27.99

PRAWNS JALFREZI

Prawns pieces cooked with fresh herbs and spices, cabbage, tomatoes, onion, capsicum, sweet & sour gravy

27.99

PRAWNS MADRAS

A Hot dish, cooked in lamb gravy with freshly ground herbs and spices, onion, garlic, ginger.

27.99

KADAI PRAWNS

Prawns cooked in vegetable gravy with crushed onion, garlic, ginger and cream with fresh coriander.

27.99



All curries served with steamed plain basmati rice.

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.



BREADS

TANDOORI ROTI

Bread made with whole meal flour

3.99

PLAIN / BUTTER NAAN

Naan bread made of refined flour and baked in the tandoor.

4.99

CHEESE NAAN

Plain flour bread stuffed with shredded cheese.

5.99

GARLIC NAAN

Naan bread coated with fresh crushed garlic.

5.99

CHEESE GARLIC NAAN

Plain flour bread stuffed with cheese and garlic.

6.99

JALAPENO CHEESE NAAN

Jalapeno with plain flour bread stuffed with cheese and garlic.

6.99

PESHAWARI NAAN

Bread stuffed with dry fruits and nuts.

6.99

NUTELA / CHOCOLATE NAAN

Crispy naan bread infused with Nutella / chocolate spread.

8.99

KEEMA / CHICKEN NAAN

Naan bread stuffed with Lamb/Chicken and spices.

8.99

PUDINA PARATHA

Whole meal flour mint paratha with lashing of clarified butter and fenugreek.

6.99

LACHA PARATHA

Whole meal flour lacha paratha with lashing of clarified butter and fenugreek.

6.99

ALOO / GOBHI PARATHA

Soft whole wheat bread stuffed with spiced mashed potatoes / grated cauliflower and cooked on a hot griddle with butter or ghee.

7.99

CHESSE & GARLIC PARATHA

Flaky wholewheat flatbread stuffed with melted cheese and aromatic garlic, cooked to a golden crisp.

8.99

PANEER PARATHA

Soft, flaky bread stuffed with flavorful spiced cottage cheese, served hot with butter

8.99

ONION CHEESE KULCHA

Plain flour bread stuffed onion with cheese and garlic.

8.99

AMRITSARI KULCHA

Stuffed with potatoes, paneer with coriander dressing herbs and spices, onions and coriander.

8.99

DESSERT

GULAB JAMUN (2PCS)

Soft, deep-fried milk dumplings soaked in fragrant rose-scented sugar syrup.

6.99

GAJAR KA HALWA

A rich and traditional Indian dessert made from grated carrots slow-cooked with milk, ghee, sugar, and nuts

7.99

CHOCOLATE BROWNIE

A rich, fudgy, and indulgent dessert made with decadent chocolate, butter, and sugar.

7.99

ICE CREAM

A variety of creamy ice cream flavors to satisfy every sweet craving.

6.99

PISTA / MANGO KULFI

Creamy traditional Indian kulfi available in rich pistachio and sweet mango flavors.

6.99

CHOCOLATE NAAN + ICE CREAM

Warm, soft naan bread topped with melted chocolate, served with a scoop of creamy ice cream.

11.99

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.



RICE / BIRYANI

PLAIN RICE

Extra plain basmati rice. All main curries come with one portion.

3.99

JEERA RICE

Basmati rice flavored with roasted cumin.

5.99

PEAS PULAO

Fragrant basmati rice cooked with fresh peas and subtle spices for a light, flavorful dish.

7.99

KASHMIRI PULAO

Aromatic basmati rice cooked with saffron, dried fruits, and nuts for a sweet and fragrant flavor.

8.99

FRIED RICE

Stir-fried rice tossed with vegetables and seasoned for a flavorful, satisfying dish.

9.99

VEGETABLE BIRYANI

Basmati rice cooked with fresh seasonal vegetables.

22.99

CHICKEN BIRYANI

Tender chicken layered with fragrant basmati rice, aromatic spices, and herbs, slow-cooked to perfection.

24.99

LAMB BIRYANI

Succulent lamb cooked with fragrant basmati rice and a blend of aromatic spices, slow-cooked for rich, deep flavors.

24.99

PRAWN BIRYANI

Juicy prawns cooked with fragrant basmati rice and aromatic spices, layered and slow-cooked for a flavorful delight.

24.99

SIDES & SALADS

PAPAD

Crispy, thin Indian crackers made from lentil flour, perfect as a crunchy snack or accompaniment.

3.99

RAITA (VEG / BOONDI)

Yogurt mixed with cucumber, tomatoes and onion, this is a great option to cut the heat out of spicier dishes.

7.99

PINEAPPLE RAITA

Cooling yogurt mixed with sweet pineapple chunks and mild spices for a refreshing side.

8.99

CHANA CHAAT

Cooked chickpeas are tossed with fresh cut onion, tomatoes, tamarind chutney, ground aromatic spices and herbs.

13.99

PEANUT MASALA

A spicy and tangy snack made with roasted peanuts mixed with onions, tomatoes, coriander, and zesty spices.

13.99

SLICED / SIRKA ONION

Thinly sliced onions marinated in tangy vinegar for a zesty accompaniment.

4.99

GREEN SALAD

A fresh mix of crisp greens and vegetables, lightly tossed for a refreshing side.

7.99

KACHUMBER SALAD

A refreshing mix of diced cucumbers, tomatoes, onions, and fresh herbs, tossed with lemon juice and spices.

9.99

PAPAD PLATTER

A crispy and flavorful assortment of roasted and fried papads served with tangy chutneys, spiced masala toppings, and fresh accompaniments.

13.99

CHICKEN SALAD

Tender chicken tossed with fresh greens and vegetables, dressed in a light, flavorful dressing.

14.99

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.