

SMALL PLATES

KOLKATA PAPRI CHAAT	toasted cumin-ajwain seed laced crackers, potato, chickpea, yogurt, tamarind, chili	vt, g, sp	16
ALOO METHI	Russet potatoes, fresh fenugreek, chaat masala	vg	17
MYSORE BONDA	'mysore' potato-peas fritters, okra raita	vt	18
CRISPY CAULIFLOWER	chili, garlic, sesame, micro fennel	vg, g, sp	17

TANDOOR

PANIR TIKKA	tandoori panir, hung curd, ajwain, cumin	vt	22
'MURGH' TIKKA	chicken tikka, cardamom, kasoori methi	sp	22
MALAI KEBAB	marinated chicken breasts, nutmeg, mace, sharp cheddar		25
BARRA KEBAB (LAMB CHOPS)	turmeric, cumin, nutmeg		33 or 4/39

MICHELIN FAV

CURRIES

BIBI JI DAL MAKHNI	creamy black lentil, house toasted spices	vt	21
BAINGAN BHARTHA	tandoori eggplant, toasted cumin, tomato, fresh ginger root	vg, sp	21
COCONUT CURRY	farmers market veg, mustard seed, curry leaves, coconut milk, chili, turmeric	vg	22
SAAG PANIR	panir kofta, mustard greens, fenugreek, spinach	vt	25
BUTTER CHICKEN	Bibi Ji chicken tikka masala		25

add panir 6

add shrimp 7

NO BRAINER!

BREADS - RICE

TANDOORI NAAN	plain or garlic	vt, g	7/8
PANIR-ONION-CHILI 'KULCHA'	panir, green chili, onion, scallions, garlic, cilantro	vt, g	8
BASMATI RICE	turmeric	vg	6
COCONUT RICE	aged basmati, fresh coconut, south Indian spice blend	vt	7

RAITA - CHUTNEY

CUCUMBER SALAD	lemon, black pepper, finishing salt	vg	9
CUCUMBER RAITA	yogurt, cucumber, mint, cilantro	vt	6
MINT CHUTNEY	cilantro, mint, chili, lime	vg	4
CHILI GARLIC CHUTNEY	Japanese chili, garlic, vinegar	vg	4

FINISH

SORBET	lychee, ginger, coconut	vg	7
ICE CREAM	mango, saffron, cardamom		7

SIP

LASSI	mango or passion fruit		7
ICED TEA	black tea from India and Sri Lanka		5
SPARKLING WATER	one liter		8



**SCAN FOR
OUR PLAYLIST**

g CONTAINS GLUTEN

vg VEGAN

sp SPICY!

vt VEGETARIAN

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES. DUE TO AIRBORNE FLOUR IN OUR KITCHEN, WE CAN NOT ACCOMMODATE A CELIAC ALLERGY. NOR CAN WE ACCOMMODATE A GARLIC OR ONION ALLERGY.