



Appetizers

Chef's Specials

- **MAST MAST MURGH** | ORGANIC CHICKEN TIKKA SERVED WITH MASSAGED KALE, COCONUT, AND A MEDLEY OF SPICES. \$16 (SALAD)
- **MANPASAND SALAD** | A REFRESHING COMBINATION OF MANGO, JICAMA, RED CABBAGE, GOURMET DRESSING, AND MICROGREENS. \$16
- **ADRAKI DINGRI** | SAUTÉED MUSHROOM CAPS COMBINED WITH ONIONS, PEPPERS, GINGER, AND A BLEND OF SPICES. \$14
- **MURG GILAFI** | ORGANIC CHICKEN KEBAB ENHANCED WITH COCONUT, TURMERIC, AND GENTLE SPICES. \$16

Main Course

- **BHUNA CHOPS** | TANDOORI RACK OF LAMB ENVELOPED IN A SLOW-COOKED SAUCE FEATURING CARAMELIZED ONIONS AND TOMATOES ENRICHED WITH A VARIETY OF FRESH HERBS AND SPICES. \$38
- **ANGARE BADAQ** | TENDER DUCK BREAST, EXPERTLY ROASTED IN A TANDOORI STYLE, SERVED ALONGSIDE ROASTED CAULIFLOWER AND ZUCCHINI. \$39
- **MURG REZALA** | A CLASSIC EAST INDIAN CHICKEN DISH CRAFTED WITH POPPY SEEDS, SUN-DRIED COCONUT, YOGURT, AND STONE GROUND SPICES. \$29
- **KACHURI MACHI** | TANDOORI GRILLED HALIBUT, SAMBAR RICE & BABY SPINACH. \$39
- **SABJI RAIWALA** | A COLOURFUL MIX OF CAULIFLOWER, PANEER, BROCCOLI, ZUCCHINI, EGGPLANT, MUSHROOMS, AND SWEET PEPPERS, SKILL FULLY COOKED IN A TRADITIONAL CLAY OVEN. \$23

Cocktails Of The Week

- **MANDAKINI MARTINI** | VANILLA VODKA, PASSOÃ , PASSIONFRUIT PUREE, FRESH LIME \$16
- **ZAMINDARI SOUR** | CHARTREUSE YELLOW, DISARONNO AMARETTO, ORGANIC CINNAMON INFUSION , FRESH LEMON \$17

ALLERGY INFORMATION

Please inform us, if you have any food allergies or intolerances. Some dishes may contain traces of tree-nuts, peanuts, gluten, dairy, eggs, shellfish, soy or other allergens