

STARTERS

Chicken Kofta “chilli Chicken” style	14
Crispy rice chips roasted sesame seeds fresh herbs	
Kerala Shrimps Cake	16
Tamaring & tomato chutney duo lime pearls	
Crispy spice-marinated Paneer	16
Spinach with coconut milk ginger-lemon-garlic condiment	

MAINS

Beef Tataki-Style	42
“indo-chinese” spiced-marinated beef coriander-coconut mayonnaise curry leaf & coconut sweet potato mousseline honey-glazed pal choi with toasted spices	
Koliwada-style prawn salad	39
Romaine hearts lettuce Grilled watermelon marinated in soy, sesame & honey ginger spiced carrot pickles coriander tomatoes cassava crisps madras dressing	
Baingan	32
Spiced honey-glazed eggplant ginger, chili & fresh herbs raïta roasted cashew nuts corander-lime vinaigrette pea purée chili papadum	
Kongunadu Lamb Kuzambu	42
Braised lamb shoulder coconut milk-reduced sauce mashed potatoes sautéed courgettes with garlic and coriander	

CURRIES

with rice & vegetables

Prawns moilee	36
Lamb rogan josh	36
Chickent tikka masala	38
Butter chicken	38
Palak paneer	29

BIRYANIS

cuits en pot scellé
par une naan
& servis avec un raïta

Seasonal vegetables	27
Chicken	33
Lamb	33

EXTRAS

Naan nature	5
Naan garlic	6
Naan gruyère cheese	8
Naan chili	6
Daal makhni	14
Daal tadka	12
Raïta	8