

STARTERS

Chicken Kofta “chilli Chicken” style	14
Crispy rice chips roasted sesame seeds fresh herbs	
Crab Dosa Wrap style	16
Dosa schredded crab with cream cheese, Indian condiments & almonds sambar sauce	
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	
Mumbai Gobi	32
Roasted cauliflower steak with spices and honey Caramelized cauliflower mousseline with smoked paprika and chili Pickled cauliflower “Hindi-churri” coulis toasted peanut	
Indian-style Turkey leg	42
Ginger-garlic paste, raisins white stock reduced with coconut milk, lemon & cumin “Bain-gan Bharta” eggplant mousseline spicy polenta fries	

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