

FOOD

*Taste of India,
Served with इश्क*

SMALL PLATES

GUPCHUP \$15 🌱 🍴

yellow peas ragda, mint and tamarind flavor water, semolina crisps

KADAK RUMALI \$15 🌱 🍴 🍃

clarified butter, grated cheese, chili sour cream, cilantro

JALEBI CHAAT \$19 🌱 🍴 🍃

chickpeas, beetroot, radish, sweet and sour yogurt, mint, tamarind, silver leaf

ANDHRA CHILI GOBI \$17 🌱 🍴 🍃

cauliflower, curry leaves, green chili, hibiscus labneh, fried garlic

DUDHIYA KABAB \$19 🍴 🍃

stuffed homemade paneer, carom seeds, saffron, sprouts, seasonal fruit wedges

SOYA MALAI CHAAP \$19 🌱 🍴 🍃

malai jhol, amul cheese, nutmeg, fenugreek tuile

VENISON VARUVAL \$27 🍴

sweet chill pops, toasted coconut, coriander, malabar parotta (gluten)

NIZAMI LAMB CHOPS \$31 🍴 🍴

kashmiri chili, mace, yogurt hummus, pistachios

SHARABI CHICKEN TIKKA \$23 🍴

overnight marinated chicken thighs, laccha onion, mint chutney, old monk flambe

BANGLA KODI \$21 🌱 🍴

potato wrapped chicken fritters, radish, cilantro, chili sour cream

LAHSONI OYSTER \$25 🌱 🍴

chili garlic butter, amul cheese, sooji rusk crumbs, chives

KASUNDI SHRIMP \$23 🍴

yellow mustard cream, panch phoran, baby red radish, fenugreek

ENTREES

PATWADI RASA \$25 🍴

gram flour cakes, nagpuri tharri, patra, cilantro

NADRU YAKNI \$25 🍴 🍴 🍃

lotus root, yakhni gravy, dry mint, fenugreek

HIMACHALI GUCCHI \$29 🍴 🍴 🍃

morel mushrooms, spicy onion & tomato gravy, clarified butter

PANEER LAUNG LATTA \$27 🍴 🍴 🍃

paneer layered with nuts, cloves, lababdar gravy




ISHQ DAL-E KHAAS \$25 🍴 🍃

black lentils, clarified butter, fenugreek leaves, grated black truffle, ghee



DUM KA GOSHT \$33  

slow cooked bone-in baby goat, dum ka gravy, fried onion, mint

LAMB NAGRISI KOFTA \$31   


minced lamb scotch egg, korma gravy, potato salli, ginger

POUSSIN MUSALLAM \$31  

cornish hen, musallam gravy, cashews, gold leaf

DELHI KI BUTTER CHICKEN \$29  

shredded chicken thighs, tomato makhani, butter, fenugreek leaves

LOBSTER MALAIKARI \$33  

mustard, onion & coconut gravy, curry leaves, sweet chili pops

NALLI GOSHT BIRYANI \$37  

lamb shank, cashews, fried onion, mint, bhurani raita

SIKHANDARI RAAN \$179

(pre order at least 24 hours before your reservation)

slow cooked baby goat leg, rice, choice of 2 naans, dal makhani, mint chutney, laccha pyaaz

SIDES

SAFFRON RICE \$5

NAAN

- Plain \$6
- Butter \$6
- Garlic \$7
- Sesame \$7
- Chili Cheese \$8

TANDOORI ROTI \$7

LACCHA PARATHA \$8


BHURANI RAITA \$3

SALAD \$3

onion, chili & lemon

 gluten

 vegan

 vegetarian

 nuts

 dairy

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**Kindly inform our team regarding any food allergies or dietary restrictions.*

**20% service charge will be added to parties of 5 or more persons.*