

## INDIAN STREET FOOD &amp; BAR

*Inspired by street Hawkers & Roadside Cafes Traditional Recipes with Contemporary Twists*

Our dishes are Tapas-Style **Small** plates [Chaats & Kababs] and **Regular** plates [Daal and Curries].  
Try one or two Small plates & one regular plate, per person. Less for a light bite, more if you're in the mood.

## SMALL PLATES

**PALAK PATTI CHAAT (v)** 125  
Crispy Fried Spinach Leaves  
Laced With Sweet And Sour Tamarind Sauce

**DHOKLA CHAAT (v)** 125  
A Delicacy From Gujarat- Favorite Of All Palates.

**SAMOSAS CHAAT (v)** 145  
Spicy Green Pea And Potato Mash Stuffed In  
A Traditional Three Cornered Dough Case,  
Deep Fried And Laced With Yoghurt And  
"Saunth Chutney".

**AJWAINI PANEER TIKKA (v)** 200  
Clay Oven Cooked Cottage Cheese  
Flavored With Carom Seeds.

**CHEESEY PAO BHAJI (v)** 125  
Cheesy Vegetable Mash Served With  
Griddle Toasted Bread. A Mumbai Street Speciality.

**PFC - PARSII FRIED CHICKEN (n)** 225  
Chicken Wings Marinated With Coriander,  
Cumin, Chillies – Egg Washed & Fried.

**CALICUT CHICKEN LOLLIPOP (n)** 225  
Fried Chicken Wings Flavoured With  
Curry Leaves And Garlic.

**CHICKEN CHAPALI KEBAB (n)** 225  
Pan Seared Hand Pounded Chicken Flavored  
With An Aromatic Spice Mix.

**CHICKEN IRANI CUTLET (n)** 225  
Minced Chicken Patty , Delicately Spiced  
– Shallow Fried.- A Parsi Delicacy.

**LUCKNOWI TUNDE KA KEBAB (n)** 250  
A Mouth Melting Minced Lamb Kebab.

**KANDHARI CHICKEN TIKKA (n)** 225  
Tandoor Cooked Boneless Chicken Flavoured  
With Pomegranate Extract.

**FISH FRY (n)** 225  
Crumb Fried Fish, Spiced With Green Chilli.

## LARGE PLATES

**KALI DAAL (v)** 150  
Black Lentil, Simmered And Garlic.

**TADKA DAAL (v)** 150  
Toor Daal Tempered With Cumin.

**BENARASI ALOO DOM (v)** 195  
Baby Potatoes Cooked In A Tangy Tomato Gravy,  
Flavoured With Asafoetida. Served With Chapaties.

**AMBALAWALI ALOO GOBHI (v)** 225  
Melange Of Potato And Cauliflower With Hint  
Of Mango Pickle. Served With Chapaties.

**DHUN DUM PANEER MAKHANI (v)** 225  
Cubes Of Cottage Cheese, Simmered In  
A Smoked Tomato Gravy. Served With Chapaties.

**SUBZ HARI MIRCH (v)** 225  
Mix Veg Cooked In A Fresh Coriander Gravy  
Spiked With Green Chillies. Served With Chapaties.

**CHANA KULCHA (v)** 225  
Tender Chickpeas Cooked With Indian Spices.  
Served With Kulcha.

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## LARGE PLATES

<b>ROYAL CALCUTTA CHICKEN BIRYANI</b> (n)	<b>225</b>	<b>CHICKEN CHAAMP</b> (n)	<b>250</b>
		Spring Chicken Cooked In A Thick Fragrant Gravy, Served With Chappaties. A Calcutta Street Delicacy.	
<b>BADE MIYAN KA KHEEMA KALEJI</b> (n)	<b>275</b>	<b>MACHHER JHAL</b> (n)	<b>250</b>
Served With Pav – Locally Baked Bread.		Fish Cooked In A Tomato Gravy Flavoured With “Panch Phoron”. Served With Steamed Rice.	
<b>LUDHIANA BUTTER CHICKEN</b> (n)	<b>250</b>	<b>KAKE DA MUTTON</b> (n)	<b>295</b>
Chicken Tikka Cooked With Tomato Gravy, Flavored With Fenugreek. Served With Chapaties.		Lamb Cooked With Onion And Green Chillies In A Robust Gravy. Served With Chapaties.	
<b>DACRES LANE STEW</b> (n)	<b>250</b>	<b>CHINGRI MALAI CURYY</b> (n)	<b>325</b>
Chicken On Bone Cooked With Potatos, Carrots And Beans In A Fragrant Broth. Served With Toasted Quarter Pav.		Prawns Cooked In A Traditional Coconut Gravy Served With Steamed Rice.	

## ACCOMPANIMENTS

<b>CHAPATI</b>	<b>15</b>	<b>BURHANI RAITA</b>	<b>35</b>
<b>AMRITSARI ALOO KULCHA</b>	<b>40</b>	<b>GREEN SALAD/ KACHUMBER SALAD</b>	<b>45</b>
<b>PARATHA</b>	<b>40</b>	<b>LACHHA ONION</b>	<b>25</b>
		<b>PAPAD (FRIED / ROASTED) 2 PCS</b>	<b>35</b>

## DESSERTS

<b>KHEER ANGOORI</b>	<b>75</b>
<b>MISTI DOI</b>	<b>75</b>
<b>ICE CREAM</b> (2 Scoops)	<b>95</b>
<b>KULFI</b>	<b>110</b>
<b>BROWNIE WITH ICE CREAM</b>	<b>130</b>