



Happy Hour

Mon-Thurs 5-7pm

\$5 Appetizers

Tandoori Chicken Leg

Tandoor roasted organic whole chicken leg marinated in exotic spices

Lamb Seekh Kebab

Lamb seekh kebab finely ground with root spices, coated with red onion and mixed peppers

Chicken Chilli Fry

Chicken chilli Fry with spring onion and curry leaves.

Chicken thigh Tikka

Corn-fed Chicken thigh tikka, marinated overnight in roasted cumin and chilli yogurt

Vegetable Samosas

Flaky pastry stuffed with potatoes, and green peas with mixed salad.

Homemade Paneer Tikka

Cheese Tikka stuffed with apricots and raisins, marinated in coriander and basil glazed in tandoor, pickled red cabbage.

\$6 Cocktails

Cucumber Pearl

Absolute pear vodka, fresh cucumber, green cardamom, green apples, black pepper

Lal Dupatta

Absolute vodka, Chambord, fresh ginger, black currents, cranberry juice.

Peach Champagne

Sparkling wine with sugar cube soaked in peach bitters

Mangotini

Absolute vodka, triple sec, Hpnotiq, mango pulp, bitters

East India

Cognac, raspberry syrup, orange cuacao, angostura bitters, luxardo, marashino liqueur



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3 Course Meal



Choose an appetizer, one main course and one dessert from our non-veg and vegetarian sections. Enjoy!

Appetizers *{choose one}*

Non-Vegetarian

Chicken Chili Fry with spring onion and curry leaves. Served with red pepper reduction, tamarind sauce and cultured yoghurt.

Corn-fed Chicken thigh tikka, marinated overnight in roasted cumin and chili yogurt. Served with coriander and basil sauce.

Vegetarian

Vegetable Samosa-flaky pastry stuffed with potatoes and green peas. Served with tamarind, mint sauce and mixed salad.

Homemade paneer cheese tikka stuffed with apricots and raisins, marinated in coriander and basil glazed in Tandoor and pickled red cabbage.

Main Course *{Comes with rice and naan}*

Non-Vegetarian

Old Delhi style corn fed Chicken tikka makhani prepared with ground spices and fenugreek flavored tomato makhani sauce.

Home style chicken curry scented with kaffir lime leaves, and smooth onion tomato sauce.

Spinach and boneless chicken cooked with cumin, garlic and onions, finished with cream.

Southern Indian style diced lamb stir fry with curry leaves, black mustard seeds, whole Kashmiri chilly and coconut.

Classic lamb curry from Rajasthan cooked with fragrant spice and baby spinach.

Fish of the day simmered in coconut milk and mustard sauce.

Vegetarian

Chana masala-Garbanzo beans cooked with tomatoes and mild spices

Aloo Gobi-A cooked mixture of potatoes, cauliflower and Indian spices

Mixed Vegetable Curry- Assorted mix vegetables cooked with onion, tomato sauce and tempered with cumin.

Yellow Dal- Split yellow lentils cooked with garlic and cumin

Oven backed baby eggplant in Hyderabadi sesame, peanut sauce tempered with curry leaves, mustard seeds and whole red chilies.

Dessert *{choose one}*

Gulab Jamun- Indian version of warm donuts floating in warm sweet syrup

Rice Kheer- Indian rice pudding.