










FOOD MENU

ACHARI PANEER TIKKA  CHARGRILLED INDIAN COTTAGE CHEESE IN A HOT MANGO PICKLE	7.5	SEEKH KEBAB LAMB MINCE WITH FRESH HERBS AND CHILLI, WRAPPED IN NAAN	8.5
TANDOORI SABJIYAAN  TANDOORI ROASTED VEGETABLES IN A SPICED PAPADUM BASKET	7.5	CHENNAI CHICKEN WINGS SPICY TANDOORI GRILLED WINGS WITH RED ONION RAITA	8
DAL MAKHANI  OUR SIGNATURE CREAMY SLOW-COOKED BLACK LENTILS SERVED WITH NAAN	8	PUDHINA LAMB CHOPS DOUBLE-CUT LAMB CHOPS WITH GREEN PAPAYA AND MINT	14.5
TANDOORI MACHHI GRILLED SALMON IN MUSTARD, HONEY, AND DILL	9	DUCK KATHI ROLL SPICED DUCK CONFIT WITH RED ONION AND MANGO CHUTNEY IN GARLIC NAAN	8.5
CHETTINAAD PORK RIBS SPARE RIBS SLOW-COOKED IN THE CHEF'S SPECIALTY 14-INGREDIENT MASALA	9.5	BOOMA CHICKEN CURRY OUR TAKE ON A CLASSIC OLD DELHI BUTTER CHICKEN SERVED WITH NAAN	8.5
RAGDA PATTIES  POTATO CAKES TOPPED WITH CURRIED CHICKPEAS, YOGHURT & NYLON SEV, A MUMBAI STREET FOOD FAVOURITE  OPTION AVAILABLE	7.5	KADDU CURRY  ROASTED PEANUTS AND BUTTERNUT SQUASH CURRY SERVED WITH ROTI	8.5





SPECIALS

PANEER KATHI ROLL  CHARGRILLED INDIAN COTTAGE CHEESE, MANGO & MINT CHUTNEY, RED ONION, WRAPPED IN NAAN	8.5
GALUTI LAMB TIKKA TANDOORI LAMB TIKKA, RED ONION & TOMATO, MINT CHUTNEY, SERVED ON NAAN	10.5
TANDOORI CHICKEN TIKKA TANDOORI CHICKEN TIKKA, RED ONION & CORIANDER, SPICED MINT YOGHURT, SERVED ON NAAN	9

BEER SNACKS

PAPADUMS  WITH SPICED TOMATO, TAMARIND, AND MANGO CHUTNEY	2.5
ONION BHAJI  CRISPY ONION FRITTERS WITH FENNEL AND TAMARIND	5.5
VEGETABLE SAMOSA  SERVED WITH MANGO CHUTNEY	4

SIDES







SAFFRON PULAU  BASMATI RICE WITH SAFFRON AND CUMIN	3
KARARA SHAKARKHAND  SWEET POTATO CHIPS, CHILLI, RICE FLOUR	4
NAAN BUTTER/GARLIC 	3
NAAN PESHWARI  AROMATIC SPICES AND NUTS	3.5

DESSERT TANDOORI ANANAS GRILLED PINEAPPLE WITH COCONUT ICE CREAM	5.5
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 **VEGETARIAN**  **VEGAN** PLEASE ORDER AT THE BAR  **FOOD MAY ARRIVE AT DIFFERENT TIMES**

PAIRINGS WE LOVE

Below are some pairing suggestions. We love them, hope you will too.

TANDOORI MACHHI  A REFRESHING CITRUSY WHEAT BEER PAIRS PERFECTLY WITH OUR BUTTERY TANDOORI SALMON.
DUCK KATHI ROLL  DELICIOUS SWEET AND SOUR CHERRY MEETS WARMING GARAM MASALA...SUGAR AND SPICE.
ACHARI PANEER TIKKA  SIMPLE MATCH-UP OF APPLES AND CHEESE...WHAT'S NOT TO LOVE?
PUDHINA LAMB CHOPS  OUR FAVOURITE PAIRING. THIS LEGENDARY OAK-AGED SOUR BEER PAIRED WITH OUR LAMB CHOPS IS A UNIQUE TASTE EXPERIENCE.
CHETTINAAD PORK RIBS  POWERFUL FRUITY TROPICAL IPA COMBINED WITH OUR INTENSE CHETTINAAD SPICES FOR A JOURNEY TO SOUTH INDIA.
ONION BHAJI  A RICH AND POWERFUL PINK ELEPHANT IS NEEDED TO MATCH UP TO OUR CRISPY, SPICED, DEEP FRIED FRITTERS.
TANDOORI ANANAS  A PERFECT PAIRING FOR A HAPPY ENDING.