

ENTREES MENU

GOAN FISH CURRY

cod simmered in tamarind and coconut sauce

FISH MOILEE

halibut cooked in a coconut sauce

GRILLED SALMON

mustard oil, green chilli

CHINGRI MALAI

creamy coconut curry, with red chillies & curry leaves

ROGAN JOSH

*Kashmiri lamb stew flavored with cayenne peppers,
saffron & dried dyers*

GOSHT CURRY

boneless homestyle lamb curry

LAL MAAS

Rajasthani lamb curry

KOSHO MANGSHO

goat stew, whole garam masala & green chilli

MURG SAAG

chicken cooked with fresh spinach

KORI GASSI

Mangalorean coconut curry, mustard seeds



COCHIN BLACK PEPPER CHICKEN
chicken with black peppers & coconut milk

DELHI KA BUTTER CHICKEN
tandoori chicken, tomato fenugreek sauce

PANEER KHURCHAN
stir fried, paneer with onions & bell peppers

MALAI KOFTA
vegetable & paneer dumplings, creamy nut sauce

SEASONAL VEGETABLES KORMA
*mixed vegetables in a coconut cream sauce
(Vegan)*

BUTTER PANEER
Indian cheese, tomato & fenugreek sauce

SPINACH KOFTA
spinach & paneer dumplings, tomato & fenugreek sauce

METHI MATAR MALAI
peas, cheese & fenugreek leaves

GATTE KI SUBJI
chickpea flour dumpling, yogurt sauce

KALA CHANNA KADHI
black chickpeas in a yogurt onion gravy

PORTOBELLO MUSHROOMS
paneer stuffing tomato & fenugreek sauce



SIDES

DAL MAKHANI

*brown lentils slow-cooked with cream,
tomatoes & fenugreek*

YELLOW LENTILS

CRISPY OKRA

ASSORTED NAAN/BREADS

CUMIN RICE

SALAD

RAITA

DESSERT

MANGO PANNA COTTA

MOONG DAL HALWA

CASHEW KULFI

RASMALAI

GAJAR KA HALWA

GULAB JAMUN

