	Appetizer	
	NON VEGETARIAN	
	ANGOORI JHINGA Shrimps marinated in ajwain, ginger, garlic, green chilies, grilled in tandoor, served with grape relish	11
, ,	KARWARI JHINGA Shrimps spiced with chili, coated with semolina poppy seeds, pan seared, served with coconut pineapple salsa	11
	TAWA SCALLOPS Pan cooked scallops with cilantro, tomatillo, green chili, ginger, mango & tomato relish	12
	MANKYO TALA Calamari seasoned in butter milk with herbs and spices, tomato and plum chutney	12
1	CRAB MILAGU Lump crab, seasoned with spiced peppers, roasted tomato & garlic sauce	13
	FISH AMRITSARI Fish marinated in ginger, garlic, garam masala, yogurt and coated with gram flour	10
	TANDOORI MACHLI Salmon spiced with green peppercorns & finished in tandoor	10
1	KANDHARI MURGH Chicken breast marinated in spices & served with pomegranate, date, gooseberry dip	10
	CHICKEN TIKKA Tandoor grilled tender pieces of chicken, marinated in yogurt & spices	10
	BATAKHI KHUMBH Sliced duck breast with mushrooms, green onions & carrots in a puff	10
	KAKORI KEBAB Ground lamb rubbed with ginger, garlic, chili, infused with poppy seeds & nutmeg	10
	BARRAH KEBAB Juicy pieces of lamb marinated in yogurt and nutmeg	10
	Appetizer VEGETARIAN	
2000	MATHURA SE Potato patties stuffed with seasoned gram, topped with mint & cranberry sauce	8
	ALOO PAPRI CHAAT Wheat crisps, chick peas, potatoes topped with yogurt, roasted cumin, mint & tamarind sauces	8
-	BANARSI KACHORI Crispy flour puffs served with tomato salsa, potatoes, and chutneys	8
1	PANEER TIKKA Cottage cheese marinated in yogurt, turmeric, pomegranate, skewered and cooked in clay oven	10
	CLASSIC SAMOSA Potatoes seasoned with cumin, coriander, ginger, mango powder in triangle turnovers	8
	SHAKAHARI KEBAB Corn, yam, spinach & chickpea kebab skewered and cooked in clay oven	10
	BHEL PURI Puffed rice crisps with chopped onions, potatoes, avocado & corn kernels, tossed with chutneys	8
-	MIX PAKORA Lotus, cabbage, onion, spinach fritters	8
0000	Soup	
1	KASHMIRI SOUP Roasted turnip, beetroot, pigeon peas flavored with fennel, cumin, ginger & garlic	8
	KOZHI RASAM Chicken soup flavored with fennel, black peppers, coconut and tomatoes	7
	ATTUKAL PAYA SOUP Lamb soup (goat trotters) with coriander, coconut & garam masala	8
1	HARABHARA SALAD Lettuce, diced cucumber, red radish, carrots, cherry tomatoes & guacamole with chef's special dressing	7
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