

## Tandoori Main Course

- AAMIYA JHINGA** 20  
Jumbo prawns marinated in mango, chili, rice vinegar, ginger, molasses, cooked in tandoor
- TANDOORI HEN** 19  
Whole cornish hen marinated in lime, ginger, garlic, cumin, garam masala and cooked in tandoor
- LUCKNOWI MURGH** 16  
Chicken breast marinated in yogurt with saffron and cardamom flavor, cooked in clay oven
- FISH TIKKA** 19  
Sword fish cubes, marinated in tandoori masala & crushed peppers, cooked in tandoor
- LAMB CHOPS** 21  
Juicy lamb chops from ribs, marinated to perfection, cooked in clay oven

## Chicken

- CHICKEN TIKKA MASALA** 15  
Grilled boneless chicken simmered in fenugreek flavored plum tomato sauce
- MURGH PATEELI SAAG** 15  
Spiced chicken pieces, sautéed with fresh spinach, enhanced with spices
- CHICKEN SHAHI KORMA** 15  
Spiced chicken in rich cashew nut & almond sauce
- CHICKEN VINDALOO** 15  
Famous chicken preparation from goa cooked with vinegar, hot chilies & spices
- CHICKEN CURRY HOME STYLE** 15  
Home style chicken preparation slow cooked in onion, tomato, ginger & spices
- KOZHI VARUTHA CURRY** 15  
South indian specialty chicken, cooked with roasted chili, spices, ginger & garlic in coconut sauce
- THARAVU CURRY** 18  
Duck meat simmered in onion, ginger, garlic, coconut sauce with chilies & spices

## Lamb

- REZALA GOAT** 17  
Slow cooked goat meat cooked in onion, yogurt, saffron, cardamom
- ROGAN JOSH** 16  
A signature dish from kashmir consists of succulent pieces of lamb in cardamom, aniseed & paprika savored sauce
- LAMB VINDALOO** 16  
Goa style lamb cooked with vinegar, hot chilies & spices
- LAMB SAAGWALA** 16  
Tender pieces of lamb sautéed with fresh spinach & enhanced with spices
- SAFED GOSHT** 16  
A rajasthani specialty, marinated lamb in ginger, garlic, yogurt, simmered in cardamom & almond sauce
- DUM PUKHT RAAN** 22  
Braised lamb shanks in a sauce infused with herbs & spices

## Seafood

- MALWANI FISH CURRY** 20  
Bronzini simmered in coconut, chilies, spiced sauce
- BEGUNI MAACH** 23  
Seabass marinated in ginger, garlic, jalapeños, sun dried tomatoes & garam masalā, oven baked
- IGGARU ROYYA** 20  
Shrimps simmered in star anise, chilies, coconut, poppy seeds, tamarind water
- KEKADA KARI** 19  
Traditional nadan keralā style jumbo lump crab curry, simmered in mustard, curry leaves & kokum
- GOLDHAR DHINGRI** 28  
Sautéed lobster & wild mushrooms in a garlic flavored sauce
- SEVAI TOMATO KURMA** 23  
Mussels, scallops, rock shrimps, fishes, crab claws tossed in garlic tomato sauce over indian style rice noodles