

Imli Chicken Wings 55

This deep-fried, tangy, sweet and spicy crispy wings will make your palate fly.

Squid Pakoda 69

Our version of deep fried calamari with an Indian twist, using silky and flavorful chickpeas batter for an added 'masala' crunch.

Hakka Garlic Shrimps 69

Detouring away from India, our pan-fried garlic and chili shrimps is cooked in the style of the Hakkas (or our fellow Chinese tribe, which loosely translates to 'guest families'). Be our guest and try these out!

Vegetable Samosa (v) 45

Wait, what? You've never heard of the nation's most ultimate fried snack? A deep-fried triangular fine filo pastry stuffed with warm soft vegetables and potatoes? Well then, you can't afford to miss out on these!

Watermelon, Feta & Chaat Masala (v) 60

Our Indian version of a vegetarian salad, with a refreshing mix of watermelon, arugula, feta cheese and mint, spiked with a twist of chaat masala vinaigrette.

Avocado Bhel Puri (v) 55

An unshakable childhood favorite snack from the streets of India. Bubbly and light puffed rice tossed in vegetables, tamarind and spicy chili 'chutney' sauce. Garnished with shoestring noodles (sev) & finely chopped avocado for some guilt-free pleasure.

Dhaba's Chicken Tikka 65

We have brought one of Mumbai's favorite street food (also known as Dhaba) to gourmet standards with a hearty chicken tikka dish. Cubes of boneless chicken soaked in a popular concoction of blitzing Indian spices (tikka) and light yoghurt, then charred in clay oven.

Saffron Prawn Tikka 105

Finest prawns steeped in a popular concoction of blitzing Indian spices (tikka), laced with exotic saffron and gently charred in clay oven.

Murgh Malai Tikka 65

A signature creamy whammy! Boneless, bite sized chicken pieces soaked and cooked in cream, yoghurt, cheese and the all-too popular grounded Indian 'tikka' spices. Expect a marvelous balance of creamy-ness with a stroke of heat.

Lamb Sheekh Kebab 79

India's version of "lamb satay". Except this version uses top-notch minced lamb and is packed with an exploding amount of spices and sweet-smelling herbs, cooked over clay-oven.

Hariyali Paneer Tikka (v) 60

You have cheese, we have our national treasure, paneer. Made of moo's produce, paneer is a crumbly, moist, non-melting cheese that India has copyrighted. Toss these chunks in a popular tikka spice, light yoghurt, fresh mint and coriander stems and cook in clay oven for a delectable treat!

Crispy Okra Fries (v) 40

Finely sliced ladyfingers coated in crispy batter for gender-neutral fingers.

Gunpowder Potatoes (v) 45

Not your ordinary smoky-grille baby potatoes. That exploding sensation you feel in your palate is the perfect blend of powdered spices, crushed aromatic seeds and herbs, generously rubbed on these babies.

Amritsari Fish & Chips 69

Crispy, crunchy, with a melt in your mouth delicate center and a punch of spices. Prime fish dipped in rich silky chickpeas beer batter, deep-fried to golden brown. Originally from the sacred city of Amritsar, Punjab.

Okra & Sali Frittata 55

Our favorite Parsi dish - 'Good ol' golden egg frittata, stuffed with julienne crispy root potatoes (sali) and young ladyfingers (okra).

BIRYANI

बरियानी

Chicken Berry Biryani 79

Here is a staple household rice dish with family recipes passed down through generations, tracing back to the exotic ruins of Iran - the all-too essential Biryani. Soft boneless chicken cooked with generous bursts of spices and snuggled in a bed of flavored basmati rice. Drizzled with dry berries, cashews and fried onion for finesse.

Lamb Charcoal Biryani 89

Nestled underneath a tightly sealed sheet of crumbly 'charcoal naan', while slow cooked inside a rustic block of claypot is tender charred lamb, infused in ginger, garlic with spurts of spices and herbs mixed in a cloud of seasoned and fluffy basmati rice. Expect a medley of flavors pleasing your palate.

Vegetable Biryani (v) 69

For the veggie lovers. Handpicked selections of vegetables, brewed in ginger, garlic, royal spices and to-die-for elements tossed in layers of flavorful and light basmati rice.

Tandoori Chicken Burger 60

Sandwiched between soft flaky burger buns and slathered with our secret recipe sauces, is our homemade juicy tandoori chicken patty.

Pulled Raan Burger 85

The 'oh so delicious' and tender lamb leg (raan) is cooked over slow heat in onion and tomato gravy till it simply.. falls.. off.. the.. bone. Could you just imagine every tantalizing bite of this burger.

Chicken Baida Roll 60

Scrumptious chicken infused with delectable curry flavors, wrapped inside a tortilla French Toast

Paneer Roll (v) 60

Lip-smackingly good paneer and fresh vegetables infused with classic tandoori flavors, wrapped inside a tortilla. Simple

Vada Pao (v) 55

Pao street vendors are to India as boulangeries are to France, a national obsession for soft, freshly baked fluffy bread rolls. The beauty of a hot buttered pao bun is pairing it up with another national obsession. For one, stuffing the pao with golden fried, crackling potato dumplings, doused in spicy chutney and fried green chili for some added fireworks in the mouth.

Kheema Pao 65

Nothing screams more Bombay than spiced minced lamb meat (kheema) cooked in rich brown broth, paired with toasted, hot, fluffy, buttery pao buns. Embrace the yokel in you and tear the pao to scoop the keema with your bare hands.

Pao Bhaji (v) 55

Another Bombay classic. The marrying of hot buttered pao buns with a kaleidoscopic thick brew of mashed vegetable curry.

Butter Chicken Pot Pie 85

A hybrid of two iconic dishes. From the East, we have butter chicken - moist chicken roasted in tandoor, cooked in buttery and creamy red curry. From the West, we have a flaky and crunchy pastry pie puff. Pretty straightforward.

Parsi's Chicken Curry 75

An ancestral recipe from the Parsi community. Lip-smacking sweet-smelling chicken curry. Garnished with tiny fried potato matchsticks (sali) for added texture.

Lamb Shank Rogan Josh 139

"Rogan" meaning red, and "josh" meaning fiery aptly defines this dish, hailing from a land surrounded by the majestic Himalayan Mountains, Kashmir. An aromatic lamb shank braised in a rich brownish-red and spicy sauce to perfection.

Tikka Masala (Paneer (v) / Chicken) 75

Walk the streets of Mumbai and you will be hard pressed to not find a vendor selling Tikka Masala. A popular concoction of blizzing Indian spices rubbed on roasted vegetables and lightly charred produce, drowned in a potion of creamy, spicy and tangy gravy.

Punjabi Palak Paneer (v) 79

India's grandeur version of a silky-smooth spinach dip using their national treasure paneer cubes.

Goan Pan-Seared Salmon 115

From the blue Arabian seas crashing to the coastal land of Goa is the legendary creamy, spicy and sour coconut curry, generously blanketing a pan-grilled salmon. Served with grilled vegetables on the side.

Malabari Prawn Curry 115

Succulent prawns, laid in a pool of spiced coconut milk, aromatic seeds and fragrant leaves to transport your palate to the tropical seas and palm-lined beaches of Kerala in the South Indian coast.

Maa Ki Dal (v) 65

The Mother of All Lentils! While you have been loafing, we've been cooking this rich, dark, buttery and creamy goodness - a marvelous combo of black lentils and red kidney beans - for the past 24 hours.

Dal Fry (v) 55

Indian simplicity and authenticity at its best. These yellow lentils (moong dal) are humbly cooked with onion, tomatoes, ginger and tempered spices, then garnished with a lot of love.

Chole Bhatura (v) 69

From a Punjab's household favorite comes the finger lickin' good chickpeas (chole) masala curry served with deep fried flour bread (bhatura). Put away the cutlery for extra sensory pleasure.

BREADS & SIDES

Plain Naan (w/ wo butter) 20

'Naan' other can replace India's traditional leavened, oven-baked flatbread.

Cheese Naan 25**Garlic Naan** 25**Tandoori Roti** 20

Roti in Bahasa means bread. But what do you know; it similarly means clay-oven wheat bread in Hindi too. High five.

Mint Cucumber Raita 35

Just like Bonnie goes with Clyde, Raita is a yoghurt-based side dish with mint, cucumber and aromatic spices, which goes with all your dishes.

Desi Greens 25

A colourful hand-picked vegetable dish consisting of fresh cut cucumber, carrot, tear-free onion, red tomatoes, capsicum, freshly squeezed lemon juice and a popular combination of 'chaat masala' spices.

Kulfi on a stick (Mango/Malai) 35

I scream, you scream, we all scream for Kulfi ice cream, one of India's traditional desserts.

Choose your essence between mango pulp or fresh milk cream (malai) or both.

Juhu's Falooda 55

A royal dessert disguised as a drink. A

felicitous coupling of silky vermicelli noodles, slithery black basil seeds and glossy jelly with ice cream, drowned in a bath of rose syrup and milk, finished with sprinkled nuts. Engages the palate on so many levels.

Sticky Gulab Jammun 40

As this brown milk balls, soaked in sweet Indian syrup, bursts in your mouth, your gastronomic soul will be transported to the heavens and back, with every bite.

Parle G Ice Cream 40

Much loved in India, Parle G milk biscuits is something most Indians have grown up eating. Whether you dip it in tea, have it raw, or transform it into ice cream, Parle G is indeed a nostalgic flavor.

रोटी और

Pappadum 15

India's infamous crisp lentil cracker. Once you start, you cannot stop.

Basmati Rice 35

We want our bodies like we want our Basmati rice: long, lean and aromatic.

Cumin Rice 40

Basmati rice with cumin seeds.

Masala Chai Toddy 75

Warm, Fuzzy, Boozy. An adventurous twist to the classic Indian sweet-milk tea brewed in aromatic spices with a splash of smoky rum.

Strawberry Chuski 115

An enticing formula of cold strawberry puree infused with the notorious vodka and a zesty lemon finish, invented for a refreshing gulp.

Girl With The Dragon Lychee 115

An eccentric yet germane honey-blend of dragon fruit and lychee, immersed in Russia's pride – vodka – and a contrasting splash of sour mix.

Scotch & Cinnamon 139

Sugar, spice and everything nice. Cinnamon spiced, honey scotch melded in fresh green apple juice, topped with an out-of-the-box companion, egg white.

Kachumber Cooler 115

A simple, sweet yet head banging pick-me-up. Gin, sour mix, 'nogged' with egg white and the all-too essential kick of lemon.

Nimbu Paani Mint Julep 69

Bourbon polished with fresh cut mint leaves, sugar cube, a hint of salt and the quintessence that binds it all together, lime.

Jal-Ka Jeera 115

The spirit of rustic Indian drinks. A firecracker in the mouth. Vodka muddled in aromatic powdered spices - from cardamom, cumin to black pepper and fennel - complimented with sour mix.

KOOLERS

कूलर

Nimbu Paani 35

India's pride and joy. Our version of a refreshing, vitamin-c rich, lemonade with a twist of soda to quench your thirst.

Sweet Lassi 60

The perfect antidote to a summer day. A simple, classic, silky-smooth, rich yoghurt-based blend, spiked with sweet syrup.

Mango Lassi 60

A first-class coupling of yoghurt and mango puree for a cooling, sweet and luscious swill.

Kiwi & Rose Lassi 69

Our twist to the traditional sweet lassi, using fresh cut pieces of green kiwi, subtly perfumed with exotic rose essence.

Junoon Kaffir 60

A passionate drink for the epicurean soul. Hand-picked crushed passion fruit, splashed with orange yuza and sweet-smelling passion and peach syrup. Entwined with Asia's kaffir lime.

Healthy Green 50

Health conscious? We got you with a tangy, sweet concoction of bright pineapple, freshly squeezed orange juice and a generous stuffing of emerald pok choy.

The Bombay Paanch 55

Five times the charm from a regular punch. A plentiful squash of mango juice, a tad bit of exotic pomme syrup, a hit of tropical lime wedges, topped with fizzy cola and finished with a secret bang.

Freshly Squeeze (Orange/Melon) 60

Who doesn't love round, juicy doubles?

BEERS वाी

Heineken Draught 49/75

Bintang 39

Bintang Radler (Lemon/Orange) 39

San Miguel Light 45

Guinness Stout 55

Erdinger Weissbier 119

Magners Apple Cider 75



CHAI AUR KOFFIE चाय और कॉफी

Cutting Masala Chai 20

A national weakness for a strong, hot steaming cup of milk tea simmered in the finest spices. One sip is said to give you a warm body rush, butterflies in the stomach and a satisfying head rush.

South Indian Filter Coffee 30

Another nation weakness for a robust, frothy steaming cup of milk coffee brewed in a traditional Indian filter. One sip is said to give you a jolt, shivers up and down your spine and a lasting head high.

Espresso 25

Americano 45

Latte 55

Cappuccino 55

Flavored Ice Tea (Peach/Lychee) 35

Dilmah's Tea Selection 25

Minerals & Soft Drinks 25