



## APPETIZERS

### PETROSSIAN TSAR IMPERIAL CAVIAR \* 1 oz | \$350

*Ossetra, potato kulcha blinis, chives, lemonade foam, egg & onion jam*

### ROASTED OYSTERS ½ Dozen \* | \$30

*spiced parmesan moilee hollandaise, masala panko*

### TUNA CRUDO\* | \$28

*yuzu shikanji, ginger & orange vinaigrette, pickled cucumber*

### OLD DELHI'S DAHI BHALLE | \$18

*lentil dumpling, sweet yogurt, spices*

### OCTOPUS | \$32

*tandoori, cumin potato, schug, pickled carrot*

### CRAB BONDA | \$32

*gram flour & yogurt kadhi*

### TANDOORI SKULL ISLAND PRAWN | \$36

*grilled, chunda glaze, fennel & nigella seeds*

### LAMB PEPPER FRY | \$28

*black pepper flaky biscuit, radish*

### TRUFFLE RAJ KACHORI | \$30

*masala mushroom, white peas, yogurt*

### MALAI PANEER TIKKA | \$24

*cottage cheese, masala scramble, peppers*

### CRISPY CAULIFLOWER | \$22

*beet poriyal whipped feta, toasted sesame*

### CHICKEN TIKKA SAMPLER | \$22

*achari, malai, classic, basil*

### BAKED JACKFRUIT SAMOSA | \$18

*shredded filo, ajvar chutney*



## STEAKS\*

### CHEF AUSTIN TEXAS WAGYU, FILET

MIGNON 7 Oz | \$65

### CHEF AUSTIN TEXAS WAGYU, STRIP

16 Oz | \$120

### CHEF AUSTIN TEXAS WAGYU, RIBEYE

20 OZ | \$155

### KAGOSHIMA, A5 GRADE JAPANESE WAGYU

4 OZ Min. | \$30/OZ



**All our steaks are seasoned with masala rub and basted with spice butter**

**CHOICE OF - Madras curry / Kashmiri chili chimichurri**

**SERVED WITH YOUR CHOICE OF SIDE**

*"Food must be a joy, nothing less. Food must be a celebration of our culture, journeys & self reflections"*

*- Chef Jassi Bindra*

We prepare our dishes with produce from local farms, sustainable seafood & natural free-range poultry & meats wherever possible.

\* This item may be ordered raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies.



**ENTRÉES**

**HOKKAIDO SCALLOPS\*** | \$56  
*roasted corn, charred pepper & curry leaf sauce*

**PRAWN VINDALOO** | \$48  
*garlic, chilies, malt vinegar*

**CHILEAN SEA BASS** | \$58  
*brussels sprout foogath, Malabar sauce*

**BRANZINO GASSI** | \$50  
*granny smith apple & Kashmiri chili gassi, spice crunch, Mangalorean style fish curry*

**TANDOORI STUFFED QUAIL** | \$42  
*Lucknow specialty, yogurt, rose water, cashew nut*

**CHICKEN BREAST** | \$34  
*classic tandoori marination, makhani sauce, butter powder*



**RARA LAMB CHOPS\*** | \$56  
*spiced ground lamb, mint*

**BEEF SHORTRIB** | \$52  
*nihari, chimichurri, mash potato, pickled onion*

**JACKFRUIT KOFTA** | \$32  
*spinach, brown garlic*

**BEER-PICKLED KADAI MUSHROOMS** | \$34  
*peppers, cashew & tomato*

**MATAR PANEER** | \$34  
*layered green peas & cottage cheese, cashew & fenugreek sauce*

**QUEENS DUCK\*** | \$110  
*whole roast duck, rumali pancake, tamarind hoisin, pickles*

**SIDES**

<b>DAL MAKHANI</b>	<b>\$12</b>
<b>GARBANZO BEAN CURRY</b>	<b>\$12</b>
<b>BAINGAN BHARTA</b>	<b>\$12</b>
<b>WILTED SPINACH &amp; PUREE</b>	<b>\$12</b>
<b>TRUFFLE MASH POTATO</b>	<b>\$16</b>
<b>BASMATI RICE</b>	<b>\$6</b>

**BREADS**

<b>SAVOY SPINACH &amp; GOAT CHEESE KULCHA</b>	<b>\$6</b>
<b>WHISKY NAAN</b>	<b>\$6</b>
<b>GARLIC NAAN</b>	<b>\$5</b>
<b>HABANERO LACCHA</b>	<b>\$5</b>
<b>TANDOORI ROTI</b>	<b>\$5</b>
<b>GLUTEN FREE NAAN</b>	<b>\$4</b>

**ESSENTIALS**

<b>CUCUMBER &amp; DILL RAITA</b>	<b>\$10</b>
<b>SPICED BOONDI RAITA</b>	<b>\$10</b>
<b>HOT SAUCE</b>	<b>\$3</b>

<b>ONION TASTING</b>	<b>\$6</b>
<b>PICKLE TASTING</b>	<b>\$6</b>
<b>PINEAPPLE CHUNDA</b>	<b>\$3</b>

We prepare our dishes with produce from local farms, sustainable seafood & natural free-range poultry & meats wherever possible.

\* This item may be ordered raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies.

