

<b>Appetiser</b>	
Chutney Platter	15.00
<i>Awesome Threesome to titillate your taste buds</i>	
Chicken 65 🍴	12.00
<i>Any higher the chef can't concentrate 😊</i>	
Vegetable Samosa - 4 pcs	12.00
<i>Treasure in A Pyramid</i>	
🍴 Chilli Chicken	12.00
<i>Chunks of "chicks" to salivate for. A great way to check your spice level</i>	
Vegetable Pakora - 6 pcs	8.00
<i>Mixed Vegetables befriending each other in hot oil</i>	
<b>Tandoor Temptations</b>	
Tandoor Samplers (Chicken, Mutton, Fish, Prawns) 4 pcs each	65.00
When you want to flavor them all	3 pcs each 50.00
	2 pcs each 40.00
Prawn Tikka	20.00
<i>Tempting your taste buds with "hot curves"</i>	
Garlic Fish Tikka 🍴	14.00
<i>Dory Fish that got baked in Tandoor. Punishment for not swimming with the school</i>	
🍴 Chicken Tikka	14.00
<i>Boneless Chicken baked to perfection</i>	
Sheek Kebab	14.00
<i>Before it could bleat, it became a sheek</i>	
<b>Chicken</b>	
🍴 Chicken Sambal	28.00
<i>Chicken doing the "samba" to the beat of onion, tomato &amp; dry chilli</i>	
🍴 Chicken Koorma	28.00
<i>Green chilli &amp; cashew 'sedated' Chicken</i>	
🍴 Koli Curry Leaf 🍴	24.00
<i>Chicken got poached 'cos it perched on Curry Leaf Tree</i>	
🍴 Butter Chicken 🍴	24.00
<i>Tandoored boneless chicken sashaying in tomato &amp; cashew sauce</i>	
Chicken Tikka Masala 🍴	24.00
<i>An invention of the "Brits",....sigh...Globalisation?</i>	
Murg Dil Khush 🍴	19.00
<i>Chicken chunks resting in pieces - Cashew Tomb</i>	
Chicken Curry 🍴	19.00
<i>Master Chef's Evil Plan - Global Domination thru Curry ..Muaa..haha</i>	
<b>Seafood</b>	
🍴 Threadfin Fish Koorma	31.00
<i>2 fins better than 4 legs (Adapted - 'Animal Farm, George Orwell)</i>	
🍴 Prawn Sambal (de-shelled)	31.00
<i>"Sam" having a "ball" with naked prawns. Onion, Tomato, Chilli ensemble</i>	
🍴 Threadfin Fish Curry (Chef's Speciality) 🍴	27.00
<i>Fish that failed to flap and deserves a BIG! Clap</i>	
Prawn Goa (de-shelled)	27.00
<i>Prawn meditating in mild Goan sauce, Buddha would flip if he knew</i>	
Prawn Masala (de-shelled) 🍴	27.00
<i>Hot curves U Ma(y)sala (vate) for</i>	

**Mutton**

👉 Mutton Masala 🌶️	27.00
<i>This would determine the Chef's employment ...Ha!...Ha!...</i>	
Mutton Haryali	27.00
<i>...bleat...bleat...give me my spinach</i>	
Keema Kilangu 🌶️	27.00
<i>"A Miniscule Affair" between minced meat and potato</i>	

**Vegetables**

👉 Kathri Pachadi (Aubergine)	22.00
<i>Brinjal (Aubergine) in an amalgamation of spicy, sweet &amp; sour sauce</i>	
👉 Paithangai Poriyal	22.00
<i>Long beans caught in a dry spell with potato</i>	
👉 Vegetable Koorma	22.00
<i>Potato, cauliflower &amp; carrot "kooked" (cooked) in Ma-ild(mild) gravy</i>	
👉 Palak Paneer	22.00
<i>Spinach married to "hunks" of home-made cottage cheese</i>	
Paneer Butter Masala 🥰	22.00
<i>Cottage Cheese caught between East (masala) and West (butter)</i>	
Aloo Gobi 🌶️ 🥰	18.00
<i>Potato trying to take-off with cauliflower</i>	
👉 Bhindhi (Okra Concerto)	18.00
<i>Lady's finger in spicy concert</i>	
Vegetable Jelfreezi 🌶️	18.00
<i>Variety of vegetables happily hibernating in Indian spices</i>	
Dhal Makhni	18.00
<i>3 dhals to form one crowded dish</i>	
Channa Masala 🌶️ 🥰	15.00
<i>Chick-Peas on a chic show . Enjoy.</i>	
Yellow Dhal 🥰	15.00
<i>Lentils soaked and shampooed with ghee, onion, spices</i>	
Raita 🥰	15.00
<i>Vegetables getting "fresh" with yoghurt</i>	



**Indian Bread**

👉 Say It Softly Naan (Talk to us 🤪)	10.00
Satan's Fiery Naan	7.00
Peshawari Naan	7.00
Chocolate Naan	7.00
Cranberry Naan	7.00
Roasted Onion Naan	7.00
👉 Cheese Naan	7.00
Sesame Naan	5.00
Garlic Naan	4.00
Butter Naan	4.00
Plain Naan	3.00
Tandoor Roti	3.00

**Rice**

👉 Upara Rice	10.00
👉 Yoghurt Rice	7.00
Ghee Rice	7.00
Kashmiri Pilau	6.00
Jeera Rice	6.00
Saffron Coloured Rice	5.00
Basmati Rice	3.00

