

APPETIZER

एपेटाइज़र

MASALA PEANUTS 6

PANI PURI 12
Adda's take on a popular Indian street food! Fried puff – pastry balls filled with spiced mashed potato elevated to fit a discerning palate!

ADDA NACHOS

VEGETARIAN 12
Homemade gram flour nachos topped with caramelized cottage cheese and spiced salsa queso.

NON-VEGETARIAN

Homemade gram flour nachos topped with crispy caramelized chicken and spiced queso.

POTLI SAMOSA 16

Inspired by the Chinese Bao – our take on a traditional samosa. Mildly spiced edamame and potato mixture held together in a savoury pastry and fried, crisp to perfection.

DESI-TACOS

VEGETARIAN 16
Our take on Taco - Pulled kadhai banana flower drizzled with sweet chilli and sour cream to give it a yummy finish.

NON-VEGETARIAN

Our take on Taco - Pulled kadhai lamb drizzled with sweet chilli and sour cream to give it a yummy finish.

TINDLE (PLANT BASED CHICKEN) 18

Our take on Taco - Tindile drizzled with sweet chilli and sour cream to give it a yummy finish.

PRATA QUESADILLAS 16

VEGETARIAN
Crispy prata stuffed with peppers, onions and mozzarella cheese with a side of our secret sauce.

NON-VEGETARIAN

Crispy prata stuffed with peppers, onions, chicken and mozzarella cheese with a side of our secret sauce.

A.F.C (ADDA FRIED CHICKEN) 18

Chef's special fried chicken served with curry leaf mayo

BOMBAY-VADA PAV SLIDER 14

Taking you down memory lane through the shoreline of Juhu. Spicy mashed potato cake, battered and fried. Served in home-made pav bread with a side of mint-coriander dip.

KOLKATA MOMOS 14

VEGETARIAN
Water chestnut and bokchoy spiced with a hint of ginger encased in a traditional momo casing. Steamed to perfection and served with Indo-Xo sauce. Sub-continent's take on dumplings!

NON-VEGETARIAN 16

Minced chicken flavoured with green onion, pickled garlic and soy in a traditional momo casing. Steamed to perfection and served with Indo-Xo sauce. Sub-continent's take on dumplings!

BOLLYWOOD BURGER SLIDERS

VEGETARIAN 16

A vibrant beetroot bun with spicy roasted mushrooms sitting atop pickled radish, onion and cucumber. A literal dance in your mouth!

NON-VEGETARIAN 18

A vibrant beetroot bun with spicy chicken sitting atop pickled radish, onion and cucumber. A literal dance in your mouth!

TINDLE 18

A vibrant beetroot bun with spicy tindile sitting atop pickled radish, onion and cucumber. A literal dance in your mouth!

MIRAMARI CALAMARI 16

Crispy fried calamari seasoned with chef's secret spice mix. Served with a curried mayo dip.

TANDOOR

तंदूर

ADDE DA CHICKEN TIKKA 24

Indian clay oven roasted chicken marinated overnight with traditional tikka spices.

CHARRED LAKSA SALMON 28

Adda's take on a local favorite. Succulent salmon swimming in a tandoori mustard curry with a laksa twist!

IRANI PANEER TIKKA 24

Cottage-cheese marinated overnight in Indian five-spice and roasted to perfection.

CLAYPOT PORTOBELLO 18

Portobello mushrooms marinated with black pepper spiced yogurt and cooked in a traditional tandoor.

LAMB SEEKH KEBAB 26

Char grilled spiced minced lamb kebab served with mint chutney.

ADDA LAMB CHOPS 32

Grilled lamb chop coated in Mumbai masala mix.

BIRYANI

बिरयानी

MURAL'S BIRYANI DUM POT 20

Aromatic saffron basmati rice packed with spices and vegetables.

MURAL'S BIRYANI DUM POT (CHICKEN) 24

Aromatic basmati rice layered with spiced chicken and cooked dum style.

MURAL'S BIRYANI DUM POT (LAMB) 28

Aromatic basmati rice layered with spiced lamb and cooked dum style.

MIXED VEGETABLE RAITA 6

MAIN COURSE

मेन कोर्स

CHOTE MIYA-BHUNNA LAMB 32

Pan-seared lamb cooked with rich whole spices in a tomato-onion gravy.

SPICY CHETTINAD FISH CURRY 26

Pan-grilled fish in an aromatic South Indian Chettinad sauce.

SILIGURI MUSTARD PRAWNS 28

Five-spiced marinated prawns in a mustard paste sauce.

THE EAST INDIA CHICKEN TIKKA MASALA 26

Tandoori roasted chicken cooked in a rich and spicy semi dry tomato and onion gravy. Best enjoyed with naan.

MURAL'S BUTTER CHICKEN POT PIE 28

Chef's signature murgli makhani in a pot sealed with flaky pastry. A dish for all senses!

BUTTER PANEER POT PIE 26

Chef's Signature Paneer Makhani in a pot sealed with flaky pastry. A dish for all senses!

BUTTER TINDLE POT PIE (PLANT BASED CHICKEN) 26

Chef's Signature Tindile Makhani (plant based chicken) in a pot sealed with flaky pastry. A dish for all senses!

VINDALOO LAMB SHANK 34

Slow braised lamb shank in a traditional vindaloo sauce till tender.

V'LAYTI-MIX STIR FRY 18

Spring vegetables in a traditional Indian cashew, onion and tomato sauce.

ADDA DAL MAKHANI 18

Black lentil with chef's secret spice blend slow cooked for over 24 hours. Flavored with fenugreek leaves and finished with cream and butter.

KURKURI BHINDI FRY 24

Crispy okra, deep fried and served on a bed of mildly spiced curry.

HIGHWAY DAL 18

Dhaba style slow-cooked lentils tempered with clarified butter.

MIRCHI KA SALAN 18

Pan seared stuffed chillis cooked in Hyderabad style sauce.

DARIYA GUNJ EGGPLANT BHARTA 20

Indian take on a baba ghanoush. Mashed clay oven roasted spicy eggplant.

BOK CHOY-COTTAGE CHEESE KOFTA 22

Cottage cheese-bokchoy croquettes served in a creamy sauce.

BREADS/RICE

STEAMED RICE 4

SIMPLY NAAN 4

BUTTER NAAN 4

TANDOORI ROTI 4

PUDINA PARATHA 6

CONFIT GARLIC NAAN 6

ADDA CHEESE NAAN 8

GHEE SAFFRON RICE 8

DESSERT

ALPHONSO MANGO PISTACHIO KULFI 10

Creamy Indian popsicle with alphonso mango and pistachios. A perfectly cooling end to an Indian meal.

ADDA'S LUV-A CAKE 12

Molten chocolate cake with spice infused chocolate ganache and masala crumble to add that perfect crunch!

GULAB JAMUN CHEESE CAKE 14

A marriage of Indian and Western classics.

CRÈME BRÛLÉE 12

Indian spiced cream brulee.

SUITABLE FOR VEGETARIANS

© FOR VEGAN ALTERNATIVES, PLEASE INFORM OUR STAFF. ALL PRICES ARE SUBJECT TO 7% GST & 10% SERVICE CHARGE.