

<b>chandni chowk</b> chaat \ ragda \ aaloobukhara chutney (vgn) <i>spice packed crushed jersey royals, chickpea stew with a plum sauce</i>	6
<b>chowpatty</b> pani puri \ chhole \ paani (vgn) <i>semolina shells with a herbal mash served with tomato / coriander / mango turmeric water</i>	6
<b>telangana</b> chicken \ aubergine yogurt <i>andhra style fried chicken with flavoured yogurt</i>	7
<b>bhatinde</b> di gobhi musallam \ tamatar ka bharta (v, vgn) <i>Cauliflower steak with a confit tomato sauce</i>	10
<b>garhwali</b> paneer \ matter dhaniya ka saalan (v) <i>pastry baked milk curd in a herbed garden vegetable sauce</i>	10
<b>daab chingri</b> \ <b>calcutta</b> maachher chop <i>king prawns cooked in a tender coconut puree alongside a fish croquette</i>	16
<b>goan</b> bass xacutti \ prawn balchao <i>bass in a poppy-coconut-chilli sauce served with a prawn pickle</i>	14
<b>assamese</b> baanh gaaj gahori \ bhoot jholokia <i>pork belly cooked with fermented bamboo shoots and ghost pepper</i>	14
<b>kashmiri</b> lamb yakhni \ dum nadru \ gucchi <i>kashmiri style lamb cooked in a fennel ginger stock, lotus stem and morels</i>	16
green mango rice (vgn)	3
beurre noisette rice (v)	3
kaala kulcha (blackened flatbread)	3
mixed lentil dal (v, vgn)	4
jersey royals smoked and spiced (vgn)	5
black carrot yogurt (v)	3
gajar halwa ice cream \ fried mawa (v) <i>churned carrot pudding, milk solids, milk jam</i>	6

