

Wednesday - Saturday, 6 - 10pm

STARTERS

ghugni puri (5 pieces, vgn)	5
<i>yellow peas and spiced tamarind in a crispy semolina bomb</i>	
gobi & palak pakodi (vgn, gf)	6
<i>grilled cauliflower, spinach fritters, spicy tamarind dip</i>	
hispi and shimla mirch (vgn)	8
<i>charred hispi cabbage, pakoda, roasted pepper puree, spiced maple syrup</i>	
tiretta bazaar chilli chicken , (gf)	10
<i>Calcutta chinatown style glazed chicken, green chilli sofrito</i>	
travancore chemmeen grill	10
<i>grilled prawns, coconut, coriander, lime, shallot, curry leaf</i>	

MAINS

subz farci (v)	11
<i>garlic roasted tomato, carolus potato, herb scrambled ricotta, spinach bisque</i>	
rongalau khisiri (vgn)	13
<i>Assamese pigeon pea risotto with broiled pumpkin and aubergine</i>	
coorgi pandi chop with courgette (gf)	14
<i>iconic specialty pork dish from southern Karnataka made with a distinctive sourness</i>	
oshiwara butter chicken (gf)	14
<i>all time favourite Dhaba style butter chicken</i>	
meen malabari (gf)	14
<i>Kerala style coconut based rich fish curry tempered with fenugreek and dried chilli</i>	
red mullet and mussels recheado	17
<i>pan fried mullet, Goan spices, mussels, in-house fish stew</i>	

SIDES

maa ki dal (vgn, gf)	4
<i>slow cooked whole black grams cooked with garlic and garam masala</i>	
matar pudine ka kulcha (3 pieces, vgn)	4
<i>slightly leavened Punjabi style bread with minty peas</i>	
nawabi khushka (serves 2, v or can be vgn with no butter)	4
<i>dum cooked rice with saffron normandy clarified butter</i>	

DESSERT

nariyal kulfi aur ananas ka meetha	8
<i>coconut ice cream, burnt pineapple, lime curd, meringue</i>	

(v) - vegetarian (vgn) - vegan (gf) - gluten free