



CHOTI PLATES (SMALL)

ONION PAKODA 15

masala ketchup, aachari aioli

PICKLE SAMPLER 14

Chef's daily selections served with naan

BOMBAY SHRIMP 17

*herb & spice crusted gulf shrimp,
tomato-ginger remoulade*

CRAB PUDHA 18

*lentil pancakes, local lump crab,
date-tamarind chutney, mint chutney*

SALMON PANI PURI 18

*ora king salmon tartar, shallots, ginger,
citrus broth, semolina puff*

TANDOORI SQUASH 17

*tamarind-cilantro chimichurri, pickled-
cayenne hung yogurt, spiced pepitas*

CHICKEN LASOONI 17

*tandoori kababs, pickled onions,
tomato masala*

GOAN PORK BELLY 16

vindaloo sauce, apple-pear chutney

OYSTER BED ROAST

*caramelized onions, garlic, curry leaf
• served with naan •*

HALF DOZEN 17

DOZEN 30

SOUP & SALAD

AUTUMN SALAD 15

*mixed greens + kale, pickled shallots, spiced
yogurt dressing, parmesan, pappadum*

CARROT GINGER SOUP 12

*turmeric, kashmiri chili, coconut milk,
red chili crisp*

CURRIED SEAFOOD GUMBO 15

*jumbo lump crab, gulf shrimp, okra,
basmati rice*

CHEF'S TASTING MENU 110

*multi-course tasting menu featuring
a combination of modern and
historic dishes influenced by
the rich culture of India.*

**each menu can be modified to meet a
wide range of dietary requirements*

WINE PAIRING 55

*assembled meticulously by our
sommeliers to the highest standard*

BREAD & CONDIMENTS

TANDOORI NAAN

PLAIN 3 • GARLIC 4
CHILI-CHEESE 5 • TRUFFLE 5

TANDOORI ROTI 3

PAPPADUM 5

SAUCE TRIO 9

HOUSE CHILI SAUCE, MANGO CHUTNEY,
PICKLED GREEN CHILIS

VEGETARIAN

EGGPLANT HYDERABAD 12

*roasted eggplant, coconut,
peanuts, tamarind*

SAAG PANEER 12

*mustard greens, spinach, ginger,
cardamom, garam masala*

MAKHNI DAAL 12

stewed lentils, red beans

RAITA 7

*yogurt, charred poblanos,
green onions, eggplant*

BADHI PLATES (MAINS)

GRILLED SHRIMP CURRY 32

*spiced crusted gulf shrimp, tomato malabar
sauce, basmati rice*

PORK VINDALOO 28

*pork shoulder, vinegar, chilies,
basmati rice*

CHICKEN BIRIYANI 30

saffron rice, crispy onions, soft-boiled egg

NARIYAL GULF FISH MKT

korma sauce, mango pickle, curd rice

KHYBER LAMB CHOPS 42

*marinated in dark rum, rogan josh sauce,
kichdi*

BRISKET MASALA 37

*slow braised beef, mustard seeds,
curry leaf, upma*