



## Chaat चटोरे

**Bombay Sev Puri [अ]** 495  
**Tart**

Crispy tart, boiled potato, pomegranate, ginger & imli chutney, spicy green chutney, topped with nylon sev

**Quinoa Gol Gappa** 495

Golgappa with quinoa, pomegranate seeds, spicy chili guava & jaljeera water

**Palak & Kale Patta Chaat** 495

Crispy baby spinach & kale leaves, flavored & sweetened yoghurt, imli chutney, sprinkled with house spice mix

**Ragda Chaat Ver 2.0 [अ]** 495

Street style ragda chaat with Modern twist and robust flavours

**Moradabadi Daal Chaat [अ]** 515

Named after Prince Murad Baksh, Shah Jahan's son, it was accidentally created by a cook in Moradabad



## Salads & Breads

**Avocado, Kale, Mexican Beans, Multigrain Seed** 535

Avocado, kale leaves, Mexican beans, multigrain seeds with lime dressing

**Guacamole & Sour Dough Toast** 535

Avocado salad served on toasted sour dough slices

**Yellow Beetroot, Roasted Peppers & Sour Dough Toast** 535

Our take on chilli cheese toast

**Beetroot Salad [अ]** 535

Served with arugula & orange segment tossed in honey dressing

## Soups / Shorba शोरबा

**Roast Tomato Dhaniya Shorba, Namakpara Crouton** 455

Roasted tomato & garlic puree with crushed fresh coriander

**Mushroom Chai, Truffle Essence & Parmesan Fondue [अ]** 485

Hot broth of assorted mushrooms with a hint of truffle oil

▲ **Murgh Badami Shorba** 495

A rich & creamy chicken stock made with tender chicken pieces cooked in a velvety almond based broth

VEGAN [V] | SIGNATURE [अ]

Kindly inform your server of any allergies or dietary restrictions

\*Goods and Service Tax is applicable on all prices.

chaats

## Small Plates / छोटी प्लेट

### Boursin Cheese Stuffed Hara Bhara Kebab 675

Hara bhara kebab stuffed with cheese mixed with assorted herbs

### Beetroot Shikampuri Kebab & Fennel Slaw [अ] 675

A beetroot patty stuffed with goat cheese & spicy filling, pistachio crust

### Edamame Seekh Kebab 695

Skewered mince of edamame beans, French beans, broccoli, apple, truffle mushroom oil & flavored with a blend of Indian spices

### Parmesan Malai Broccoli, Almond Shavings, Parmesan Crisp 695

Broccoli florets marinated in hung curd, sour cream & tandoori seasoning, served with shaved almonds & parmesan crisp

### Tangra Chilli Paneer 695

Stir fried chunks of cottage cheese tossed in a spicy sauce

### Mushroom Ki Galouti Kebab 695

Blend of smoked mushrooms with Awadh spices, served over varqi paratha

### Nut Crusted Multani Paneer Tikka 715

Paneer chunks stuffed with mint cheese & marinated with hung curd, spices and nuts, grilled in tandoor

### Ricotta Dahi Ke Kebab [अ] 715

Delicious hung curd & ricotta cheese based patties, infused with herbs & spices. Perfectly crisp on outside & soft on inside

### Pulled Jackfruit or Lamb Neck in Between Mini Sliders 695 / 785 Veg Non-veg

### Sweet Shitake / Prawn Thepla Tacos, Smoked Guacamole 695 / 805 Veg Non-veg

### ▲ Caramel Chicken 725

Slider, grilled chicken cooked with miso served on sour dough & topped with melted cheddar

### ▲ Murgh Malai Tikka 785

Char-grilled yet creamy & tender chicken pieces marinated in hung curd, cream, cardamom & Indian spices

### ▲ Black Garlic Chicken Tikka [अ] 785

Chicken morsels marinated with aged garlic, curd & spices, grilled in tandoor

### ▲ Chilli Chicken Ver 2.0 [अ] 785

Stir fried chunks of chicken tossed in a spicy sauce

### ▲ Anardana Chicken Tikka / Scotch Flambeed 785 / 915

Char-grilled chicken pieces marinated in hung curd, Kashmiri chili & spices, flambeed with scotch

### ▲ Chotemiyan Seekh Kebab, Fermented Batter [अ] 925

Char-grilled mutton skewers, mixed with Persian spice mix, green chili, garlic

VEGAN [V] | SIGNATURE [अ]

Kindly inform your server of any allergies or dietary restrictions

\*Goods and Service Tax is applicable on all prices.





▲ **Lamb Galouti** 945  
Melt in mouth texture minced lamb patties, mixed with spices & herbs, grilled on tawa, served on varqi paratha

▲ **Kolkata Bakti Varuval** 965  
A traditional Indian speciality marinated with robust spices

▲ **Pepperfry Lamb Chops** 1075  
Mangalorean delicacy, it's a must try

▲ **Awadhi Fish Tikka** 1095  
Char-grilled fish chunks, marinated with hung curd, mustard oil, lemon juice & coarse homemade spices

▲ **Ajwaini Tiger Prawns** 1425  
Prawns marinated with ajwain & spices grilled in tandoor

▲ **Sikandari Raan** 1895  
A discovery from The Great Alexander's era

### Dilli Wale Momos

(Steam / Fried / Tandoori)

**Mix Vegetable Momos** 495

Dumplings filled with a flavorful blend of assorted vegetables & served with spicy dipping sauce

▲ **Spicy Chicken Momos** 585  
Dumpling filled with spicy chicken, chili & garlic mixed with house spice blend & served with spicy dipping sauce

### Sharing Bhare- Bhare platters

**Hummus Platter** 855

Assortment of plain, coriander & beetroot hummus with pickled salad, accompanied with lavash, falafel, squash cream, couscous & pita bread

**Bhara - Bhara Veg Kebab Platter** 1755

Medley of ricotta dahi kebab, edamame seekh kebab, makhani paneer tikka, mushroom galouti

▲ **Gabber Singh Non-Vegetarian Platter** 1865

Black garlic chicken tikka, anardana chicken tikka, chotemiyan seekh kebab, Awadhi fish tikka

### Pizzas / पिज्जा

**Rustic Margherita** 725

Classic pizza of Naples with cherry tomato, mozzarella cheese and fresh basil

**Ortolana Garden Pizze** 725

Sliced mushrooms & courgettes, julienne peppers, cherry tomatoes, red onions with mozzarella cheese

▲ **Chicken & Jalapeno Pizze** 745

Diced peppery chicken, jalapenos, cherry tomato with mozzarella cheese

### Pasta Bowl

**Penne Arrabbiata** 625 / 725

Pasta cooked in red sauce made with tomatoes, assorted vegetables, olive oil, garlic, red chili & bell peppers with parmesan cheese

**Penne Alfredo** 625 / 725

Pasta tossed in bechamel sauce made with sauteed mushroom, olive oil with parmesan cheese

**Penne Rose Sauce** 625 / 725

Pasta tossed in cream cheese & arrabbiata sauce with assorted vegetables

### Fryups / Nibbles / Chakhna चखना

**Papad Sampler** 355

**Plain Salted Fries / Peri Peri Fries** 355

**Lotus Stem, Bloody Mary Sauce [अ]** 405

**Pull Apart Garlic Bread** 425

VEGAN [V] | SIGNATURE [अ]

Kindly inform your server of any allergies or dietary restrictions

\*Goods and Service Tax is applicable on all prices.



<b>Large Plate Curry Indian</b>			
<b>Nizami Diwani Handi [अ]</b>	<b>675</b>	Assorted handpicked vegetable simmered into Chef's special handi masala	
<b>Mushroom Hara Pyaa3 Masala</b>	<b>675</b>	Mushroom & scallions cooked with masala gravy	
<b>Anardana Malai Kofta</b>	<b>735</b>	Stuffed cottage cheese dumpling cooked in smooth rich gravy	
<b>Anardana Shahi Paneer [अ]</b>	<b>735</b>	Cottage cheese chunks cooked with rich tomato & cashew nut gravy	
<b>Paneer Tikka Butter Masala</b>	<b>735</b>	Grilled cottage cheese chunks cooked in chop masala gravy	
<b>Anardana Chana Masala</b>	<b>675</b>	Chickpeas cooked in Indian spices & dried pomegranate seeds	
<b>Lehsooni Palak Chenna</b>	<b>735</b>	Spinach cooked with mashed paneer and garlic, creamy & rich in taste	
<b>▲ Malabar Chicken Curry</b>	<b>785</b>	With bone chicken cooked in South Indian style	
<b>▲ ANARDANA SPECIAL Butter Chicken [अ]</b>	<b>805</b>	Boneless chicken cooked in rich tomato gravy with cream, cashew nut paste, dollop of butter & fenugreek powder	
<b>▲ Chicken Changezi</b>	<b>805</b>	Roasted boneless chicken cooked in rich gravy with cream, ginger garlic paste, tomatoes & chef special blended spices	
<b>▲ Royal Kipti Murgh</b>	<b>805</b>	Char-grilled chicken tikka, egg roll with cashew & makhani gravy on one side & spinach gravy on the other side	
<b>▲ Mutton Rogan Josh</b>	<b>925</b>	A traditional Kashmiri style mutton dish	
<b>▲ Awadhi Nalli Nihari</b>	<b>945</b>	Heritage Mughlai delicacy where lamb shanks cooked with selected spices on slow heat to reach the level of perfection	
<b>▲ Prawn / Fish Thai Mango Curry</b>	<b>965 / 1035</b>	Coconut flavoured prawn / Curry	<b>Veg Non-veg</b>
<b>▲ Assorted Vegetables</b>	<b>655 / 675</b>	Cooked in sweet & sour peruvian sauce accompanied with shushi rice	<b>Veg Non-veg</b>
<b>Dal / दाल</b>			
<b>Punjabi Dal Tadka, White Butter</b>	<b>695</b>	Yellow lentils flavored with cumin & tomato	
<b>Gongura Khichdi, Black Garlic &amp; Khakra [अ]</b>	<b>725</b>		
<b>Dal Makhani [अ]</b>	<b>755</b>	Black urad lentils simmered in creamy gravy sauteed with tomato puree & mild spices	
<b>Large Bowls &amp; Plates Chinese</b>			
<b>Hakka / Chilli Garlic Noodles</b>	<b>565 / 645</b>	Stir fried noodles with assorted vegetable & soy sauce	<b>Veg Non-veg</b>
<b>▲ Cottage Cheese In Soy Chilli Sauce</b>	<b>675</b>	Cottage cheese chunks wok tossed with assorted pepper & soy chilli sauce	
<b>▲ Chicken In Hot Garlic Sauce</b>	<b>695</b>	Chicken chunks & assorted vegetables wok-tossed in hot garlic sauce	

VEGAN [V] | SIGNATURE [अ]

Kindly inform your server of any allergies or dietary restrictions

\*Goods and Service Tax is applicable on all prices.

## Biryani / Raita

Steamed Rice / Jeera Rice	275
▲ Dum Biryani 695 / 785 / 895 (Veg / Chicken / Mutton)	
Long grain basmati cooked on Dum with desire ingredients served with burani raita & Hyderabad salan	
▲ Raan Biryani	1795
Raita	315
Boondi / Mixed Vegetable / Garlic / Pineapple	

## रोटी / Breads

Tandoori Roti / Buttered Roti	115 / 135
Whole wheat flour bread cooked in tandoor	
Malabari Paratha	155
Plain Naan / Butter Naan	155 / 165
Fine flour bread cooked in tandoor	
Laccha Paratha / Pudina Paratha / Hari Mirch Paratha	165
Multi layered wheat flour bread with mint powder	
Garlic Coriander Naan	175
Shahi Pesto Naan [अ]	195
Fine flour bread topped with cashew & pesto sauce cooked in tandoor	
Bharwan Kulcha	215
Choose from Potato / Mixed Vegetable / Onion / Paneer	

## Mithai / मिठाई

Assorted Kulfi [अ]	525
Hyderabad Shahi Roll	595
Coconut and drynuts rolls coated with sugar syrup	
Kunafa Bird Nest	595
Kataifi nest filled with rabdi & topped with mini gulab jamun	
Jasmine Payasam, Stewed Tapioca Pearls, Roasted Almonds [अ]	625
Tapica pearls cooked in jasmine infused milk and scented with saffron	
Bombay Kulfi, Chia Seeds, Crackling Pops [अ]	645
Our take on saffron kulfi serve on bed of dry ice	

VEGAN [V] | SIGNATURE [अ]

Kindly inform your server of any allergies or dietary restrictions  
\*Goods and Service Tax is applicable on all prices.

dessert