



LUNCH MENU

Sunday to Thursday

Pappadam Selection, Tomato Kalongi Chutney & Nimbu Achari Raita *(G, D, V) 187 Cal*

Aloo Chaat, Tamarind, Sev *(D, V) 130 Cal*

Choice of

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat *(D, N, Md) 165 Cal*
Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber *(E, D, Md) 217 Cal*
Goan Cafreal Salmon Tikka, Tomato Chutney *(D, E) 162 Cal*

Choice of

Kid Goat Methi Keema, Salli Pao *(G, D, E) 271 Cal*
Chana Masala, Pyaz Kulcha *(Vg) 212 Cal*
Goan Prawn Curry *(C, D) 146 Cal*
Sabzi Tawa Pulao *(N) 396 Cal*

Served with: Dal Maharani *(D, N) 285 Cal*, Saag Makai *(D) 118 Cal*

Choice of

Bread Basket *(G, D, E) 1170 Cal*
Basmati Rice *184 Cal*

Choice of

Gulab Jamun & Cardamom Mawa Rabri *(D, N, G) 343 Cal*
Gold Leaf Badami Kheer *(D, N) 286 Cal*

(C) Crustacean (Ce) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (Lu) Lupin (Md) Mustard (Mo) Molluscs (N) Nuts (P) Peanuts (S) Sesame (Sb) Soybean (So2) Sulphur dioxide (Su) Sulphur (V) Vegetarian (Vg) Vegan. Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. Please note all game may contain shot. * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All prices are inclusive of 15% VAT.