

Small Plates

CAULIFLOWER PAKODA \$16

Carrot Pachadi, Peanut Thecha, Kumquat, Curry Leaf

YOGURT CHAT \$18

Strawberry, Crispy Potato, Tamarind, Mint

EDAMAME & ASPARAGUS KEBAB \$18

Mango Chunda Coulis, Cultured Buttermilk, Mint Chutney

PARMESAN LACCHA ROTI \$18

Smoked Goat Yogurt, Tomato & Rhubarb Chutney

TANDOORI AVOCADO \$18

Green Chickpea Hummus, Dosa Crisp

PANEER BHURJI ROLL \$18

Crispy Kataifi, Chili-Peanut Chutney

JACKFRUIT BIRRIA TACO A LA PLANCHA \$20

Cheese, Chettinad Sauce, Pickled Onion

MALAI MOREL \$20

Stuffed Baby Courgette, Parmesan Yakhn, Cordyceps Korkorei

TIGER SHRIMP XEC XEC \$26

Miso, Bedgi Chili, Gooseberry Chutney

CHICKEN GUSHTABA \$22

Amul Cheese Fondue, Leeks, Summer Truffle

KERALA FRIED CHICKEN WINGS \$22

Hempseed Chutney, Buddha's Hand Aioli

DUCK SEEKH KEBAB \$22

Apricot & Chili Chutney, Pickled Fruits

POMEGRANATE GLAZED PORK BELLY \$22

Pomegranate, Ginger Glaze, Charred Padron Peppers

GOAT GHEE ROAST TACO \$24

Pickled Onion, Chettinadu-Birria, Lime

LAMB KEEMA \$26

Potato Textures, Peas, Masala Babka

Large Plates

EGGPLANT & POBLANO DUMPLING \$30

Poppy Seed Salan, Peanut Thecha, Collard Sali

ROASTED ACORN SQUASH \$30

Bisi Bele Bhat, Sambar, Rice Papad

DUM ALOO QUICHE \$32

Kashmiri Saffron Gravy, Sea Buckthorn Chutney, Pistachio

ORGANIC SACH PANEER POLLICHATHU \$32

Curry Leaf, Malabar Curry, Ginger

BUTTER CHICKEN \$32

Smoked Red Pepper Makhani, Fenugreek

BEEF SHORT RIBS \$42

Madras Curry, Grilled Root Vegetables, Snail Chutney

GUNPOWDER SEA BASS \$46

Coconut & Green Mango Curry, Bay Shrimp, Courgette

LAMB SHANK ROAST \$48

Zarda Pulao, Caramelized Onion, Cashew, Mint, Nihari

Sides

Garlic / Plain Naan \$6

Saffron Rice \$6

Black Dairy Dal \$14