

Late Night Cravings (10:00 PM- 1:30 AM)

Aloo Tikki Chaat	14.95
Stuffed potatoes crisp patties topped with yogurt and assorted organic dips	
Samosa Chaat	14.95
Smashed samosas topped with chickpeas, organic dips and yogurt	
Pani Puri	12.99
Crisp water balls served with traditional stuffing and spicy water	
Chili Idli	15.00
South indian steamed rice cake tossed in spicy hakka style sauce	
Gobi Manchurian	16.50
Deep fried battered cauliflower florets tossed in manchurian sauce	
Chicken lollipop	17.99
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Chili Paneer	16.99
Cottage cheese cubes tossed in hakka style spicy chili sauce with diced onions and bell peppers	
Chili Chicken	17.95
Chicken tossed in hakka style spicy chili sauce with diced onions and bell peppers	
Chili Fish	18.95
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Amritsari Fish Pakora	18.00
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Chicken wings	17.99
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Veg Momos	15.00
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Chicken momos	17.00
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Paneer tikka	19.95
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Malai soya chaap	18.95
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Tandoori chicken	18.95
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Chicken tikka achari	18.95
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Tandoori fish	23.95
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Veg Noodles	18.00
House special veg noodles served with chef's choice of sauteed vegetables	
Veg Schezwan Fried Rice	15.99
Basmati rice tossed in spicy sauce with chef's choice of vegetables	
Chicken Schezwan Fried Rice	16.99
Basmati rice tossed in spicy schezwan sauce with chicken and vegetables	
Chicken Noodles	19.00
House special noodles served with chef's special savoury chicken	

Main Course

Butter Chicken	21.00
Charcoal charred chicken morsels cooked in tomato base rich creamy gravy	
Karampodi Chicken	20.00
Boneless chicken cooked in hyderabadi style south indian gravy	

Delhi's special chicken	21.00
Boneless chicken served in reach creamy and yogurt base sauce with black pepper	
Chicken Tikka Masala	21.00
Chicken Tikka cooked in tomato base gravy with diced onions and bell peppers finished with fenugreek leaves	
Amritsari Dhabe di Curry	21.00
Boneless chicken cooked in onion base with fresh herbs, green chilies with traditional spices	
Lamb Rogan Josh	21.00
Boneless lamb cooked in traditional kashmir style gravy	
Hyderabadi Lamb Curry	21.00
Lamb cooked with potatoes in spicy gravy	
Kadai Paneer	18.95
Cottage cheese, diced onions and bell peppers sauteed together cooked in onion base gravy with traditional kadai masala.	
Paneer Shahi	18.99
Cubes of cottage cheese cooked with onion and cashew base gravy	
Malai Kofta	19.99
Royal kofta balls dipped in the rich cashew base gravy	
Paneer Tikka Masala	18.95
Paneer cooked in tomato base gravy with diced onions and bell peppers finished with fenugreek leaves	
Dal Tadka	17.95
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Dal Makhni	17.95
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Chana Masala	17.95
Chicken drumsticks tossed in chili garlic and honey mustards sauce	
Garlic Naan	3.99
All purpose flour bread topped with garlic cooked in clay oven finished with butter	
Butter Naan	3.50
All purpose flour bread cooked in clay oven finished with butter	
Tandoori Butter Roti	3.50
Wheat flour bread cooked in clay oven finished with butter	
Garlic Roti	3.50
Wheat flour bread topped with garlic cooked in clay oven finished with butter	
Lacha Paratha	5.50
Layered and flaky wheat flour bread cooked in clay oven finished with butter	
Bread basket	12.00
Garlic naan, tandoori butter roti and tricone methi paratha in a basket to complete your main course	
Veg Biryani	19.00
Chef's choice of vegetables and basmati rice cooked in dum with freshly pounded spice and mint	
Chicken Biryani	21.00
Boneless Chicken and basmati rice cooked in dum with freshly pounded spice and mint	
Lamb Biryani	22.00
Boneless lamb and basmati rice cooked in dum with freshly pounded spice and mint	
Paneer biryani	20.00
Traditional cottage cheese and basmati rice cooked in dum with freshly pounded spices and mint	

Kindly inform us of any allergies or dietary request