



Small Plate

Khasta Samosa Ragda

Crispy Samosa stuffed with potatoes and sweet green peas masala topped with sweet yogurt, tamarind & coriander chutney.

\$12

Ram Laddoo with Mircha

Crispy fried lentil balls served with Julien radish, sour mint & Green fried chilies

\$12

Aloo Tikki Chat

A Crispy potato patty flavoured with Indian spices and topped with chopped onion yogurt and some sauces

\$12

Spring Roll

A Crispy snack filled with minced vegetables.

\$11

Palak Patte Ki Chat

Baby spinach Pakoras Served with Sweet yogurt, S3 Chutneys and garnished with grapes and pomegranate seeds.

\$11

Mango Salad

Mango, Bell Peppers and Chef's secret dressing

\$11

Green Salad

Tomatoes, Onions, Cucumber, Baby Carrots and Lemon

\$9

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Lunch Express



Rice Bowl*

\$14

Served with chef's special vegetarian or chicken curry (Highway paneer butter masala, Punjabi chole, Lentils, Butter chicken, Chef's special chicken curry)

Keema Naan with Gravy

\$15

Naan stuffed with keema (Lamb / Chicken) and chef's special gravy.

Amritsari Kulcha with Channa

\$15

Traditional Indian bread stuffed with potatoes, cottage cheese and cauliflower. Served with chickpea curry and soft drink

Aloo Prantha

\$14

Traditional Indian bread stuffed with onions; potatoes; cottage cheese topped with butter. Served with mixed raita.

Paneer Prantha

\$14

Traditional Indian bread stuffed with onions; cottage cheese topped with butter. Served with mixed raita.

Kathi Roll

\$14

Choice of Tandoori Paneer, Chicken, Soya Chap, Lamb* tossed with mixed vegetables, onions mixed with Mayo and Mint sauce wrapped in Roomali Roti (Thin-Bread), Made in house served with pop.

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Appetizers (Veg)

Paneer Tikka Anardana

Tandoori Cottage Cheese

Served with raw mango, mint, corn & pomegranate chat.

\$18

Pudina Pepper Paneer Tikka

Char grill paneer, pepper, hung yogurt spices & mint chutney.

\$18

Malai Soya Chap

Cream cheese & cardamom flavoured delicate soya bites.

\$16

Corn Kurkure

Baby corn tossed with assorted pepper and chilies.

\$16

Veg Manchurian

Indo Chinese dish made with wisps of vegetables formed into dumplings and dunked into a sauce.

\$16

Chilly Paneer

Cubes of fried crispy paneer are tossed in a spicy sauce

\$16

Honey Chilly Cauliflower

Batter-fried cauliflower sautéed in a sweet and spicy sauce.

\$17

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Appetizers (Non-Veg)

Delhi Style Tandoori Chicken

Half chicken marinated in tandoori masala and Indian spices served with salad and mint sauce (Bone-In 4pcs).

\$19

Afghani Chicken Tikka

Chicken leg baked in tandoor after marinating in hung yogurt, crushed black pepper, fresh cream and cashew paste. Served with corn and mango spring salad along with mint sauce (Bone-in 4 Pcs).

\$20

Smoked Spicy Chicken Tikka

Served with corn and mango spring salad along with mint sauce.

\$20

Pahari Chicken Tikka

Straight from the mountains chicken leg pieces leisurely marinated with the paste of mint leaves, coriander, garlic and ginger. Served with corn and mango spring salad along with mint sauce (Bone-In 4Pcs)

\$20

Parmesan Malai Chicken Kebab

Succulent chunks of chicken wrapped in creamy textures of cheese cream cheese and sour cream along with spices. Served with corn and mango spring salad along with mint sauce. (Boneless 6pcs)

\$19

Haryali Chicken Tikka

Classic north Indian starter where chicken is flavoured with fresh cream herbs (Mint and coriander leaves) along with spices. Served with corn and mango spring salad along with mint sauce (Boneless 6 Pcs)

\$20

Chilly Chicken

Sweet spicy and crispy appetizer made with boneless chicken, bell peppers, garlic, chili and soya sauce.

\$19

Kalmi Kebab

Bone-In chicken marinated in aromatic and flavourful Indian spices with the kick of saffron and grilled to perfection

\$20

Lamb Seekh Kebab

Skewered minced lamb prepared with fresh herbs Indian spices.

\$20

Chilly Prawns

Cubes of fried crispy prawns are tossed in a spicy sauce.

\$28

Chicken Seekh Kebab

Skewered minced chicken with onion and Indian spices.

\$19

Fall of the Bone

Slow braise cooked tandoori lamb rack Pistachio crust& pickled onion Salad(4pcs).

\$28

Tandoori Konkani Prawn

Tiger prawns marinated with a blend of pickled chilies & tomatoes.

\$28

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Veg - Mains... chase the flavours

Lasooni Palak / Palak Paneer \$16/ \$17

Fresh spinach with cherry tomato, garlic & salli crispy.

Tawe Ka Latpata Paneer \$17

Pickled Cottage cheese and diced bell pepper flavored with authentic Indian spices.

Bhuna Lasoon Ka Baigan Bhartha \$16

Roasted garlic & eggplant mash cooked with sweet green peas.

Adarki Aloo Gobi \$16

Spiced cauliflower & potato

Marwari Bhindi \$16

Starry eyed okra with onion & tomato, topped with black & white sesame

Highway Paneer Butter Masala \$17

Cottage cheese in tomato gravy, cardamom & mace infused, Finished with kasoori methi

Mewa Mawa Kofta \$17

Malai Koftas are melt in the mouth fried dumplings of cottage cheese, napped with in a creamy smooth curry.

Kumbh Makai aur Palak \$17

Try our variation with spinach, corn and mushrooms in an eclectic mix.

Mushroom Tikka Masala \$16

Mushrooms cooked in onion tomato-based gravy with a blend of spices.

Punjabi Chole \$15

North Indian Style Cooked Chickpeas

Subz Foogath \$16

Spicy mix vegetables tossed fresh coconut, south Indian curry leaf Temper.

Mix Vegetables \$16

Fresh vegetables cooked in a blend of Indian spices.

Hyderabadi Dal Katli \$15

Yellow lentil, tempered with mustard, curry leaf garnished with fried julienne spinach.

Dal Aravali \$16

Whole black gram simmered overnight on tandoor, enriched with cream Served with a dollop of home churned butter.

Soya Chap Tikka Masala \$17

Soya chap curry made with rich spices, cream and butter.

Malai Methi Mutter / Paneer \$17

Smooth Rich and Delicious curry made in white gravy with fenugreek, peas, and cashews

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Non Veg - Mains... chase the flavours

Because I love it!

Slow-cooked chicken with caramelized tomatoes & Spices a.k.a **(BUTTER CHICKEN)**

\$22

Dhabha Style Chicken Curry

Dhaba style chicken curry is spicy, hot, and fragrant. It is made with ground spices, onions, and tomatoes.

\$22

Kadai Chicken Lazzatdar

Lazzatdar Chicken morsels in roasted dry red chilies and coriander, cooked in kadai.
(It can be prepared without nuts also. Please ask)

\$22

Chicken Tikka Masala

Tandoori cooked smoky chicken, onions and bell peppers served in a rich tomato and onion-based gravy.

\$22

Murgh Methi Malai

Mughlai Dish Prepared with chicken and fresh fenugreek simmered in rich creamy curry.

\$22

Laal Maas

Spicy royal Rajasthani mutton curry with chili onion gravy, Charcoal smoked flavor.

\$24

Madras Chicken Curry

Southern Spices, Coconut Milk.

\$22

Old Delhi ka Lamb Korma

Lamb braised in brown onion and yogurt gravy. Scented with rose and vetiver extract.

\$24

Dum Murgh Kali Mirch

Deleicious peppery curry of marinated chicken cooked in balck pepper yogurt gravy.

\$22

Goan Lamb vindaloo

A fiery Portuguese lamb delight, slow cooked with coconut vinegar.

\$24

Chicken – Do - Pyaza

Delicious aromatic chicken and onion curry with depth of flavours.

\$22

Lamb Palak

Palak lamb is tender pieces of boneless lamb and spinach leaves simmered in an onion-tomato gravy made creamy with cashews

\$24

Chicken Vindaloo

A fiery Portuguese chicken delight, slow cooked with coconut vinegar.

\$22

Kadhai Jhinga (Shrimp / Prawns)

Jumbo Prawns with subtle spiced gravy.

\$25

Chicken Palak

Palak Chicken is tender pieces of boneless chicken breast and spinach leaves simmered in an onion-tomato gravy made creamy with cashews.

\$22

Shrimp Makhni

Jumbo Prawns with subtle butter gravy.

\$26

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Accompaniments

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| Onion Salad | \$6 |
| Onions mixed with spices; green chillies tossed with lemon. | |
| Vinegar Onions | \$6 |
| Mini Onions Soaked in sweet vinegar | |
| Papadum | \$5 |
| Thin and crispy cracker backed in the tandoor. A perfect side with every meal. | |
| Mixed Raita | \$6 |
| Yogurt with fine chopped Cucumber, Tomato, onions) | |
| Onion, Green Chillies & Achar | \$6 |
| Onion Green chilly with traditional Indian pickles. | |
| Plain Yogurt | \$5 |
| Fresh yogurt made in house. | |

Only for Kids

| | |
|---------------------------------|------|
| River from Jungle Book | \$15 |
| Chicken / Paneer | |
| Potato Wedges with Gravy | \$10 |
| Chicken / Paneer | |
| Fries | \$9 |

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Breads

Plain Naan

Traditional Indian Bread cooked in the tandoor, made of refined flour.

\$5

Butter/ Basil/ Garlic Naan

Traditional Indian Breads cooked in the tandoor, topped with butter/sprinkled with dried basil leaves/sprinkled with garlic.

\$6

Za'atar Naan

Traditional Indian Bread cooked in the tandoor, Sprinkled with Za'atar seasoning.

\$6

Carom Seeds Parantha

Layered, whole-wheat bread cooked in the tandoor.

\$6

Plain / Butter Roti

Traditional whole wheat Bread cooked in the tandoor topped with Butter (Optional)

\$4 / \$5

Rice

Steamed Basmati Rice

Freshly cooked basmati rice.

\$6

Jeera Rice

Basmati Rice cooked with cumin and herbs.

\$8

Mumbai Tawa Rice

Popular Mumbai street food of rice n vegetables sauteed together with pau bhaji masala and other spices - herbs.

\$9

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Jhol ke Masale Ki Biryani

Vegetables Biryani

Basmati Rice cooked with vegetables, herbs and chef's secret spices.
Served with a side of raita.

\$15

Chicken Biryani

Basmati Rice cooked with Boneless chicken, herbs and chef's secret spices.
Served with a side of raita.

\$17

Lamb Biryani

Basmati Rice cooked with boneless lamb, herbs and chef's secret spices.
Served with a side of raita.

\$19

Shrimp Biryani

Basmati Rice cooked with shrimps, herbs and chef's secret spices.
Served with a side of raita.

\$21

Desserts.... a sweet climax

Malai ke Tukde

Dumplings made from cottage cheese soaked in a sweetened thickened milk, served cold.

\$7

Moong Dal Halwa

A classic sweet dish made with yellow moong lentils, sugar, ghee, and dry fruits.

\$7

Gajar Halwa (Carrot Pudding)

A sweet carrot-based desert made from grated carrots with milk, sugar and dry fruits.

\$7

Stuffed Gulab Jamun

Milk-solid based sweet soaked in a sugar syrup, served hot.

\$7

Kulfi

Mango Sensation, Kesari Rajbhog, Dreamer's Delight (Paan)
Ravishing Rose, Artisan Malai

\$7

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