

# **STREET FOOD**

Vegetable Samosa(1pc)	\$1.49 each
Chicken Samosa (1pc)	\$1.99 each
Veg Puffs	\$2.49 each
Chicken Puffs	\$2.49 each

	<b>Half Tray</b>	<b>Large Tray</b>
Dahi Bhalla	\$45	\$90
Samosa Chaat	\$50	\$100
Aloo Tikki Chaat	\$50	\$100
Dahi Papdi Chaat	\$50	\$100
Avocado Papdi Chaat	\$55	\$110
Vada Pau (02)	\$55	\$110
Pau Bhaji	\$60	\$125
Bombay Bhel	\$50	\$100

# Appetizers & Kebabs

## Half Tray      Large Tray

(Serves 5 to 7 people) (Serves 15 to 20 people)

<b>Paneer Tikka</b>	<b>GF</b>	<b>\$65</b>	<b>\$150</b>
(Paneer cubes marinated with yogurt, ground spices and red masala, cooked in Tandoor)			
<b>Laal Mirch Chicken Tikka</b>	<b>GF</b>	<b>\$75</b>	<b>\$180</b>
(Boneless Chicken marinated in special tandoori masala, cooked in tandoor)			
<b>Garlic Malai Murgh Tikka</b>	<b>GF</b>	<b>\$75</b>	<b>\$180</b>
(Boneless chicken pieces marinated with garlic paste, spices, yogurt, cream and grilled in Tandoor)			
<b>Tandoori Chicken</b>	<b>GF</b>	<b>\$75</b>	<b>\$180</b>
(02 Quarter Chicken leg/thigh bone in marinated in special tandoori masala, cooked in Tandoor)			
<b>Chicken Keema Cutlet</b>	<b>GF</b>	<b>\$75</b>	<b>\$180</b>
(Minced Chicken keema, cumin, garam masala, served with mint chutney)			
<b>Chicken Seekh Kebab</b>	<b>GF</b>	<b>\$75</b>	<b>\$180</b>
(Minced Chicken, marinated with lime, corriander and cumin, grilled in Tandoor)			
<b>Lamb Seekh kebab</b>	<b>GF</b>	<b>\$85</b>	<b>\$200</b>
(Minced lamb, marinated with lime, corriander and cumin, grilled in Tandoor)			

# VEGETARIAN CURRIES

<b>Chowpatty Chole</b>	<b>V/GF</b>	<b>\$50</b>	<b>\$120</b>
(Chickpeas cooked with onions, tomatoes, and mango powder)			
<b>Dal Makhani</b>	<b>GF</b>	<b>\$65</b>	<b>\$140</b>
(Dark, rich & deeply flavored, simmered over 24 hours for extra harmony)			
<b>Lasooni Cauliflower</b>	<b>V/GF</b>	<b>\$75</b>	<b>\$160</b>

(Cauliflower florets, sweet chilli, sambal, sesame seeds)

**Aloo Gobi Adraki** **V/GF** **\$75** **\$160**

(Potatoes cubes, Cauliflower florets, ginger, homemade spices)

**Mix vegetables Kolhapuri** **GF** **\$75** **\$160**

(Mix vegetables, paneer, dry red chilli, spicy Kolhapuri masala)

**Baigan Bharta** **GF** **\$75** **\$160**

(Tandoori roasted eggplant done with medium spiced, onion & tomatoes)

**Paneer Tikka masala** **GF** **\$85** **\$175**

(Enjoy this paneer dish in Tikka masala sauce)

**Palak Paneer** **GF** **\$85** **\$175**

(Spinach, Cottage cheese, garam masala, cumin powder)

**Malai Kofta** **\$85** **\$175**

(Crumbled paneer balls simmered in rich creamy cashew gravy)

## **NON-VEGETARIAN CURRIES**

**Prawns Moilee** **\$17.95 GF** **\$110** **\$250**

(Tiger shrimps cooked perfectly in an onion and tomato base gravy, coconut milk, curry leaves)

**Goan Fish Curry** **\$17.95 GF** **\$110** **\$250**

(Fish simmered in ground spices, coconut milk, bay leaf and coconut)

**Calamari Balchao** **\$16.95 GF** **\$110** **\$250**

(Stir fried calamari, Goan Balchao masala)

<b>Butter Chicken</b>	<b>\$15.95</b>	<b>GF</b>	<b>\$85</b>	<b>\$190</b>
(A classic- do we need to say more!!)				
<b>Chicken Sukka</b>	<b>\$15.95</b>	<b>GF</b>	<b>\$85</b>	<b>\$190</b>
(Hot & spicy Chicken, dry red chilli, Sukka masala, Onion ginger masala)				
<b>Malwani Chicken</b>	<b>\$15.95</b>	<b>GF</b>	<b>\$85</b>	<b>\$190</b>
(Chicken cooked with freshly made ground spices, coconut, and dried red chilli)				
<b>Chicken Tikka Masala</b>	<b>\$15.95</b>	<b>GF</b>	<b>\$85</b>	<b>\$190</b>
(Chicken Tikka with delectable blend of flavorful spices, Onion tomato gravy)				
<b>Chicken Kolhapuri</b>	<b>\$15.95</b>	<b>GF</b>	<b>\$85</b>	<b>\$190</b>
(Boneless chicken, Kolhapuri spices, hot & spicy)				
<b>Bombay Chilli Chicken</b>	<b>\$15.95</b>	<b>GF</b>	<b>\$85</b>	<b>\$190</b>
<b>(Stir fried spicy chicken cooked Bombay style with peppers and onions)</b>				
<b>Lamb Vindaloo</b>	<b>\$17.95</b>		<b>\$95</b>	<b>\$210</b>
(Boneless lamb, spicy & tangy vindaloo masala, potatoes cubes)				
<b>Lamb Rogan josh</b>	<b>\$17.95</b>		<b>\$95</b>	<b>\$210</b>
(Grass fed lamb pieces cooked in slow flame with Chef's special spices)				
<b>Malwani Mutton Curry</b>	<b>\$17.95</b>		<b>\$95</b>	<b>\$210</b>
(Slow braised bone in goat cooked with freshly made ground spices, Coconut, dried red Chilli)				

## **Biryani and Pulao**

<b>Mumbai Chicken Berry Biryani</b>	<b>\$75</b>	<b>\$180</b>
(Parsi Chicken curry, long-grained basmati, dried cranberries, fried onions, raita)		
<b>Mumbai Mutton Berry Biryani</b>	<b>\$85</b>	<b>\$210</b>

(Parsi Bone-in Mutton curry, long-grained basmati, dried cranberries, fried onions, raita)

**Spicy Kolhapuri Lamb Biryani** \$85 \$210

(Spicy Kolhapuri boneless lamb, long grain basmati, fried onions, raita)

**Parsi Prawns Pulao** \$85 \$210

**Bombay Tawa Pulao** \$45 \$100

(Mixed vegetables, potatoes, long grained basmati, raita)

**Ghee Roasted Jeera Rice** \$45 \$100

(Clarified butter, long grain basmati, roasted cumin, Fried onions)

**Basmati Rice** \$25 \$60

## **Bread Bar**

**(Minimum order required for 10 people)**

Tandoori Butter Roti \$2 each

Plain naan \$2.50 each

Butter naan \$2.75 each

Butter garlic naan \$2.75 each

Chilli Garlic Naan \$2.99 each

Aloo Paratha \$3.25 each

Gobi Paratha \$3.50 each