

## PALETTE TEASERS & PALETTE PLEASERS

### Gol gappa (Lucknow)

filled with spiced lentils & potatoes, with mint & tamarind water **1.50 /shot**

### Sprouted lentil salad (Jalandhar)

topped with tomatoes, cucumbers, almonds, apricots & masala vinaigrette **11½**

### Chaat (Udaipur)

with spinach, eggplant, sweet potatoes, crispy rice puffs & chutneys **11¾**

### Squid fried with rice flour (Cochin)

served with chili fennel yogurt dip **10¾**

### Fish pakora bites (Goa)

chickpea-battered ling cod topped with masala onions and jalapeños, mint onion chutney **12**

### Vegetable paneer pakoras

fried with chickpea flour, served with mint onion chutney **10½**

### Roadside chana masala with bhatura (Amritsar)

stewed chickpeas, served with indian fried bread **12**

## TARKARIYA KHANNA (VEGETARIAN)

### Eggplant bharta with sweet peas (Delhi)

roasted eggplant with garam masala, tomatoes & peas, topped with carrot pickles **13**

### Punjabi dhaal & saag paneer (Chandigarh)

served tiffin-style, with chapati **16**

### Green jackfruit (Tamil Nadu)

stewed with coconut milk **13¾**

### Chickpea, sweet potato & cashew koftas (Old Delhi)

in a tomato coconut cream curry **16¾**

## MAACHI NAGAR (SEAFOOD)

### Pan-seared ling cod (Calcutta)

with tangy mustard gravy **18¾**

### Prawns (Bombay)

in a sweet and sour coconut masala **17¼**

## GARAM MAAS (MEAT)

### Chicken korma (Rajasthan)

marinated grilled chicken with cashew garlic cream sauce, toasted almonds **19¾**

### Goat meat (Bangalore)

really, really, really slowly-cooked goat meat with dry red chilies & cassava root **20¾**

### Coconut Karahi chicken (Kerala)

with curry leaf masala **17¼**

### Duck biryani (Kerala)

slow-roasted in a clay pot with coconut rice **19¼**

## SAATH SAATH (BE WITH ME)

tandoori roti or naan **2**

paneer-stuffed naan **3½**

Kashmiri fruit naan **3¾**

### Wild boar & lamb kebabs (Chattra Sagar)

served with kachumber salad, coconut & mint chutneys **11½**

### Samosas (Indian democracy)

chicken, lamb & beef spiced with ground cumin, served with local fruit chutneys **10¼**

### Cashew, dates & potato kachori (Lucknow)

in a crispy pastry, served with warm tamarind chutney **9¾**

### Vikram's favourite snack

creamy cashew portabello mushroom on naan **9½**

### Pulled pork crostini

with crispy chickpeas, pickled onions, spiced yogurt & cilantro **14**

### Gunpowder prawns (Bombay)

in a sweet & sour masala, served on a rice appam **11¾**

### Paneer (Agra)

Indian cheese with mixed vegetables & roasted cashews **13¾**

### Cauliflower & potato (Punjab)

sabji with fenugreek **13**

### Featured Vegetable

chef's daily creation **13**

### Bombay smashed potatoes (Mumbai)

with tomatoes, garlic & chilies **10¼**

### Seafood medley (Konkan)

ling cod, mussels, squid & prawns in a coconut red chili curry, with spicy cassava fries **18¾**

### Pork (Kerala)

dry-rubbed tenderloin with black cardamom & apple curry **19½**

### Beef (Calicut)

short ribs braised in coconut milk with curry leaves & saffron **19¾**

### Lamb (Kashmir)

Mughlai-style stew with green cardamom, fenugreek cream curry **19¾**



We'll provide one meal to a youth in need through **Mealshare**.