

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 **12**

Chaat (Udaipur)
with spinach, eggplant, sweet potatoes, crispy rice puffs & chutneys **12¼**

Ling cod bites (Goa)
chickpea-battered ling cod topped with masala onions and jalapeños, mint onion chutney **12**

Paneer pakoras
fried with chickpea flour, served with mint onion chutney **10¾**

Roadside chana masala with bhatura (Amritsar)
stewed chickpeas, served with indian fried bread **12¼**

TARKARIYA KHANNA (VEGETARIAN)

Eggplant bharta with sweet peas (Delhi)
roasted eggplant with garam masala, tomatoes & peas, topped with carrot pickles **13½**

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**

MAAGHI NAGAR (SEAFOOD)

Pan-seared ling cod (Calcutta)
with tangy mustard gravy **18¾**

Prawns (Bombay)
in a sweet and sour coconut masala **18**

GARAM MAAS (MEAT)

Chicken korma (Rajasthan)
marinated grilled chicken with cashew garlic cream sauce, toasted almonds **19¼**

Goat meat (Bangalore)
really, really, really slowly-cooked goat meat with dry red chilies & cassava root **20¼**

Coconut karahi chicken (Kerala)
with curry leaf masala **17½**

Duck biryani (Kerala)
slow-roasted in a clay pot with coconut rice **19¼**

SAATH SAATH (BE WITH ME)

tandoori roti or naan **2** garlic naan **2½**
paneer-stuffed naan **4½** Kashmiri fruit naan **4¾**

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 **10¾**

Cashew, dates & potato patties (Lucknow)
in a crispy pastry, served with warm tamarind chutney **10¾**

Vikram's favourite snack
creamy cashew portabello mushroom on naan **10½**

Gunpowder prawns (Bombay)
in a sweet & sour masala, served on a rice appam **12**

Paneer (Agra)
Indian cheese with mixed vegetables & roasted cashews **13¾**

Cauliflower & potato (Punjab)
sabji with fenugreek **13½**

Featured Vegetable
chef's daily creation **13½**

Bombay smashed potatoes (Mumbai)
with tomatoes, garlic & chilies **11½**

Seafood medley (Konkan)
ling cod, mussels & prawns in a coconut red chili curry, with spicy cassava fries **18**

Pork (Goa)
vindaloo stewed pork with whole red chilies, vinegar & spices **16¼**

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**

kheema-stuffed naan **4¾**