









BAR FOOD MENU

- TANDOORI VEGETABLE PLATER** (Veg.)   90
Classic paneer tikka, portobello mushrooms, cauliflower, pineapple char-grilled in tandoor, mint & spicy tomato chutney
- PANNER TIKKA SKEWER** (Veg.)  180
Tawa grilled cottage cheese & peppers marinated with aromatic spices, dressed with a sweet and sour mango chutney
- KEEMA DABELI**   90
Bombay style bun filled with minced lamb, seasoned with aromatic herbs and spices
- SEEK SKEWER**   130
Deep fried minced beef skewer served with flavoured mayo
- SUBZ POTLI SAMOSA**   120
Vegetable samosa, lotus stem crisp, mint & tamarind chutney
- CHEESE CHASKA** (Veg.)   80
Amul cheese balls, spiced and deep fried - our chef's favourite snack
- BOMBAY FRIED CHICKEN**  100
Crisp fried boneless chicken thighs, tossed with spice mix, curry leaf & pickled tomato mayonnaise.

AVAILABLE UNTIL MIDNIGHT

MEXI - THALI

Indian Tortillas (3 pcs)

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| SCRAMBLED BURJI
(Veg.)   | 110 | BEEF SUKHA
  | 130 |
| Scrambled Cottage cheese, bell pepper, onions, spices, chutney & feta yoghurt | | Slow-cooked beef chunks, southern Indian spices, coconut & curry leaf | |
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 Dairy  Gluten (Veg.) - Vegetarian

No service charge, all the tips go to our staff