

# In the beginning

## TASTE PLATES

### Sunchokes Chaat

sweet potato, pomegranate emulsion, bean sprouts *koshimbir*  
10

### Kandhari Arbi

colocasia, fenugreek flatbread, pickled onion salsa  
11

### Kurkuri Bhel

lotus stems, avocado - tomatillo - green chili emulsion, tamarind chutney  
10

### Achari Murgh Lukhmi

pulled chicken phyllo, pickle marinade, herb - raisin chutney  
12

### Corn Paddu

corn - rice cakes, coconut - kaffir lime chutney, *gunpowder* masala  
11

### Vindaloo Momos

pork dumplings, bacon crumble, green apples, vindaloo sauce  
12

### Paratwala Paneer

layered cottage cheese, assorted chutney pipettes  
12

### Habanero Tikka

chicken kebab, habanero aioli, parmesan crisps  
12

### Sabudana Tikki

tapioca pearls, potato - green pea - asparagus mash, pickled yogurt chutney  
12

### Ambarsari Bhartha

eggplant, carom seed roti, garlic yogurt  
14

### Parsi Chimbori

beer battered crab, tomato pickle relish  
18

### Silbatte Ki Shaami

goat - lentil patties, pomegranate pearls, fried onions  
14

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## FROM THE

# Chef's table

### Bhatti Murgh Ki Champ

chicken chops, rum flambé, gram flour chutney  
14

### Kataifi Mushrooms

wild mushroom - saffron croquettes, goat cheese relish  
12

### Kasundi Prawns

calcutta mustard marinade, pickled fennel chutney  
16

### Dora Kebab

goat, saffron aioli, heirloom tomato salad, *ulta tawa* paratha  
14

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# Coming together

## SHARED PLATES

### Butternut Squash ke Kofte

broccoli - sweet corn *malai* curry,  
kale chips, saffron rice

20

### Dum ki Nalli

lamb shank, bone marrow  
yogurt sauce, saffron rice

24

### aRoqa Duck Leg Confit

*mappas* coconut curry, string  
hoppers, poppadams

24

### Rechado Macchi

sea bass, lemongrass - kaffir  
curry, beaten rice pilaf

26

### Achari Baingan

pickled eggplant, green lentil -  
pearl millet porridge, puffed  
lotus seeds

20

### Sigree Lobster

garlic - lemon pepper sauce, crab  
floss, *gobindobhog* pulao

26

### Khade Tamatar ka Murgh

chicken roulade, tomato - butter  
sauce, stuffed morels, onion seed  
bread

24

### Yakhni Pulao

*dum pukht* lamb pilaf, fennel-  
ginger spices

18

# Stuffed kulchas

SERVED WITH A SIDE OF CHEF'S SPECIAL SAUCE

### Paneer aur Hari Mirchi Kulcha

cottage cheese - jalapeno flatbread

6

### Shikampuri Kulcha

minced lamb meat flatbread

7

### Achari Murgh Kulcha

pickled chicken kebab flatbread

7

### Amul Kulcha

chicken *makhani* flatbread

7

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In India, the city of Amritsar is popularly known as Kulchaland, famous for its different types of kulchas. The tradition of kulchas is more than a century old, where stuffed bread doughs were cooked in the clay oven till charred from the outside; soft and fluffy on the inside.

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