

NOMI

CHAMPAGNE & SPARKLING WINES

	125 ML	BOTTLE
BOUVET LADUBAY SAUMUR BRUT LOIRE VALLEY, FRANCE CRISP LOIRE SPARKLING WINE WITH APPLE, CITRUS, AND BRIOCHE NOTES. PERFECT FOR CELEBRATIONS	7.45	34.95
NICOLAS COURTIN BRUT CHAMPAGNE, FRANCE A YOUNG LABEL WITH BISCUITY AND CITRUSY NOTES	11.95	59.95
DEVAUX 'OEIL DE PERDRIX' ROSÉ CHAMPAGNE, FRANCE MADE BY MICHEL PARISOT, THIS ROSÉ OFFERS REDCURRANT AND RASPBERRY FLAVOURS	12.95	64.95
BOLLINGER 79.95 CHAMPAGNE, FRANCE A LUXURIOUS CHAMPAGNE WITH NOTES OF ROASTED APPLE, WALNUT, AND TOASTED BRIOCHE		
BOLLINGER ROSÉ 89.95 CHAMPAGNE, FRANCE A BLEND WITH FRUITY AROMAS, STRUCTURED AND VELVETY WITH NOTES OF FRESH STRAWBERRY AND CHERRY		
LOUIS ROEDERER BRUT 99.95 CHAMPAGNE, FRANCE A SUSTAINABLY CRAFTED CHAMPAGNE WITH NOTES OF BLOSSOM AND BUTTERY PASTRY. WORLD CHAMPION CLASSIC NV BRUT WINNER		
DOM PÉRIGNON, 2013 299.95 CHAMPAGNE, FRANCE ELEGANT 2013 VINTAGE CHAMPAGNE WITH RIPE FRUIT AND TOASTY NOTES, SHOWCASING ITS UNIQUE HARVEST		

WHITE WINES

	125 ML	175 ML	BOTTLE
CRESCENDO, PINOT GRIGIO VENETO, ITALY VIBRANT AND REFRESHING WITH PEAR AND CITRUS NOTES	7.95	9.45	32.95
EMMA MARRIS, SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND A UNIQUE SAUVIGNON WITH NOTES OF GREEN APPLE AND LIME. IWC AWARD WINNER FOR THE 2021 VINTAGE	9.45	10.95	34.95
HENRI EHRHART, GEWÜRZTRAMINER, RÉSERVE PARTICULIÈRE ALSACE, FRANCE TEXTURED, AROMATIC WINE WITH FLORAL NOTES AND SPICE, PERFECT FOR SPICY OR CREAMY DISHES. HIGHLY RECOMMENDED BY THE CHEF	9.95	11.45	39.95
POUILLY FUME, SAUVIGNON BLANC 49.95 LOIRE VALLEY, FRANCE A REFINED FRENCH WHITE WINE WITH VIBRANT NOTES OF CITRUS, GREEN APPLE, AND A HINT OF FLINTY MINERALITY. CRISP AND ELEGANT			
CHATEAU DE CREZANCY, SANCERRE, SAUVIGNON BLANC 59.95 LOIRE VALLEY, FRANCE FRESH WITH AROMAS OF CITRUS AND WHITE PEACH			
CHABLIS 1ER CRU, CHARDONNAY 70.95 BURGUNDY, FRANCE CRISP WITH NOTES OF GREEN APPLE AND CITRUS; PERFECT FOR SEAFOOD			
DUCKHORN, CHARDONNAY 71.95 NAPA VALLEY, USA LUXURIOUS NAPA CHARDONNAY WITH PEACH, LEMON, AND OAK—CHEF RECOMMENDED FOR OAKY WINE LOVERS			

CURATED WITH PASSION AND PRECISION BY OUR HEAD CHEF AND SOMMELIER, KARTIK BHARDWAJ, THIS MENU IS A CELEBRATION OF FLAVORS, CRAFTED TO ELEVATE YOUR DINING EXPERIENCE. EACH PAIRING REFLECTS EXPERTISE AND CARE, THOUGH WE RECOGNIZE THAT TASTE IS DEEPLY PERSONAL—WHAT DELIGHTS US MIGHT NOT RESONATE WITH EVERYONE. WE ENCOURAGE YOU TO INDULGE, EXPLORE, AND EMBRACE THE JOURNEY OF DISCOVERING YOUR OWN FAVORITES. LET EVERY BITE AND SIP LEAVE YOU CAPTIVATED

RED WINES

	125 ML	175 ML	BOTTLE
THE GUV’NOR	7.95	9.45	32.95
TORO, SPAIN A BLEND PRIMARILY OF TEMPRANILLO GRAPES, OFFERING PLUM AND BLUEBERRY NOTES ENHANCED WITH TOASTED SPICE			
BEHIIND CLOSED DOORS	8.45	9.95	32.95
LISBON, PORTUGAL JUICY RED WITH BLACKBERRY AND WILD THYME, MADE FROM TOURIGA NACIONAL AND TEMPRANILLO, ONE OF OUR CHEF’S FAVOURITES			
LÉON PERDIGAL CÔTES-DU-RHÔNE.	8.45	9.95	32.95
RHONE VALLEY, FRANCE A BLEND OF GRENACHE, SYRAH, MOURVÈDRE, AND CINSAULT, OFFERING JAMMY RED FRUIT AND CLASSIC SYRAH SPICE			
ALTURO, MALBEC	9.45	10.95	34.95
MENDOZA, ARGENTINA CRAFTED FROM MALBEC GRAPES, THIS JUICY WINE DELIVERS CHERRY, PLUM, AND BLUEBERRY NOTES			
NEGRAR APPASSIMENTO ROSSO	35.95		
VENETO, ITALY RICH, PLUMMY APPASSIMENTO WINE FROM CORVINA, RONDINELLA, & MOLINARA, PERFECT WITH OUR LAMB SPECIALTIES			
AMARONE DELLA VALPOLICELLA	64.95		
VENETO, ITALY RICH ITALIAN RED WITH DRIED FRUITS, CHOCOLATE, AND SPICE—NOMI’S FAVOURITE			
AGOSTINA PIERI BRUNELLO DI MONTALCINO DOCG	68.95		
TUSCANY, ITALY A FULL-BODIED WINE CRAFTED FROM 100% SANGIOVESE GRAPES, WITH FLAVOURS OF RED AND BLACK FRUITS			
CHÂTEAU LYNCH-MOUSSAS 2013, PAUILLAC	99.95		
BORDEAUX, FRANCE BOLD PAUILLAC WITH CABERNET SAUVIGNON AND MERLOT, OFFERING FRUIT AND SMOOTH TANNINS			
CLOS L’EGLISE 2004, POMEROL	199.95		
BORDEAUX, FRANCE MATURE POMEROL WITH MERLOT, CABERNET FRANC, BLACK FRUITS, MOCHA, AND TOBACCO			
PAUL JABOULET AÎNÉ ‘LA CHAPELLE’ HERMITAGE, 1994	299.95		
RHÔNE VALLEY, FRANCE AN EXEMPLARY WINE MADE FROM 100% SYRAH GRAPES, SHOWCASING COMPLEX TERTIARY NOTES			

ROSÉ WINES

	125 ML	175 ML	BOTTLE
THE GUV’NOR ROSÉ	7.95	9.45	32.95
TORO, SPAIN A BLEND OF GARNACHA, BOBAL, AND TEMPRANILLO OFFERING A UNIQUE TASTE PROFILE			
CHÂTEAU D’ESTOUBLON ‘ROSEBLOOD’	45.95		
LANGUEDOC-ROUSSILLON, FRANCE MEDITERRANEAN ROSÉ WITH RED BERRIES, CITRUS, AND FLORAL HINTS; CRISP AND ELEGANT			

DRAUGHT

	PINT	HALF PINT
ASAHI, JAPAN	6.45	4.25
WREXHAM LAGER	4.95	2.95

BEER BOTTLES 330 ML

BEER OF THE WEEK 3.95

ALCOHOL FREE BEER 0.0% 3.45

CIDER OF THE WEEK 5.45 (500ML)

WELSH DRINKS 25 ML

MENAI OYSTER GIN — 4.45

- DOUBLE DUTCH TONIC WATER — 2.45
- DOUBLE DUTCH POMEGRANATE & BASIL — 2.95

ANGLESEY RASPBERRY & LEMON VERBENA GIN — 4.45

- DOUBLE DUTCH TONIC WATER — 2.95
- DOUBLE DUTCH POMEGRANATE & BASIL — 2.95

DÀ MHÌLE SEAWEED GIN — 4.45

- DOUBLE DUTCH CUCUMBER & WATERMELON — 2.95
- DOUBLE DUTCH SKINNY TONIC WATER — 2.95

MALLOWS CHOCOLATE, CHILLI & SEA SALT GIN — 4.45

- DOUBLE DUTCH GINGER BEER — 2.95
- DOUBLE DUTCH CRANBERRY & GINGER — 2.95

MALLOWS BLOOD ORANGE & POMEGRANATE GIN — 4.45

- DOUBLE DUTCH POMEGRANATE & BASIL — 2.95
- DOUBLE DUTCH LEMONADE — 2.95

CLASSIC GIN PAIRINGS 25 ML

SAIGON BAIGUR PREMIUM DRY GIN, VIETNAM — 4.45

- DOUBLE DUTCH POMEGRANATE & BASIL — 2.95
- DOUBLE DUTCH CRANBERRY & GINGER — 2.95

HENDRICK'S, SCOTLAND — 4.45

- DOUBLE DUTCH CUCUMBER & WATERMELON — 2.95
- DOUBLE DUTCH SKINNY TONIC WATER — 2.45

TANQUERAY NO. 10, ENGLAND — 4.45

- DOUBLE DUTCH POMEGRANATE & BASIL — 2.95
- DOUBLE DUTCH CRANBERRY & GINGER — 2.95

ROKU, JAPAN — 4.45

- DOUBLE DUTCH CUCUMBER & WATERMELON — 2.95
- DOUBLE DUTCH CRANBERRY & GINGER — 2.95

BOMBAY SAPPHIRE, ENGLAND — 4.45

- DOUBLE DUTCH CRANBERRY & GINGER — 2.95
- DOUBLE DUTCH TONIC WATER — 2.45

FLAVOURED GIN PAIRINGS 25 ML

MERMAID PINK GIN, ENGLAND — 4.45

- DOUBLE DUTCH LEMONADE — 2.95
- DOUBLE DUTCH CRANBERRY & GINGER — 2.95

JAFFA CAKE GIN, ENGLAND — 4.45

- DOUBLE DUTCH GINGER BEER — 2.95
- DOUBLE DUTCH LEMONADE — 2.95

JUNIMPERIUM RHUBARB INFUSED GIN, ESTONIA — 4.45

- DOUBLE DUTCH POMEGRANATE & BASIL — 2.95
- DOUBLE DUTCH CRANBERRY & GINGER — 2.95

KYRÖ PINK GIN, FINLAND — 4.45

- DOUBLE DUTCH LEMONADE — 2.95
- DOUBLE DUTCH CRANBERRY & GINGER — 2.95

UKIYO YUZU, JAPAN — 4.45

- DOUBLE DUTCH CUCUMBER & WATERMELON — 2.95
- DOUBLE DUTCH LEMONADE — 2.95

NGINIOUS SMOKED & SALTED GIN, SWITZERLAND — 4.45

- DOUBLE DUTCH CUCUMBER & WATERMELON — 2.95
- DOUBLE DUTCH TONIC WATER — 2.95

RUM 25 ML

BACARDI WHITE RUM — 3.45

- DOUBLE DUTCH POMEGRANATE & BASIL — 2.95
- DOUBLE DUTCH CUCUMBER & WATERMELON — 2.95

KRAKEN SPICED RUM — 3.45

- DOUBLE DUTCH GINGER BEER — 2.95
- DOUBLE DUTCH CRANBERRY & GINGER — 2.95

TEQUILA 25 ML

JOSE CUERVO SILVER 3.95

- DOUBLE DUTCH CUCUMBER & WATERMELON — 2.95
- DOUBLE DUTCH CRANBERRY & GINGER — 2.95

WHISKY 25 ML

GLENFIDDICH, SCOTLAND 12 YO 3.95

PENDERYN SINGLE MALT 4.95

GENTLEMAN JACK, USA 3.95

VODKA 25 ML

BELVEDERE, POLAND — 3.95

HAKU, JAPAN — 3.95

BRANDY 25 ML

DOMAINE TARIQUET VSOP ARMAGNAC — 4.95

REMY MARTIN VSOP COGNAC — 5.95

DOMAINE TARIQUET XO ARMAGNAC — 6.95

ALCOHOL FREE SPIRITS 25 ML

CLEAN & CO GIN — 3.25

- DOUBLE DUTCH CUCUMBER & WATERMELON — 2.95
- DOUBLE DUTCH SKINNY TONIC WATER — 2.45

CLEAN & CO GINGER & RHUBARB PINK GIN — 3.25

- DOUBLE DUTCH POMEGRANATE & BASIL — 2.95
- DOUBLE DUTCH LEMONADE — 2.95

CLEAN & CO SPICED RUM — 3.25

- DOUBLE DUTCH GINGER BEER — 2.95
- DOUBLE DUTCH CRANBERRY & GINGER — 2.95

CLEAN & CO TEQUILA — 3.25

- DOUBLE DUTCH POMEGRANATE & BASIL — 2.95
- DOUBLE DUTCH LEMONADE — 2.95

SOFT DRINKS

APPLE/ORANGE JUICE — 3.45

PEPSI MAX — 3.45

COKE — 3.45

DOUBLE DUTCH TONIC WATER 150 ML — 2.45

DOUBLE DUTCH SKINNY TONIC WATER 150 ML — 2.45

DOUBLE DUTCH LEMONADE 200 ML — 2.95

DOUBLE DUTCH CUCUMBER WATERMELON 200 ML — 2.95

DOUBLE DUTCH POMEGRANATE & BASIL 200 ML — 2.95

DOUBLE DUTCH CRANBERRY & GINGER 200 ML — 2.95

DOUBLE DUTCH GINGER BEER 200 ML — 2.95

STILL WATER BOTTLE 750 ML — 3.95

SPARKING WATER BOTTLE 750 ML — 3.95

STARTERS

CHICKEN BIRYANI ARANCINI 7.95



EXPERIENCE AN EXPLOSION OF FLAVOURS WITH THESE CRUNCHY BALLS PACKED WITH BIRYANI RICE AND SHREDDED CHICKEN
CRESCENDO PINOT GRIGIO — ITS BRIGHT CITRUS AND PEAR NOTES CUT THROUGH THE RICHNESS AND KEEP EVERY BITE FEELING FRESH.

MANGO MAPLE CHICKEN 7.95



SAVOR THE UNIQUE FUSION OF EAST MEETS WEST WITH CRISPY PANKO-CRUSTED CHICKEN TOSSED IN A SWEET MAPLE-MANGO CHUTNEY AND PAIRED WITH A CREAMY GARLIC-HERB AIOLI
THE GUV’NOR ROSÉ — FRUITY NOTES BALANCE THE SWEETNESS AND SAVOURY TONES

CALCUTTA CHILLI CHICKEN 7.95



DIVE INTO THIS FIERY DISH OF PANKO-CRUSTED CHICKEN TOSSED IN SOY SAUCE WITH BELL PEPPERS AND ONIONS
BEHIND CLOSED DOORS RED — JUICY FRUIT CONTRASTS THE HEAT

CASHEW CRUSTED PRAWNS 9.95



PLUMP PRAWNS ENROBED IN A CRISP CASHEW CRUST, PROMISING A BALANCE OF TEXTURE AND TASTE
BOUVET LADUBAY SAUMUR BRUT — CRISP ACIDITY COMPLEMENTS THE CASHEW CRUST

PAPDI CHAAT 7.95 (CAN BE MADE VEGAN)



CRUNCHY FLATBREAD TOPPED WITH A MEDLEY OF HOMEMADE CHUTNEYS, CHICKPEAS, GREEK YOGHURT, AND A SPRINKLE OF SPICES, SERVED CHILLED
CRESCENDO PINOT GRIGIO — LIGHT AND REFRESHING TO BALANCE TANGY SPICES

SAMOSA CHAAT 7.95 (CAN BE MADE VEGAN)



SAMOSA TOPPED WITH HOMEMADE CHUTNEYS, CHICKPEAS, GREEK YOGURT, AND SPICES, SERVED LUKEWARM
HENRI EHRHART GEWURZTRAMINER — SUBTLE SWEETNESS ENHANCES THE TANGY CHUTNEYS AND WARM SPICES

CHILLI PANEER 7.95



RELISH PANEER CUBES TOSSED WITH SOY SAUCE, BELL PEPPERS AND ONIONS, CREATING A TANTALISING MIX OF FLAVOURS
CRESCENDO PINOT GRIGIO — A CRISP, REFRESHING WHITE THAT CUTS THROUGH THE SOY GLAZE AND ENHANCES THE PANEER’S DELICATE TEXTURE

FRESH MOZZARELLA MAKHANI 7.95



CREAMY MOZZARELLA IN A RICH MAKHANI SAUCE WITH TRUFFLE OIL
EMMA MARRIS, SAUVIGNON BLANC — VIBRANT CITRUS AND GREEN APPLE REFRESH THE CREAMY AND TRUFFLE-RICH SAUCE

TRIO OF SPINACH, POTATO, & ONION BHAJIS 6.95 VEGAN



GOLDEN-FRIED BHAJIS WITH TANGY TAMARIND-DATE CHUTNEY
THE GUV’NOR ROSÉ — FRUITY AND VIBRANT, CUTTING THROUGH THE FRIED TEXTURE OF THE BHAJIS

WE PRIORITIZE QUALITY AND FRESHNESS, WHICH MEANS OUR DISHES ARE PREPARED IN LIMITED QUANTITIES. SHOULD YOUR PREFERRED DISH BE UNAVAILABLE, WE EXTEND OUR APOLOGIES IN ADVANCE. IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES, PLEASE INFORM YOUR SERVER. DESPITE OUR BEST EFFORTS, WE CAN'T ASSURE THE COMPLETE ABSENCE OF ALLERGENS LIKE NUTS AND OTHER COMMON FOOD ALLERGENS IN OUR DISHES.



SIGNATURE DISHES



VEGETARIAN

VE VEGAN



HOT



EXTRA HOT

MAIN COURSE

PUNJABI BUTTER CHICKEN 13.95

A LABOUR OF LOVE AND OUR ULTIMATE SIGNATURE DISH. CHICKEN TIKKA, MARINATED OVER TWO NIGHTS WITH YOGHURT AND AROMATIC SPICES, IS GRILLED TO PERFECTION AND PAIRED WITH A LUXURIOUS MAKHANI SAUCE. THE SAUCE, STRAINED THROUGH A FRENCH BOUILLON STRAINER FOR ITS VELVETY TEXTURE, IS FINISHED WITH GHEE, BUTTER, CREAM, AND A HINT OF SWEETNESS

 **THE GUV'NOR — SOFT PLUM AND TOASTED SPICE ECHO THE RICHNESS OF THE SAUCE AND ELEVATE THE GRILLED CHICKEN**

MUGHLAI CHICKEN 13.95

CALL IT A COUSIN OF CHICKEN TIKKA MASALA . RICH, CREAMY, AND UNAPOLOGETICALLY DELICIOUS

 **ALTURO, MALBEC — JUICY PLUM ENHANCES THE CASHEW-ONION BASE**

ACHARI CHICKEN MASALA 13.95

JUICY CHICKEN TIKKA IN A TANGY ACHAR-STYLE SAUCE, ENRICHED WITH PICKLING SPICES FOR BOLD, AROMATIC FLAVOUR

 **THE GUV'NOR RED — SOFT, BOLD RED COMPLEMENTS PICKLING SPICES.**

CHICKEN CHETTINAND 13.95

INSPIRED BY THE VIBRANT FLAVOURS OF TAMIL NADU, THIS DISH FEATURES TENDER CHICKEN SIMMERED IN A MEDLEY OF FRESHLY ROASTED SPICES, DELIVERING A TRUE TASTE OF SOUTH INDIA

 **BEHIND CLOSED DOORS — JUICY AND EARTHY, PERFECT FOR TOASTED SPICES**

LAMB MALABAR 15.95

SAVOUR TENDER LAMB SLOW-COOKED IN A FRAGRANT, SPICE-RICH PASTE THAT EMBODIES THE ESSENCE OF MALABAR CUISINE. THIS DISH OFFERS BOLD, EARTHY FLAVOURS IN EVERY BITE

 **ALTURO, MALBEC — JUICY PLUM BALANCES EARTHY LAMB**

LAMB ROGAN JOSH 15.95

A KASHMIRI CLASSIC SHOWCASING TENDER LAMB SLOW-COOKED WITH AROMATIC SPICES, ONIONS, AND GINGER, CREATING A DISH WITH DEEP, LAYERED FLAVOURS AND A RICH, SATISFYING TASTE

 **LÉON PERDIGAL CÔTES-DU-RHÔNE — JAMMY FRUITS ENHANCE THE SAUCE**

SLOW COOKED LAMB SHANK 23.95

OUR SIGNATURE LAMB SHANK, MARINATED OVERNIGHT WITH YOGHURT, SPICES, AND SAFFRON, IS SLOW-COOKED TO TENDER PERFECTION. LAMB RELEASES ITS NATURAL JUICES AND FAT DURING COOKING, SO THE DISH MAY APPEAR OILY, THOUGH MINIMAL OIL IS ADDED. **LIMITED PORTIONS DAILY**—APOLOGIES IF UNAVAILABLE

 **CHÂTEAU LYNCH-MOISSAS, 2013 — ROBUST TANNINS COMPLEMENT THE RICH LAMB**

SALMON MAPPAS 19.95

ONE OF OUR NEWEST SIGNATURE DISHES, WAS ADDED TO THE MENU AFTER POPULAR DEMAND FROM OUR GUESTS WHO LOVED IT ON OUR SPECIAL MENUS. MARINATED OVERNIGHT IN PHILADELPHIA CHEESE, GREEK YOGHURT, & SPICES, THE SALMON IS GRILLED TO PERFECTION AND SERVED ON A BED OF VELVETY COCONUT-BASED SAUCE. **LIMITED PORTIONS DAILY**—APOLOGIES IF UNAVAILABLE

 **DUCKHORN, CHARDONNAY — CREAMY OAK ELEVATES THE COCONUT-BASED SAUCE**

PRAWN MOILEE 15.95

JUICY PRAWNS IN A SOUTH INDIAN-INSPIRED SAUCE WITH AROMATIC SPICES AND CREAMY COCONUT MILK

 **EMMA MARRIS, SAUVIGNON BLANC — VIBRANT LIME CUTS THROUGH THE CREAMY COCONUT**

ROYAL PRAWNS 15.95

JUICY PRAWNS IN A RICH ONION-TOMATO AND CASHEW SAUCE, FINISHED WITH GHEE AND GARLIC FOR BOLD FLAVOURS

 **ALTURO, MALBEC — JUICY PLUM ENHANCES THE CASHEW-ONION BASE**

PANEER BUTTER MASALA 12.95

PANEER IS GENTLY COOKED IN A CREAMY TOMATO-ONION SAUCE, BLENDED WITH BUTTER AND CREAM. A MILD SWEETNESS ROUNDS OFF THE FLAVOURS, MAKING IT A TRUE COMFORT DISH

 **BEHIND CLOSED DOORS — SOFT BERRIES AND GENTLE HERBS COMPLEMENT THE RICHNESS WITHOUT OVERPOWERING THE PANEER**

ACHARI PANEER MASALA 12.95

PANEER CUBES SOFT PANEER CUBES COOKED IN A TANGY, AROMATIC SAUCE INFUSED WITH TRADITIONAL PICKLING SPICES, OFFERING BOLD AND ZESTY FLAVOURS IN EVERY BITE

 **THE GUV'NOR RED — SOFT, BOLD RED COMPLEMENTS PICKLING SPICES**

WE PRIORITIZE QUALITY AND FRESHNESS, WHICH MEANS OUR DISHES ARE PREPARED IN LIMITED QUANTITIES. SHOULD YOUR PREFERRED DISH BE UNAVAILABLE, WE EXTEND OUR APOLOGIES IN ADVANCE. IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES, PLEASE INFORM YOUR SERVER. DESPITE OUR BEST EFFORTS, WE CAN'T ASSURE THE COMPLETE ABSENCE OF ALLERGENS LIKE NUTS AND OTHER COMMON FOOD ALLERGENS IN OUR DISHES.



SIGNATURE DISHES



VEGETARIAN

VE VEGAN



HOT



EXTRA HOT

SIDES

TURN YOUR SIDES INTO A MAIN COURSE BY ADDING £5

KARTIK'S DAL MAKHANI 6.95

ENJOY SLOW-COOKED BLACK LENTILS IN A RICH, BUTTERY TOMATO SAUCE, FINISHED WITH ROASTED SPICES AND CREAM

SMOKED AUBERGINE BHARTHA 6.95 VEGAN

SAVOR SMOKY AUBERGINE COOKED IN A RICH ONION-TOMATO MASALA, A PERFECT COMFORT FOOD

HIMACHALI CHANNA MASALA 6.95 VEGAN

A VEGAN HIMACHALI CHICKPEA CURRY, BURSTING WITH REGIONAL SPICES AND PERFECT WITH RICE OR NAAN

PARMESAN TRUFFLE CHIPS 5.95

CRISPY CHIPS INFUSED WITH RICH PARMESAN CHEESE AND AROMATIC TRUFFLE OIL

BREADS

FENNEL MAPLE NAAN 3.75

SOFT NAAN INFUSED WITH SWEET AROMATIC FENNEL AND MAPLE SYRUP

GARLIC NAAN 3.75

ENJOY OUR NAAN WITH A FLAVORFUL PUNCH OF CHOPPED GARLIC

BUTTER NAAN 3.25

ENJOY OUR NAAN BRUSHED WITH RICH, MELTING BUTTER

PLAIN NAAN 2.95

SOFT, FLUFFY, AND VERSATILE, PERFECT WITH ANY DISH

RICE

SAFFRON PILAU 3.95

AROMATIC, SAFFRON-INFUSED RICE

STEAMED BASMATI RICE 3.25

FLUFFY, PERFECTLY COOKED, AND IDEAL FOR OUR FLAVORFUL CURRIES

ACCOMPANIMENTS

POPPADOMS BASKET 4.95

(7-8 SMALL POPPADOMS ALONG WITH 3 SET ASSORTED CHUTNEYS)

MANGO CHUTNEY 0.95

MINT CHUTNEY 0.95

TAMARIND & DATE CHUTNEY 0.95

PICKLE 0.95

CHOPPED ONION, CUCUMBER, TOMATO SALAD 2.95

RAITA 3.95

WE PRIORITIZE QUALITY AND FRESHNESS, WHICH MEANS OUR DISHES ARE PREPARED IN LIMITED QUANTITIES. SHOULD YOUR PREFERRED DISH BE UNAVAILABLE, WE EXTEND OUR APOLOGIES IN ADVANCE. IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES, PLEASE INFORM YOUR SERVER. DESPITE OUR BEST EFFORTS, WE CAN'T ASSURE THE COMPLETE ABSENCE OF ALLERGENS LIKE NUTS AND OTHER COMMON FOOD ALLERGENS IN OUR DISHES.



SIGNATURE DISHES



VEGETARIAN

VE VEGAN



HOT



EXTRA HOT