



BUNGALOW

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FOOD
MENU

BUNGALOW

SMALL PLATES

BANARASI PURI 12

Potato, Beet Root Raita, Pineapple, Cilantro Chutney,
Tamarind Chutney, Green Papaya Carpaccio
[Gluten, Dairy, Vegetarian]

PURPLE SWEET POTATO CHAAT 12

Green Mango Sauce, Yam Chip, Ashwagandha Droplets
[Gluten-Free, Vegan]

KISS OF KASHMIR 14

Lotus Roots, Kidney Beans, Radish-Walnut Raita,
Pickled Turnips
[Dairy, Treenuts, Vegetarian]

WHITE PEAS GUGUNI 15

Date-Tamarind-Mint, Chickpea Noodles,
Roasted Cumin, Milk Bun
[Dairy, Gluten (Milk Bun), Vegetarian, Sesame]

YOGURT KABAB 18

Kataifi, Purple Cabbage, Ginger,
Spicy Mango Caulis
[Gluten, Dairy, Vegetarian]

GHEE ROASTED PLANTAIN 12

Smokey Chips, Mango Chutney, Banana Ketchup
[Gluten, Dairy, Vegetarian]

FIVE CHEESE KULCHA 14

Flour, Cheddar, Amul Cheese, Mozzarella,
Flavoured Cheese
[Gluten, Dairy, Eggs, Sesame]

SHEERMAL 14

Flour, Cardamom, Saffron, Ghee
[Gluten, Dairy, Eggs]

SHRIMP BALCHAO CONES 18

Nigella, Tamarind, Garlic, Curry Leaves
[Dairy, Eggs, Shellfish, Sesame]

SMALL PLATES

ANARKALI CHICKEN 18

Pomegranate-Chili, Cilantro Chutney,
Watermelon Radish
[Dairy, Eggs, Cashew Nuts]

LAMB SEEKH KABAB 18

Kumquat Pickle, Plum Chutney, Peanut Crumble,
Cheese Filling
[Dairy, Eggs, Peanuts]

AMMI'S LAMB CHOPS 30

Amchur, Green Papaya, Poppy Seed, Ginger, Garlic
[Gluten-Free, Dairy-Free]

LARGE PLATES

SPICE ROASTED PINEAPPLE 26

Coconut, Lemon, Mustard Seeds, Curry Leaves
[Vegan]

ALOO TUK 26

Crispy Baby Potatoes, Pickling Spices,
Yogurt – Turmeric Curry
[Dairy, Treenuts, Vegetarian]

EGGPLANT BHARTA 26

Japanese Eggplant, Smoked Onions, Peas,
Tomatoes, Cilantro
[Dairy, Vegetarian]

PANEER CHANDNI 28

Homemade Cheese, Cashews, Cardamom,
Black Pepper
[Dairy, Treenuts, Vegetarian]

KOKUM SALMON 32

Coconut, Garlic, Roasted Cumin
[Dairy, Fish]

20% gratuity will be added to parties of 5 or more

Consuming raw or undercooked meats, poultry, seafoods, shellfish or eggs may increase your risk of food borne illness



BUNGALOW

LARGE PLATES

CHICKEN CHITRANEE 25

Homestyle Chicken Curry, Tomatoes, Tamarind, Shishito Chili
[Dairy]

CHICKEN AMRIT 29

Roasted Tomatoes, Tandoori Spice Mix, Cream, Garlic Flakes
[Dairy, Treenuts]

RAJASTHANI PULLED LAMB 29

Caramelized Onions, Black Pepper, Ghee, Pickled Shallots
[Dairy]

GOAT NIHARI 29

Cinnamon, Cardamom, Lucknowi Spice Mix
[Gluten, Dairy]

CLASSICS

CUCUMBER RAITA 7

Yogurt Dip, Grapes, Spices
[Dairy]

STEAMED BASMATI RICE 9

[Vegan]

DAAL BUNGALOW 22

Black Lentils, Kidney Beans, Homemade Butter, Chili Oil
[Dairy, Vegetarian]

AMRITSARI CHOLE 22

Chickpea, Indian Gooseberry, Garlic, Spiced Onion
[Dairy, Vegetarian]

CHICKEN BIRYANI 32

Mint, Crispy Onions, Saffron
[Dairy]

BREADS

TANDOORI ROTI 6

Flour, Butter
[Gluten, Dairy, Eggs]

PLAIN/BUTTER/GARLIC NAAN 6/7/8

Butter, Milk, Eggs
[Dairy, Eggs]

FARMERS SATTU ROTI 12

Roasted Chickpea Flour, Ghee, Flaky Salt
[Gluten-Free, Dairy]

DESSERTS

ROSE KULFI 16

Candied Rose Petals, Butterfly Pea Rabdi, White Chocolate Bark
[Dairy, Treenuts, Vegetarian]

MOLTEN CHOCOLATE CAKE 16

Deconstructed Black Forest Cake, Cherry Compote, Gulab Jamun Ice Cream
[Gluten, Dairy, Eggs]

SAFFRON PANNA COTTA 16

Pistachio Mousse, Cardamom, Hibiscus Powder, Sesame Brittle
[Dairy, Treenuts, Sesame]

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