



STREET STYLE

SEZ MASALA FRIES (Veg)

Crispy golden fries tossed in our special Indo-Chinese spice blend, served with zesty dipping sauce. 7

GREEN SALAD BOWL (Veg)

Crisp lettuce tossed with cherry tomatoes, cucumber ribbons, and dressed in a tangy lemon-honey vinaigrette. Light, fresh, and full of crunch. 7

PURI SHOTS (Veg)

Mini puris filled with tangy-spiced water, potatoes, and chutneys – a fun and flavorful explosion in every bite. 9

CHAAT BOMB SHOTS (Veg)

Mini crispy puris filled with spiced potatoes, sweet tamarind, tangy yogurt, and zesty chutneys. Served as flavorful little “shots” for a burst of flavor in every bite. 11

TIKKA SLIDERS (Non Veg)

Juicy tikka-marinated chicken served in soft slider buns, layered with creamy slaw and tangy chutney. 14

TIKKA ON FIRE (Non Veg)

wood-fired thin crust naan pizza bread topped with succulent chicken tikka, melty mozzarella and spiced tomato sauce. 17

CHOICE OF TIKKA

CHEESE MINT TIKKA (Veg)

Cottage cheese (Paneer) cubes marinated in mint, cream, and cheese, grilled to perfection in a tandoor. 15

TIKKA CHICKEN TEMPTATION (Non Veg)

Classic chicken tikka taken up a notch – succulent, smoky, and irresistibly spiced. 16

TIKKA WING FRENZY (Non Veg)

Spicy tandoori chicken wings marinated in tikka masala – bold, juicy, and packed with flavor. 16

TIKKA QUESO FUSION (Non Veg)

A fusion favorite – grilled tikka chicken topped with queso sauce, served with warm naan. 14

HARIYALI CHICKEN TIKKA (Non Veg)

Succulent chicken marinated in a refreshing blend of mint, coriander, and yogurt. Grilled over open flame for a smoky finish. Served with mint chutney. 16

CHICKEN RESHMI KABAB (Non Veg)

Delicately spiced and marinated in a creamy cashew-yogurt base, these soft, silky kababs melt in your mouth. A royal Mughlai delicacy, best paired with green chutney. 16

LAMB SHEEK KABAB (Non Veg)

Minced lamb mixed with bold spices and herbs, skewered and chargrilled to juicy perfection. Rich, aromatic, and full of flavor. 18

PERI-PERI SHRIMP TIKKA SKEWERS (Non Veg)

Chargrilled shrimp infused with Indian tikka masala and African peri-peri heat, served on bamboo skewers with a cooling mint-yogurt dip. 18

MAIN PLATE

P. T. M (Veg)

Soft paneer chunks in rich, creamy tikka masala gravy. Served with rice or naan. 16

SPINACH WITH PANEER JEWELS (Veg)

A rich, velvety purée of seasoned spinach with golden, seared paneer cubes – a jewel-like centerpiece on a bed of creamy green. 16

GARDEN SYMPHONY CURRY (Veg)

Seasonal vegetables simmered in a lightly spiced, creamy tomato-onion gravy. 16

MUSHROOM MAGIC (Non Veg)

Tandoor-roasted mushrooms in aromatic masala gravy, served with your choice of bread or rice. 16

C. T. M (Non Veg)

A timeless classic – tender chicken tikka in velvety tomato-cream masala sauce. 18

BUTTER CHICKEN (Non Veg)

Tender chicken marinated in yogurt and spices, simmered in a rich, creamy tomato-based sauce with butter. 18

G. O. A. T (Non Veg)

Slow-cooked goat in rich, spiced gravy 20

ROYAL LAMB CURRY (Non Veg)

Tender lamb simmered in a deep, aromatic gravy made with caramelized onions, tomatoes and spices. 20

BIRYANI BASH

VEGGIE RAGA BIRYANI (Veg)

Aromatic basmati rice layered with spiced seasonal vegetables, herbs, and a touch of saffron. 14
A symphony of flavors in every bite.

THE ROYAL ROOSTER BIRYANI (Non Veg)

Juicy, marinated chicken nestled in fragrant rice, slow-cooked in traditional dum style. 16

LAMBASSADOR BIRYANI (Non Veg)

Tender lamb cooked to perfection, layered with saffron rice and rich masala—this one's got depth, spice, and elegance. 18

THE GOAT AFFAIR BIRYANI (Non Veg)

Fall-off-the-bone goat meat infused with bold spices and dum-cooked rice. Hearty, bold, and unforgettable. 18

SIDES

ZEERA RICE

Fragrant basmati rice tempered with cumin seeds and mild spices. 6

CHILLI GARLIC RICE (Non Veg)

Spicy and flavorful rice tossed with fresh garlic, green chilies, and herbs. 12

GARLIC NAAN

Soft, buttery naan infused with minced garlic and fresh cilantro. 6

BUTTER NAAN

A soft, leavened Indian tandoor bread made with all-purpose flour. 5

TANDOORI ROTI

Traditional whole wheat flatbread baked in a clay tandoor oven. 4