



## Food Menu



## Small Plates

<b>SWEET CHILLI CAULIFLOWER</b> <i>crispy cauliflower florets tossed with spicy chilli sauce</i> <i>(gluten, sesame, vegetarian)</i>	16	<b>DAHI SEV PURI</b> <i>curd mousse, tamarind, green chilli</i> <i>(dairy)</i>	12	<b>RAGDA CHAAT</b> <i>crispy potato patties, curried chickpeas, reddish, mint, tamarind</i> <i>(dairy, sesame, gluten, vegetarian)</i>	18
<b>MIRCHI WALA PANEER</b> <i>Indian-Chinese street food, pan fried cottage cheese, pepper, garlic, chilli</i> <i>(dairy, sesame, gluten, vegetarian)</i>	20	<b>PARATWALA PANEER TIKKA</b> <i>Cottage cheese, mint, cilantro pesto, mango, chilli</i> <i>(dairy, vegetarian)</i>	21	<b>CHICKEN TIKKA CHLOROPHYII</b> <i>chicken, plant based greens, chilli onion</i> <i>(dairy)</i>	20
<b>KADAI CHICKEN TACO</b> <i>pulled chicken, malabar parotta, pickled onion</i> <i>(dairy, gluten)</i>	18	<b>HOT WINGS</b> <i>house spices, green chilli, coconut ranch (5 ct)</i> <i>(sesame)</i>	16	<b>HARIYALI BREAM</b> <i>grilled bream fish, green chilli, cilantro, mint, mango</i> <i>(dairy)</i>	22

## Traditional

<b>PANEER BUTTER MASALA</b> <i>organic grass-fed cottage cheese, onion, tomato, garlic</i> <i>(dairy, tree nuts, vegetarian)</i>	22
<b>SAAG PANEER</b> <i>spinach, garlic, organic grass-fed cottage cheese</i> <i>(dairy, vegetarian)</i>	22
<b>DAL KASHI</b> <i>black lentil, kidney beans, homemade butter</i> <i>(dairy, vegetarian)</i>	22
<b>YELLOW DAL TADKA</b> <i>4 types of lentils, onion, tomato, ginger, garlic, asafoetida</i> <i>(dairy, vegetarian)</i>	20
<b>VILLAGE CHICKPEA</b> <i>curried chickpeas, onion, tomato, ginger, garlic</i> <i>(vegan, vegetarian)</i>	20
<b>MOILLE CURRY VEGGIE</b> <i>coconut broth, ginger, curry leaves, roasted vegetables</i> <i>Chicken +5 (dairy)   Shrimp +7   Salmon +7</i>	20
<b>BUTTER CHICKEN</b> <i>tandoori chicken tikka, creamy tomato gravy</i> <i>(dairy, tree nuts)</i>	24

## Signature

<b>GUCCHI KHUMBH THORAN</b> <i>wild morel mushroom, coconut, garlic, mustard seeds</i> <i>(vegan, vegetarian)</i>	28
<b>SAAG BURATTA</b> <i>spinach, garlic, buratta cheese</i> <i>(dairy, vegetarian)</i>	26
<b>ACHARI GOBHI</b> <i>cauliflower, pickled spice sauce</i> <i>(vegan, vegetarian)</i>	25
<b>METHI MURGH</b> <i>chicken morsel, fenugreek, onion, tomato, garlic</i> <i>(dairy, tree nuts)</i>	26
<b>OSSO BUCO</b> <i>braised lamb shank cross cut, rich sauce</i>	28
<b>DAL GOSHT</b> <i>lamb ribs, yellow lentils</i> <i>(dairy)</i>	28
<b>GRILLED BRANZINO</b> <i>branzino fillet, raw mango curry, sea beans</i>	34
<b>GUCCHI AUR SUKHE TAMATER KA PULAO</b> <i>wild morel, sundried tomato, basmati rice</i> <i>(dairy, vegetarian)</i>	24
<b>CHICKEN DUM BIRYANI</b> <i>spiced basmati rice, chicken, saffron, mint</i> <i>(dairy)</i>	26
<b>LAMB CHOPS ZARISHK PULAO</b> <i>lamb chops, spiced basmati rice, saffron</i> <i>(dairy, gluten)</i>	38

## Breads

**HOMEMADE NAAN** 6  
*Plain / Butter / Garlic+1 / Zattar+1 / Rosemary chilli+1*  
(dairy, gluten, vegetarian)

**LACHHA PARATHA** 7  
*Plain / Mint +1*  
*wheat flour, ghee*  
(dairy, gluten, vegetarian)

**CHILLI CHEESE KULCHA** 9  
*cheesy stuffed bread, chilli garlic butter*  
(dairy, gluten, vegetarian)

## Sides

**MASALA FRIES** 8  
*potato fries, Kashi's spice blends*  
(sesame, gluten, vegetarian)

**STEAMED BASMATI RICE** 7  
(vegan, vegetarian)

**SEASONAL VEGGIES** 8  
*saute vegetables*

**RAITA** 6  
*Pomegranate / Pineapple / Boondi*  
(chickpea flour pearl)  
(dairy, vegetarian)

**CHUTNEYS** 4  
*Mango / Mint / Pineapple*

## Desserts

**GULAB JAMUN** 11  
*milk solids fried dough balls*  
*soaked in a sweet floral syrup*  
(dairy, gluten, tree nuts, vegetarian)

**RASMALAI** 11  
*spongy cottage cheese dumplings*  
*soaked in a creamy aromatic*  
*milk syrup*  
(dairy, tree nuts, vegetarian)

**MALAIYYO** 12  
*milk, saffron cherished for its*  
*ethereal, cloud-like texture and*  
*delicate flavor frothy, airy &*  
*mouth melting*  
(dairy, tree nuts, vegetarian)

**APRICOT RICE** 12  
**PUDDING**  
*slow cooked rice & apricot with*  
*milk & saffron*  
(dairy, tree nuts, vegetarian)

**MOLTEN CHOCOLATE** 12  
**LAVA CAKE**  
*warm chocolate cake served with*  
*cardamom foam and dried rose petals*  
(dairy)

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

May contain allergens or be exposed to cross contamination, please inform your server about all allergens and dietary restrictions while placing order

Please note that 20% auto gratuity will be added to parties of 4 or more

This charge ensures that all the members of our team are fairly compensated

We thank you for your understanding and support



Thank You

FOR JOINING US  
IT'S A PRIVILEGE TO SERVE YOU.