



WEEK WINTER 2025 MENU

DINNER \$45

(Choice of small plate, mains & dessert)

Small Plates

Golgappa

*semolina puffs, mint chili/pineapple/green mango
the most common street food available all over just by different names, aka pani puri or puchka*

Paneer Teh Pe Teh

*house made cottage cheese, and sun-dried mango
inspired from North Indian cities where paneer is a staple for vegetarian*

Delhi Ki Tikki Chaat

*lentil stuffed potato patties, chickpea curry, yoghurt, mint, tamarind
originated in 19th century during the nawab era, specialty of Lucknow the city of culinary delight*

Jaituni Fish Tikka

tandoor grilled fish, yogurt, olives, green chilies, coriander marinade

Kasundi Chicken Tikka

*fermented mustard seed marinated and char - grilled boneless chicken
kasundi-queen of Bengali sauces is used as a variant to marinate the chicken and then grilled*

Haleem

*slow cooked goat stew with lentils, taftan bread
inspired by the Arabian dish harees dating back to 10th century- favorite from Hyderabad*

Mains

(served with a choice of bread and rice)

Attari Paneer

*house made cheese, tomato cashew masala
this dish pays tribute to the last standing eatery in the Atari village in Punjab, bordering with Pakistan*

Lasooni Saag

*mustard greens, spinach, kale, swiss chard, garlic
a specialty of roadside dhabas*

Lotan Ke Chole

*masala chickpeas
chor bazar's legendary lotan's chole, served in old Delhi for over a hundred years*



Murgh Makhani

tandoor grilled chicken thigh, tomato butter cream sauce (the dish traveled post partition from a small shop in Peshawar to New Delhi)

Railway Mutton Curry

*goat meat, potatoes in a spicy curry
British raj - colonial era dish that was served on long distance trains*

Goan Prawn Curry

*Goan spice blend, coconut, green chili
originated in the coastal state of Goa, a dish characterized by use of local spices, coconut*

Dessert

Shahi Tukra

saffron soaked bread, rabri, royal paan saunf

Kulfi Falooda

saffron glass noodles, kulfi, rose rabri