

Beverages

Coffee	4	Mango Lassi	6	Sparkling Water	5
Soda	4	Sweet Lassi	6	Bottled Water	5
		Masala Chai	4		

Appetizers

Roasted Papadum 10

Sun-dried lentil wafers roasted over open flames

Vegetable Bhajia 12

Thinly sliced onions, fresh coriander, and spinach tossed in a spiced chickpea batter with caraway seeds

Vegetable Samosa 12

Hand-crafted pastry — a classic Indian street food stuffed with potatoes, green peas, and coriander seeds

Samosa Chaat 12

Samosa with spicy, tangy, and sweet flavors, and chickpea masala

Dhaba Paneer Tikka 16

Paneer cubes layered with peppers and onions, marinated in yogurt and spices

Masala Fried Calamari 18

Traditional Indian flavors meet a coastal seafood favorite

Lamb Kebab 18

Traditional minced lamb, delicately spiced and grilled in the clay oven

Prawns 7309 18

Jumbo tiger prawns marinated with lime and ginger, grilled in the clay oven

Chicken Tikka 16

Tender chicken breast marinated in spiced yogurt, grilled in the clay oven

Cucumber Herb Salad 12

Cool cucumber and herb salad with house dressing

From the Tandoor

Tandoori Chicken 28

The soul of the tandoor — bone-in chicken in our classic spice blend, cooked in the clay oven

Tandoori Salmon 30

Fresh Atlantic salmon steak marinated in dahi, turmeric, and mustard oil

Lamb Chops 45

Premium Australian lamb racks, marinated and cooked in the clay oven to perfection

Ghee Roasted Shrimp 28

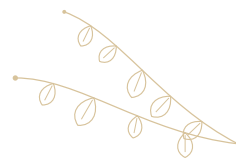
A rich, fiery, and deeply aromatic dish from the coast made with homemade clarified butter

Mixed Vegetable Tandoori 26

A colorful assortment of seasonal vegetables marinated and cooked in the clay oven

Coastal Paneer & Fruit Tandoori 26

House-made paneer with grilled pineapple, bell peppers, and coastal chaat masala





Main Course

Lamb Shank Rogan Josh 42

A slow-braised masterpiece, cooked for six hours

Chicken Tikka Masala 28

Tandoori chicken simmered in a robust spiced tomato and onion masala

Paneer Butter Masala 26

Fresh paneer simmered in a silken, creamy tomato butter sauce

Lamb Shank Pulao 38

Australian lamb shank slow-braised for six hours with basmati rice, served with pomegranate and fennel-seed raita

Vegetable & Wild Mushroom Biryani 26

Earthy vegetarian rice layered with hand-grated coconut, curry leaves, and white truffle oil — served with pomegranate and fennel-seed raita

Sea Bass Korma 38

Pan-seared Chilean sea bass fillets simmered in an aromatic creamy gravy

Goan Shrimp Curry 32

A coastal classic — jumbo tiger prawns in a tangy coconut and tamarind gravy

Mother's Recipe 38

Marinated whole branzino in a secret family spice blend, cooked to perfection

Dhaba Chicken Curry 28

A traditional masterpiece — bone-in chicken simmered in a fragrant, golden-brown onion gravy

Kaju Kofta Curry 26

Hand-rolled paneer and potato dumplings stuffed with roasted cashews, in a silken golden-white gravy

Tandoor-Baked Naan

Plain Naan 6

Butter Naan 6

Garlic & Cilantro 8

Rosemary & Garlic Butter 8

Truffle & Sea Salt 8

Kashmiri (sweet) 9

Cheese Garlic 10

Three Cheese 10

Roti 6

Lacha Paratha 9

Sides

Saag 14

Baingan Bharta 14

Raita 6

Mango Chutney 9

Plain Rice 9

Jeera Rice 9

