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

Vegan options available upon request

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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	Kashmiri (sweet)	9
Butter Naan	6	Cheese Garlic	10
Garlic & Cilantro	8	Three Cheese	10
Rosemary & Garlic Butter	8	Roti	6
Truffle & Sea Salt	8	Lacha Paratha	9

Sides

Saag	14	Raita	6	Plain Rice	9
Baingan Bharta	14	Mango Chutney	9	Jeera Rice	9

Vegan options available upon request

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