

APPETIZERS

NV-Bhuna Tamatari Murgh Tikka 900

(Morsels of chicken marinated in a special blend of stone grinded 'Roma' tomatoes & slow broiled spices cooked in Indian grill till juicy perfection)

© NV Koli wada chicken popcorns 900

(Inspired from the fishermen community of Mumbai, our snacky take on spicy chicken dipped in a flavour packed gram flour batter, fried till crispy, with a generous sprinkle of chef special zingy masala accompanied with Tadka Dahi)

© NV Thepla pe Boti 900

(Succulent pieces of intensely marinated mutton cooked with hand pounded spices topped onto a flavourful mini Thepla and mint relish)

NV Narangi Jheenga 1000

(Coastal prawns flavoured with fresh Nagpur mandarin, char grilled)

© NV Kheema popsicles 900

('Magaz' encrusted minced meat popsicles marinated with aromatic spices, mint & caramelised onions, given 'Dhungar' of ghee & cloves gently seared on a tawa)

NV Hare masale ki "Pamphlet" 950

(Pomfret rested in a robust and refreshing hand grinded masala of fresh coriander, mint, green garlic & fiery spices, pan seared and finished with lemon juice)

V Achari Bharwan Khumb 850

(A flavour burst of homemade spicy and tangy pickling spices with contrasting textures of crunchy Thai water chestnuts filled succulent mushrooms cooked in Indian grill)

V Jaituni Paneer Tikka 850

(Roundels of Paneer marinated with cashew paste, chives, Peruvian olives and English cheddar, with a complex mild mouthfeel, slow roasted in Indian grill)

© V Nadru Aur Mutter Ki Tikki 850

(Inspired from the Kashmiri flavours and ingredients, spice braised lotus stems hand pounded and combined with young peas to mould tender patties and pan grilled)

V Hari Subzi Ki Tawa Seekh 800

(Cooking food on skewers is as old as humans, a perfect binding of spinach, broccoli, green peas, zucchini, bok choy and edamame spiced all together, seared on a tawa with house grown lemongrass stalk)

Kindly let the server know if you are allergic to any food or ingredient

All prices are in INR and subject to applicable government taxes

©-Chef's signature dishes; **NV**-Non vegetarian; **V**-vegetarian

V Malai Badami Broccoli 800

(Fresh florets of broccoli marinated with hand pounded mix of 'Gurbandi' almonds, Kashmiri saffron, slow reduced Malai, homemade garam masala and a crust of almond flakes slow cooked in tandoor)

MAINS

© **NV "Cooker Wala" Gosht 950**

(An ode to the homestyle comfort preparation of mutton cooked in pressure cooker in households with added tomatoes and baby potatoes, a perfect flavoursome essential)

NV Sigri Masala chaap 1150

(A delectable preparation of lamb chops initially chargrilled and then cooked on an iron griddle with rich stock and caramelised onions to perfection)

© **NV Lahori Murgh Palak Chole 900**

(Chicken and 'Kabuli channey' simmered together with locally sourced spinach, a rustic recipe from the dense streets of Amritsar with its traces from old Punjab)

NV Chingri Macher Malaikari 1150

(A Bengali delicacy of prawns cooked with spices and a silky sauce of freshly squeezed coconut milk, subtle but rich in flavour)

NV Manjhi Methi Kukkad 900

(A preparation important to the hilly 'Manjhi' village of Chamba provinces, where farm fresh fenugreek and chicken are slow simmered with yogurt and spices)

V Palak Bhutte Ki Bhaaji 850

(Fresh corn kernels sautéed with shredded spinach and muddled to make a divine combination with garlicky notes, topped with chargrilled baby corns)

© **V Ambi Wala Paneer 850**

("Panch Phoran" tempered green mango stuffed paneer roulade, steeped in a tangy-spicy sauce)

V Mutter Chenna Aur Chilgoze Ka Kofta 800

(Hand rolled dumplings of green peas, ricotta cheese and pine nuts dunked in a chef special velvety pumpkin sauce)

V Mausam ki Tarkari 800

(Seasonal vegetables made homestyle with tomatoes and subtle Indian spices)

V Vrat wale Aloo aur shatvari 850

(Inspired from saatvik cuisine, classic blend of baby potatoes and asparagus with home grounded dry masala)

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V Langarwali Dal 750

(A humble earthy thick dal, typically used to serve masses of people coming for worship, cooked overnight on a tandoor with mild spices and ghee)

BIRYANI

Alipore biryani

NV Mutton 950

NV Chicken 900

V Vegetarian 850

(Inspired by the homestyle biryani from the lanes of Alipore in West Bengal with a balance of spicy-mild taste and aromatic notes with mandatory addition of potatoes, served with a chatpata onion laccha raita)

© V Kabuli Kofta aur subzi biryani 900

(Long grain basmati rice perfectly cooked and layered with a richly flavoured masala and scrumptious Kabuli channa koftas with added vegetables, finished with a lacing of saffron, Ittar and mint, served with chatpata onion laccha raita)

BREADS

© V Truffle, brie cheese aur olive Kulcha 225

(An oddly satisfying kulcha stuffed with olives and Brie cheese with drizzles of Truffle oil)

V Meethe Neem ka Laccha naan 225

(Classic layered naan flavoured with curry leaf dust)

V Ajwaini methi pav 225

(Fenugreek and carom seed flavoured house baked Pav)

© V "Sat-gun" paratha 225

(Paratha with the goodness of: Maize + Bajra + Flax seeds+ Ragi + Sunflower seeds + Kibbled wheat + spinach)

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DESSERTS

© **V Mirchi Ka Halwa 650**

(This sweet treat is relished in the arid regions of Rajasthan, made carefully with chillies, khoya and semolina resulting a unique taste & flavour, served with hazelnut rabdi)

© **NV Milk Chocolate and Gulkand pudding 700**

(Freshly baked warm pudding of sinful chocolate paired with rose marmalade and divine molten centre, best enjoyed with vanilla bean ice cream)

V Dolce aur passion fruit Shrikhand 650

(Our take on the favourite festive dessert with contrasting flavours of caramelly Dulce and sweet-tangy Passion fruit)

V Selection of Homemade ice-creams 450

Taazi Litchi, Amruud, Anjeer, Chickoo