

MADHYA PRADESH
मध्य प्रदेश

WEST BENGAL
পশ্চিমবঙ্গ

CHATTISGARH
छत्तीसगढ़

ODISHA
ଓଡ଼ିଶା

MAHARASHTRA
महाराष्ट्र

TELANGANA
తెలంగాణ

BAY OF BENGAL

KARNATAKA
ಕರ್ನಾಟಕ

ANDHRA PRADESH
ఆంధ్రప్రదేశ్

KERALA
കേരളം

TAMIL NADU
தமிழ்நாடு

ANDAMAN & NICOBAR ISLANDS

JAMMU & KASHMIR
जम्मू & कश्मीर

HIMACHAL PRADESH
हिमाचल प्रदेश

PUNJAB
ਪੰਜਾਬ

UTTARAKHAND
उत्तराखण्ड

HARYANA
हरियाणा

RAJASTHAN
राजस्थान

Masala Code
४८५५५ + २२५

GUJARAT
ગુજરાત

MADHYA PRADESH
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The स्टोरी

In India, food isn't just food. It's रस्में किससे और यादें - rituals, stories, and memories. That's because Indian food isn't just food, it's a language. A secret one, passed from hand to hand, whispered between spice jars, carried in the folds of family recipes, and scrawled in the margins of old diaries.

At Masala Code, we don't just cook. We stir memories. We decode the flavours of this vast subcontinent, from the smoky heat of Rajasthan's desert kitchens to the coastal whispers of Kerala's backwaters. Every cuisine has its code, an intricate language of spices, techniques, and traditions passed down through generations. At Masala Code, we're both code-breakers and code-writers, deciphering India's regional culinary secrets while creating something refreshingly our own.

Nestled in the heart of Indore, we are the keepers of India's culinary codebook, but we're not here to copy recipes, we're here to bring them alive. To give each dish a voice, a soul, a chance to tell its story again.





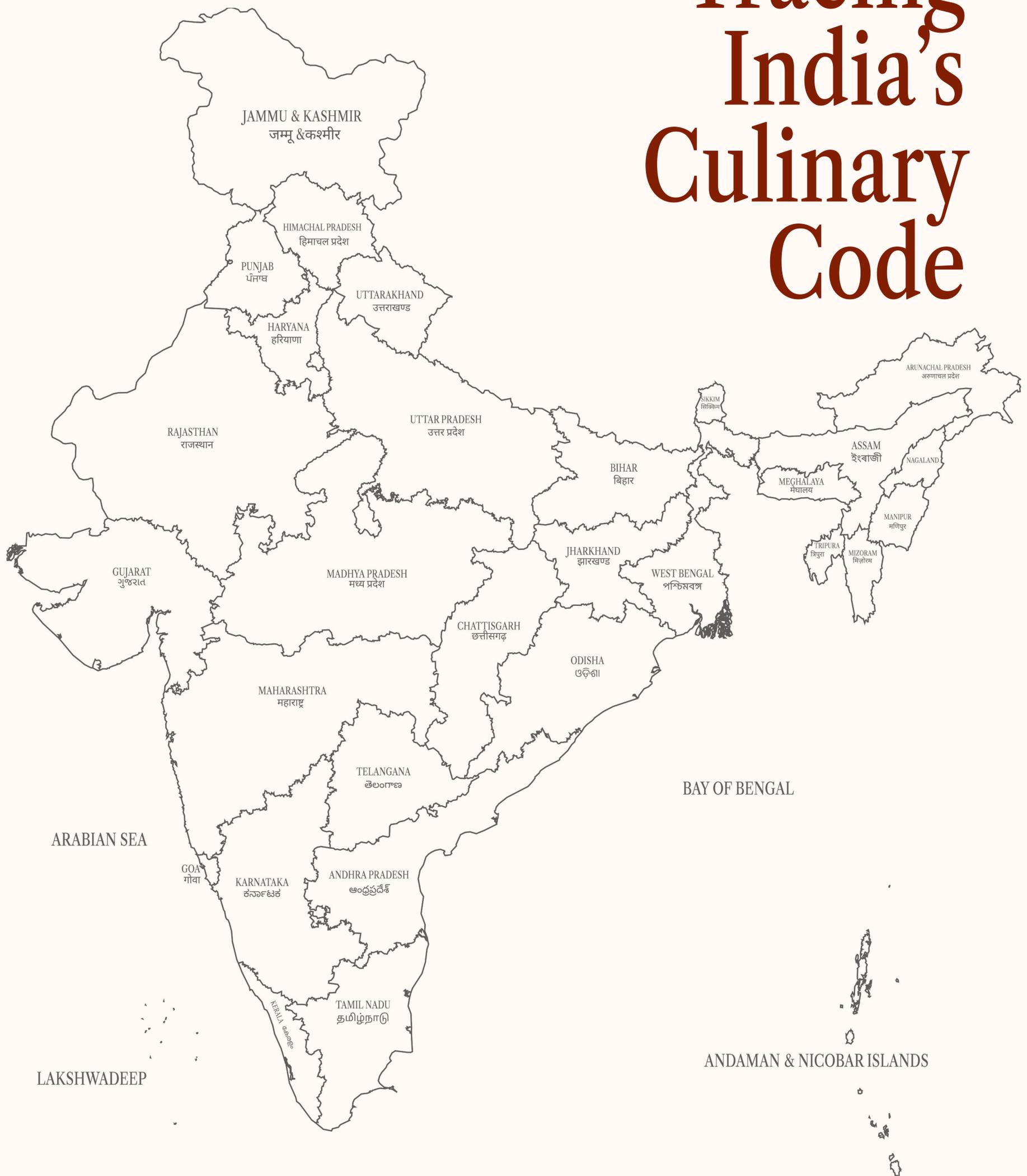
Think of our menu like a postcard from India, but one you can taste. Our menu is a journey, not from north to south or east to west, but from memory to moment.

A slow-simmered laal maas from Rajasthan might sit beside a silky meen curry from the Malabar coast. The crackle of a **छोक** in your dal might echo the tang of pickled chillies from the bazaars of Shillong. Every dish carries its own dialect, its own rhythm of spice, smoke, and soul.

Some flavours will feel like déjà vu. Others will feel like postcards from places you've never been but somehow know. You won't find shortcuts here. There's no mix-and-match. Just respect for regionality, and a gentle nudge to explore beyond the usual.

This is not fusion. This is evolution. A story retold, not rewritten.

Tracing India's Culinary Code



Within these borders lies a thousand kitchens and a million memories. This map marks the origins of the dishes you will encounter in these pages, from the smoky ovens of the North-West to the spice-laden backwaters of the South, from the bustling chaat bazaars of the Gangetic plains to the quiet kitchens of coastal hamlets. Each mark is a waypoint in India's vast culinary code, its flavours carried by traders, travellers, and time.

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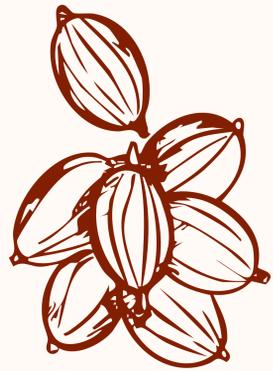
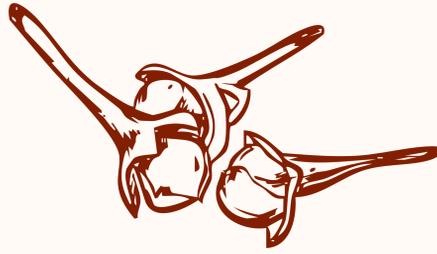
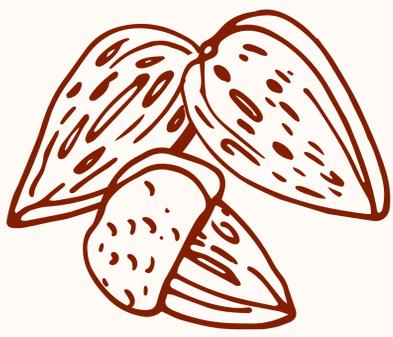
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SOUPS

शोरबा

Add on Chicken: +100

Macher Jhol Lite মাছের ঝোল 🐟 450

A lighter take on Bengal's beloved Macher Jhol. Delicate, mustard-scented broth with fish

Paya Soup पाया ● 🍲 750

Slow-simmered bone broth from Mughlai kitchens. Rich, warming, and collagen-rich.

Tamatar Dhaniya Shorba टमाटर धनिया का शोरबा 375

North Indian tomato broth, bright with fresh coriander and warm spices

Mysore Rasam ಮೈಸೂರು ರಸಂ 375

Fiery and tangy lentil-tomato broth from Karnataka. Spiked with black pepper, garlic, and ghee.

Rildok रिलदोक 400

Rare Himalayan potato dumpling soup from Ladakh, starchy and soulful.

Sweet Corn Soup स्वीट कॉर्न 350

Creamy Indo-Chinese comfort. Sweet corn, herbs, and gentle spices.

Manchow Soup मनचाउ 🍜 350

Dark soup from India's Chinese kitchens. Hot, spicy, & served onside with crisp noodles.

Thukpa थुक्पा 🍜 375

Tibetan noodle soup with vegetables or meat, hearty and warming.

Long before the first bite, the meal begins here: in a bowl that cradles warmth, scent, and memory. Indian soups are not pale imitations of their Western kin; they are tonics for the soul, restoratives for the weary, and quiet messengers of seasons and place.

In the Mughal courts, the clear shorba was sipped as a prelude to feasts; in the temple kitchens of the South, a peppery Rasam signalled the blessing of the monsoon.

In desert towns, mutton broths simmered overnight to coax every note of spice and marrow into the water. These are more than appetisers, they are the first chapter of the story your table will tell today.

The Whispering Pot

In the kitchens of Lucknow, where generations of khansamas cooked for nawabs, there was a belief that no true shorba could be made by watching the clock. The broth, they said, would "speak" when it was ready. This was not poetry but practice learned over decades at the side of older cooks.

The technique was simple in theory, near-impossible in execution: meat bones, spices, and water were set to simmer over the dying embers of sinduri charcoal, prized for its steady heat. The khansama would go about other tasks, returning every so often to tilt the lid and lean close. They listened for a very specific sound a slow, even bubble, almost like a sigh that meant the marrow had melted, the spices had infused.

Colonial observers of Awadhi kitchens, such as Abdul Halim Sharar in his 1916 memoir Lucknow: The Last Phase of an Oriental Culture, noted how these cooks judged doneness "by ear more than by sight."



SALADS

सलाद



In India, the idea of raw vegetables on the side is older than the word salad. Long before vinaigrettes and Caesar dressings, there were kachumbers in Gujarat, kosambirs in Maharashtra, kosambaris in Karnataka, and pachadis in Kerala. Bowls bright with fresh leaves, seeds, herbs, and citrus.

They were never afterthoughts; they were palate awakeners, festival offerings, or cool relief to balance the heat of the main meal. In temple kitchens, salads were prepared without onion or garlic for ritual purity; in royal ones, they arrived in silver bowls, garnished with pomegranate seeds and fresh coriander.

Kachumber Salad कचुम्बर 150

North Indian staple, diced cucumber, onion, carrot and tomato tossed with lemon and chaat masala.

Onion Salad प्याज़ सलाद 100

Sharp, crunchy onion rings tossed with lemon, salt, and a pinch of masala.

Green Salad ग्रीन सलाद 150

Simple, crisp mix of seasonal greens, cucumber, and carrots: clean and refreshing.

Green Mango Peanut Slaw 350

Raw mango, crushed peanuts, and coriander. A tangy, crunchy Maharashtrian-inspired slaw.

Nariyal-Malai Fruit Salad 425

Tropical mix of fruits tossed in fresh coconut cream: light, cooling, and dairy-free.

Moong Sprout Chaat Salad 350

Protein-rich sprouted moong tossed with spices, lime, onions, and herbs.

Grilled Pineapple Salad 375

Charred pineapple slices with herbs and spice rub: smoky, sweet, and citrusy.

Kakdi chi Koshimbir काकडी ची कोशिंबीर 325

Traditional Maharashtrian cucumber salad with coconut, green chilli, and a mustard seed tempering.

Aloo Chana Chaat Salad 325

Boiled potato and chickpeas tossed in tamarind chutney, onions, and masala. A chaat-lovers' salad.



From Deccan to Malabar: A journey through salads

Across the western and southern states of India, salad is not a category imported from Europe but a native instinct, a way to balance heat, grain, and spice with freshness. The journey begins inland, where the soil runs red and the air smells faintly of groundnut oil. In Maharashtra, koshimbir might arrive as cucumber with peanut and lime, or as tomato with jaggery and chilli, or even pineapple with curd and mustard seeds.

In Karnataka, kosambari takes soaked moong dal, cucumber, coconut, and dresses it with a crackle of mustard seeds and curry leaves, a must at weddings.

Taken together, these salads aren't mere sides, they're cultural signatures: spontaneous in Maharashtra, ceremonial in Karnataka, celebratory in Kerala, experimental everywhere. And yet, common ground holds them together: freshness, crunch, and that singular rhythm of salt-and-season.

STREET FOOD

स्ट्रीट फूड

Pav Bhaji पाव भाजी 🌾 🥛 350

Mumbai special; Spicy mashed veggies with butter-toasted pav. Extra Pav = 100

Pindi Chole Kulche पंजी चले कुलचे 🌾 🥛 425

From Punjab; spiced chickpeas cooked without onion or garlic, paired with kulchas. Extra Kulcha: 100

Chole Bhature चोले भतूरे 🌾 🥛 400

Delhi-Punjab classic; deep-fried bread with hearty chickpeas. Extra Bhatura: 150

Samosa समोसा 🌾 🥛 300

Introduced via Central Asia, now an Indian icon - crisp pastry filled with spiced potato and peas.

Keema Samosa कीमा समोसा ● 🌾 🥛 450

Mughal-inspired snack - crisp pastry packed with rich, spiced minced mutton.

Keema Pav कीमा पाव ● 🌾 🥛 475

Bombay café classic; spicy mutton mince with buttered pav. Extra Pav: 100

Kolkata Roll (Veg/NonVeg) कलकत्ता रोल ● 🌾 375/525

The OG from Bengal's streets; flaky paratha rolled with spiced fillings, onions, and chutneys.

Kathi Roll (Veg/NonVeg) काठी रोल ● 🌾 🥛 400/550

From Nizam's in Kolkata to every city corner; skewered meat or veg wrapped in a griddled flatbread.

Veg Momo वेज मोमो 🌾 350/650

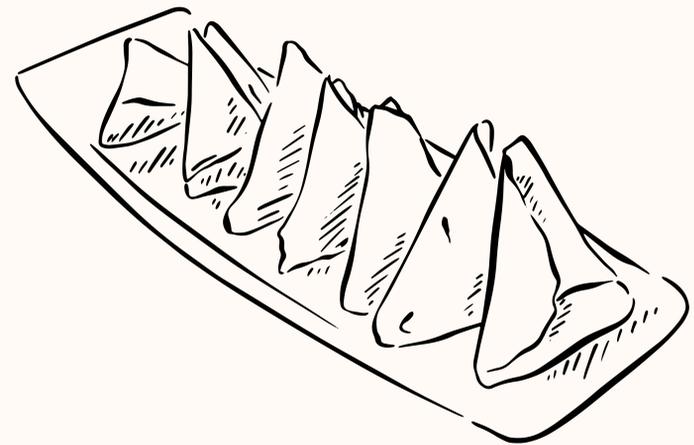
Tibetan dumplings loved across India; steamed or fried, filled with juicy veg. 4pc/8pc.

Chicken Momo चिकन मोमो ● 🌾 400/750

Tibetan dumplings loved across India; steamed or fried, filled with juicy chicken. 4pc/8pc.

Prawn Momo प्रॉन मोमो ● 🌾 550/950

Tibetan dumplings loved across India; steamed or fried, filled with prawns. 4pc/8pc.



Rules of the Road: Unwritten Laws of Street Eating

If you've never burnt your tongue on the first bite of a momo, you've never really had one.

Rolls don't care if you're late for work, they'll still get you there full.

You never really choose street food. You just end up in front of it.

Extra chutney always sounds like a good idea until it's dripping down your elbow.

When in doubt, order what the person ahead of you is eating.

A good roll is eaten in under four minutes, no matter how slowly you think you're going.

Street food doesn't need Instagram. It's already famous in its own lane.

Ever had a chance to have your street favourites with some booze? Today's the day.



Indian street food is not merely convenience fare. It is the republic of the plate. Markets, temple courtyards, railway stations, and seaside promenades have, for centuries, doubled as open-air kitchens. While the term "street food" is modern, historical records describe khomchewallahs in 17th-century bazaars selling puffed rice snacks, sweetmeats, and fried breads to merchants and travellers. In coastal towns, fishermen returning at dawn would fry the morning's catch beside tea sellers and vada makers.

CHAAT

चाट



Chaat is India's proof that chaos can be balanced. A true chaat plate obeys an unspoken formula: something crisp, something soft, something tangy, something spicy, something cooling, something fresh. Its ancestry is debated, some trace it to 17th-century royal kitchens in Agra, where spiced fried breads and tangy chutneys were prescribed as a digestive; others swear it began in the bazaars of Uttar Pradesh, where street vendors competed to create the most arresting combination of texture and taste.

The names themselves map a geography: aloo tikki chaat from Lucknow, dahi puri from Mumbai, papri chaat from Delhi's Chandni Chowk, sev puri from Gujarat, raj kachori from Rajasthan. No two regions make them the same: the water in pani puri changes with every city, the spice in the chutney shifts with every hand. But in each case, chaat is not a "snack"; it is a performance, built in front of you.

Palak Patta Chaat पालक पत्ता चाट   400

Crispy spinach leaves layered with chutneys, yogurt, and masalas; crunchy and creamy.

Papdi Chaat पापड़ी चाट   425

North Indian favourite: crisp papdis topped with chutneys, yogurt, potatoes, and sev.

Bhel Puri भेल पुरी   400

Mumbai beach classic: puffed rice tossed with onions, tomatoes, chutneys, and crunchy sev.

Pani Puri पानी पुरी  450

The ultimate indulgence; crisp puris filled with spiced water, potatoes, and tangy chutney.

Dahi Bhalla दही भल्ला   400

Soft lentil dumplings soaked in yogurt and topped with chutneys; cool, tangy and comforting.

Samosa Chaat समोसा चाट   450

Crushed samosas topped with chole, yogurt, and chutneys; a full meal disguised as a snack.

Chole Tikki Chaat छोले टिक्की चाट   425

Golden potato patties served with spicy chickpeas and a riot of chutneys.

Khasta Kachori Chaat खस्ता कचौरी चाट   375

Flaky kachoris crushed, layered with spicy potatoes, yogurt & chutneys.

The Life Cycle of a Pani Puri

1. Anticipation: Eyes locked on the vendor's hand like it's the Wimbledon final.
2. Assembly: Puri punctured, stuffed, drowned. Suspense level: Bollywood climax.
3. Delivery: Transferred at lightning speed from vendor to your hand. Blink and it's gone.
4. Impact: The flood hits; sweet, sour, spicy, cold, hot. Brain forgets how to function.
5. Aftershock: One eye waters, you make a noise between a gasp and a laugh.
6. Reset: You're already holding your hand out for the next one.



STARTERS

स्टार्टर्स

Cheese Chilli Toast चीज़ चिली टोस्ट 400
Toasted bread topped with melty cheese, green chillies, and herbs; gooey, crisp, and spicy.

Fara फरा 450
A rare UP-Chattisgarh delicacy; steamed rice dumplings filled with spiced lentils, then lightly pan-seared.

Hara Bhara Kebab हरा भरा कबाब 475
North Indian spinach and green pea patties, crisp outside and soft inside

Dahi ke Kebab दही के कबाब 375
Delicate patties made from hung curd and spices: soft, creamy, and melt-in-the-mouth.

Paneer 65 पनीर 65 475
South India's fiery classic: paneer bites tossed with curry leaves, chilli, and garlic

Bhuna Chicken भुना चिकन 575
North Indian-style slow-cooked chicken in a thick, spiced onion-tomato masala, rich and bold.

Tamil Black Pepper Chicken மிளகு கோழி 550
From Tamil Nadu's kitchens: dry-roasted chicken with crushed black pepper, curry leaves, and ghee

Andhra Kodi Vepudu ఆంధ్ర కోడి వేపుడు 550
Fiery dry-fry chicken from Andhra: crisp, spicy, and loaded with roasted spice masala.

Andhra Chilli Chicken ఆంధ్రా చిల్లీ చికెన్ 550
A bold twist from Andhra; chicken tossed with green chillies, garlic, and southern spice heat.

Mangalorean Ghee Roast ಚಿಕ್ಕನ್ ಫೀ ರೋಸ್ಟ್ 600
Tibetan dumplings loved across India; steamed or fried, filled with prawns. 4pc/8pc.

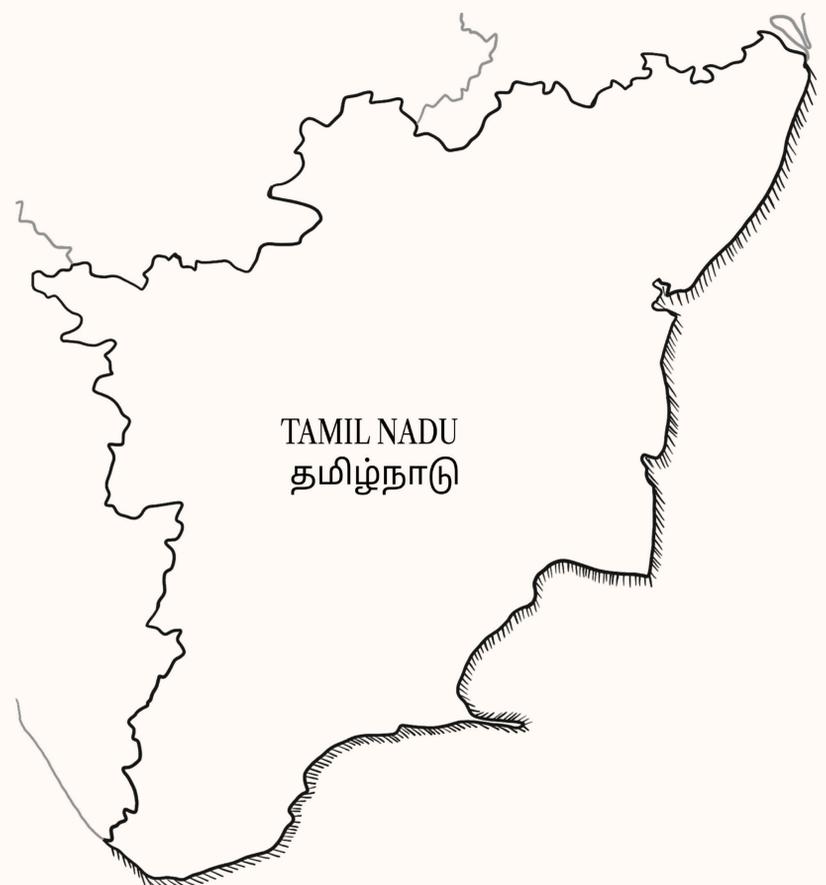
Chicken 65 चिकन 65 550
South India's fiery classic; boneless chicken bites tossed with curry leaves, chilli, and garlic

The Legacy of Chicken 65: India's Fiery Number

No starter in India lives quite like Chicken 65, the fiery, crisp dish with a name as spicy as its flavour. Its most credible origin lies in Chennai's iconic Hotel Buhari, where founder A.M. Buhari first introduced this crispy chicken treat in 1965 a year stamped not just on menus, but in culinary history.

Over time, wild theories emerged: some said the recipe contained 65 chillies, others believed the chicken was marinated for 65 days, or cut into 65 pieces, but none stand up to the more straightforward claim: it was named for its debut year. Internally, Buhari's kitchen continued this tradition, lending names like Chicken 78, 82, and 90 to subsequent creations.

By the 1970s and 1980s, it had spread beyond Tamil Nadu, especially into Hyderabad's culinary scene, where local chefs infused regional flair into the original altering spice levels, crispness, and even presentation. No one's certain what "65" really means, but everyone agrees on one truth: once you taste it, the number doesn't matter.



स्टार्टर्स

Fish Fingers फिश फिंगर्स ● 🐟 🌾
Golden-fried crumbed fish sticks; crispy outside, flaky inside, and always a crowd-pleaser.

Fish Amritsari Fry फिश अमृतसरी फ्राई 🐟 🥛
Punjabi street-style fish; deep-fried in a spicy gram flour batter with carom seeds and lime.

Prawns Koliwada कोळंबी कोळीवाडा ● 🍤 🥛
From Mumbai's Koli community; prawns marinated in bold spices, battered and deep-fried to perfection.

Meen Pollichathu മീൻ പൊളിച്ചത് 🐟
A Kerala backwater classic; fish marinated in spices, wrapped in banana leaf, and pan-roasted.

Goan Prawn Balchao गॉन बालचाओ ● 🍤
A spicy Goan pickle-style prawn preparation; tangy, hot, and deeply flavourful with vinegar and chilli.

550 **Garlic Butter Prawns** गार्लिक बटर प्रॉन्स ● 🍤 🥛 675

Juicy prawns tossed in garlic butter and herbs, simple, rich, and indulgent.

550 **Jungli Maas** जंगली मांस ● 🍖 700

Rajasthani hunter's recipe; mutton slow-cooked with just red chillies, ghee, and salt. Pure flavour, no frills.

675 **Bhuna Gosht** भुना गोश्त ● 🍖 675

North Indian-style mutton, slow-roasted in its own masala; deep, dark, and intensely spiced.

550 **Malabar Mutton Ularthiyathu** ഉലർത്തിയത് 🍖 675

A Keralite dry-fry; tender mutton stir-roasted with coconut slivers, curry leaves, and black pepper.

675 **Galouti Kebab** गलौटी कबाब ● 🍖 🥛 750

Lucknow's legendary melt-in-the-mouth kebab; spiced minced mutton slow-cooked on a tawa till silky.



Galouti Kebab: The Kebab That Needed No Teeth

In the late 18th century, Nawab Asaf-ud-Daula of Awadh was a ruler of refined tastes, famed for his extravagant feasts and elaborate court kitchens. But there was a problem; the Nawab, in his later years, had lost most of his teeth. His appetite for kebabs, however, remained undiminished. The royal cooks were faced with a challenge: create a kebab so soft, so delicate, that it would melt on the tongue without the slightest chew.

The solution came from Haji Murad Ali, a master of spices and technique. Using finely minced lamb, pounded to a paste, he blended it with over 150 aromatic spices (some say the exact mix is still a family secret) and bound it with raw papaya, a natural tenderizer.

The kebabs were then shallow-fried on a large copper griddle in pure ghee until the outside formed a whisper-thin crust, leaving the inside impossibly soft.

The name "Galouti" comes from the Urdu word galawat, meaning "to melt." They were so tender that they became a symbol of Awadhi culinary sophistication, proof that luxury lay not in extravagance alone, but in precision and care.

TANDOOR

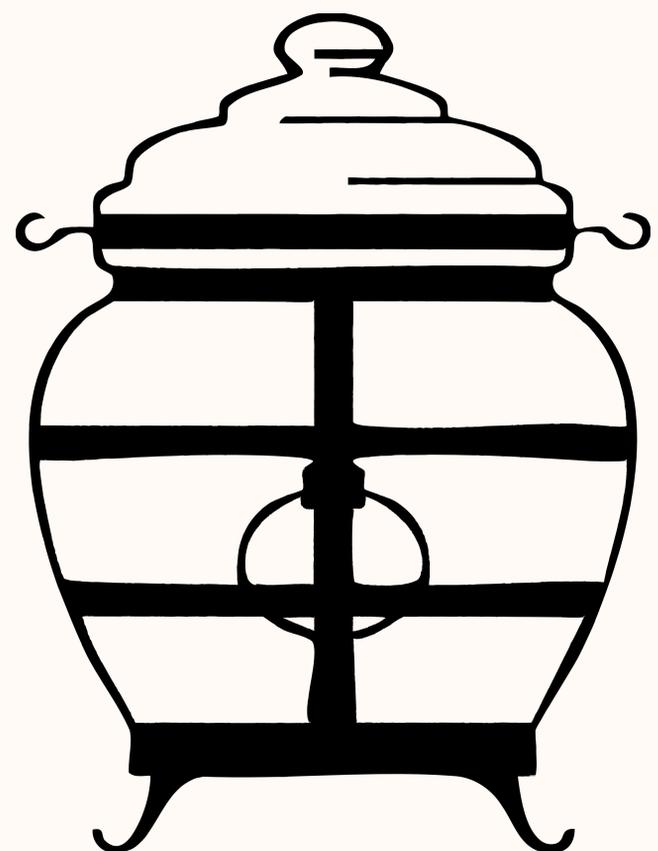
तंदूर

Paneer Tikka पनीर टिक्का 🍴 🥛 North India's favourite; cubes of paneer marinated in spiced yogurt, grilled to smoky perfection.	500	Achari Bharwan Aloo अचारी भरवां आलू 🍴 🥛 Potatoes stuffed with tangy achari masala; smoky, spicy, and slow-roasted.	450
Hariyali Paneer Tikka हरियाली पनीर टिक्का 🍴 🥛 Paneer coated in a fresh green marinade of mint, coriander, and spices; herby, tangy, and charred.	500	Edamame Seekh Kebab एदमामे सीख कबाब 🍴 🥛 A modern twist; edamame blended with herbs and spices, grilled on skewers till golden.	650
Mushroom Tikka कुम्भ टिक्का 🍴 🥛 Juicy button mushrooms marinated in robust spices and cooked to perfection.	550	Aloo Seekh Kebab आलू सीख कबाब 🍴 🥛 Spiced mashed potato kebabs shaped onto skewers; crisp-edged and smoky from the grill.	450
Tandoori Broccoli तंदूरी ब्रोककोली 🍴 🥛 Broccoli florets in a spiced hung curd marinade; charred, creamy, and full of bite.	550	Spicy Egg Tikka स्पाइसी एग टिक्का 🍴 🥛 🍳 Boiled eggs marinated in a fiery tandoori masala, skewered and grilled for a smoky, bold finish.	475
Spinach Stuffed Aloo पालक स्टफ्ड आलू 🍴 🥛 Crisp potato barrels filled with spiced spinach, grilled in the tandoor; hearty and comforting.	475	Chicken Tikka चिकन टिक्का 🍴 🥛 🍗 A tandoori classic, boneless chicken marinated in spiced yogurt and grilled till smoky and juicy.	600
Malai Paneer Tikka मलाई पनीर टिक्का 🍴 🥛 Mild and creamy; paneer marinated in fresh cream, cheese, and cardamom for a delicate flavour.	550	Hariyali Chicken Tikka हरियाली टिक्का 🍴 🥛 🍗 Chicken marinated in a vibrant blend of mint, coriander, and green chillies; herby, zesty, and grilled.	600
Malai Soya Chaap मलाई सोया चाप 🍴 🥛 Tender soya skewers bathed in a creamy, nutty marinade and finished in the tandoor.	500	Malai Chicken Tikka मलाई चिकन टिक्का 🍴 🥛 🍗 Creamy and delicate; chicken marinated in cream, cheese, and mild spices, finished in the tandoor.	650
Mirchwala Mushroom मिर्चवाला मशरूम 🍴 🥛 Spicy mushroom tikka laced with green chillies and pepper; bold and fiery.	500		

The Tandoor's Journey to India

Long before it became a staple in Indian restaurants, the tandoor had already lived several lives across continents. Its earliest evidence dates back to the Indus Valley Civilization (around 2600 BCE), where archaeologists unearthed clay ovens remarkably similar in design to what we still use today. These vertical, cylindrical ovens, often dug into the ground, were perfect for baking flatbreads and roasting meat over intense heat.

The design travelled with migration and conquest, evolving as it passed through Central Asia, Persia, and the Mughal courts. When the Mughals arrived in India in the 16th century, they brought with them a refined version, more upright, portable, and suited to both bread and meat cookery. It was in Punjab, however, where the tandoor truly became part of everyday life. Villages would have communal tandoors, and neighbours would gather to bake rotis, naans, and skewered kebabs.



तंदूर

Murgh Reshmi Tikka मुर्ग रेशमी टिक्का ●●● 700

Chicken skewers in a mildly spiced, buttery cashew-cream and egg white marinade; truly melt-in-the-mouth.

Afghani Tangdi Kebab अफगानी टंगड़ी कबाब ●● 700

Chicken drumsticks marinated in cream, nuts, and subtle spices, cooked till tender and smoky.

Afghani Chicken Stuffed अफगानी चिकन ●● 1250

Full tandoori-style chicken stuffed with rich, nutty filling; indulgent, flavourful, and perfectly charred.

Tandoori Chicken तंदूरी चिकन ●● 550/950

Whole leg or half bird; marinated overnight in spiced yogurt and roasted to perfection. Half/Full.

Murgh Tangdi मुर्ग टंगड़ी ●● 650

Juicy chicken drumsticks in a bold red masala; smoky, succulent, and full of flavour.

Fish Tikka फिश टिक्का ●● 625

Boneless fish chunks marinated in classic tandoori spices, grilled till smoky and tender.

Malai Mustard Fish मलाई मस्टर्ड फिश ●● 625

Delicate fish in a creamy marinade of mustard, yogurt, and herbs; rich, coastal, and subtle.

Hariyali Fish Tikka हरियाली फिश टिक्का ●● 625

Fresh fish coated in a green marinade of coriander, mint, and chillies; grilled to perfection.

Spicy Tandoori Prawns स्पाइसी तंदूरी प्रॉन्स ●● 750

Prawns marinated in bold red masala, chargrilled for a spicy, smoky bite.

Malai Garlic Prawns मलाई गार्लिक प्रॉन्स ●● 750

Creamy prawns infused with garlic, cream, and white pepper; soft, silky, and indulgent.

Mutton Seekh Kebab मटन सीख कबाब ●● 725

Minced mutton blended with spices and herbs, skewered and chargrilled till smoky and juicy.

Lamb Hariyali Seekh लैम्ब हरियाली सीख ●● 725

Lamb mince marinated in a fresh green mix of mint, coriander & spices; grilled with bold herbaceous flavour.

Veg Tandoor Platter वेज प्लॉटर ●● 1350

Paneer Tikka, Hariyali Tikka, Malai Paneer Tikka, Achar Aloo, Mirchwala Mushroom, Aloo Seekh Kebab, Edamame Seekh Kebab & Malai Soya Chaap .

NonVeg Tandoor Platter नॉन वेज प्लॉटर ●●●● 1600

Chicken Tikka, Hariyali Tikka, Chicken Malai Tikka, Murgh Tangdi, Egg Tikka, Fish Tikka, Hariyali Fish Tikka & Mutton Seekh Kebab.

The Birth of Tandoori Chicken

Before it became a global culinary icon, tandoori chicken was a quiet experiment in a modest roadside eatery in Peshawar in the 1920s. Kundan Lal Gujral, had an unusual problem: how to make chicken more than just curry meat. Gujral, working in an eatery called Moti Mahal in Peshawar, wanted something vibrant, something that could be served fast without losing taste.

He turned to the tandoor, a clay oven traditionally used for baking breads like naan. Until then, no one thought to roast meat in it. Gujral marinated chicken overnight in yogurt, ginger, garlic, red chilli, and a secret blend of spices, then skewered and lowered it into the searing heat of the tandoor. What emerged was nothing short of revolutionary; juicy meat with smoky char, blushing red from the Kashmiri chilli, and an aroma that travelled faster than word of mouth.

When Partition forced Gujral to move to Delhi, he reopened Moti Mahal, and tandoori chicken became a sensation, seducing politicians, royalty, and even foreign dignitaries like President Kennedy. It wasn't just a dish anymore, it was theatre. From its birthplace in Peshawar to plates across the world, tandoori chicken became the gateway to Indian cuisine, the spark that inspired butter chicken, and the reason tandoor-cooked meats are now synonymous with Indian feasts.



INDO CHINESE

इंडो चिनी

Corn Salt & Pepper कॉर्न साल्ट & पेप्पर 450

Crispy golden corn tossed with garlic, green chilli, and cracked pepper.

Chilli Paneer चिली पनीर 500

Batter-fried paneer in a wok-tossed medley of soy, garlic, and green chillies. (Dry/Gravy)

Veg Spring Rolls स्प्रिंग रोल 475

Crisp pastry rolls filled with seasoned veggies; deep-fried to golden perfection.

Veg Manchurian मंचूरियन 450

Vegetable dumplings tossed in a spicy, umami-rich Indo-Chinese gravy. (Dry/Gravy)

Chilli Mushroom चिली मशरूम 475

Crisp mushrooms stir-fried with chillies, scallions, and soy. (Dry/Gravy)

Honey Chili Potato हनी चिली पोटेटो 550

Crispy potato fingers glazed with honey, sesame, and a hint of red chilli.

Baby Corn Salt & Pepper बेबी कॉर्न साल्ट & पेप्पर 475

Baby corn tossed on high heat with garlic, spring onion, and cracked black pepper.

Honey Chili Lotus Stem हनी चिली लोटस स्टेम 525

Crisp lotus stems in a sticky-sweet chilli glaze; crunchy, spicy, and addictive.

Veg Kothe वेज कोथे 450

Pan-seared vegetable dumplings tossed in a tangy sauce; a wok-kissed favourite. (Dry/Gravy)

Chilli Chicken चिली चिकन 575

The Indo-Chinese legend; crispy chicken tossed in soy, garlic, and green chilli sauce. (Dry/Gravy)

Chicken Lollipop चिकन लॉलीपॉप 600

Drums of heaven; deep-fried wings marinated in spice and served crunchy.

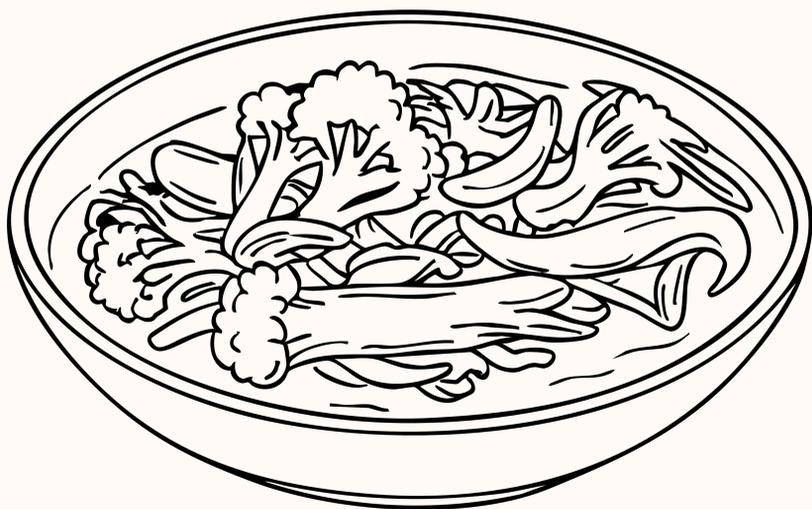


Where Indo-Chinese Began (and Why India Fell for It)

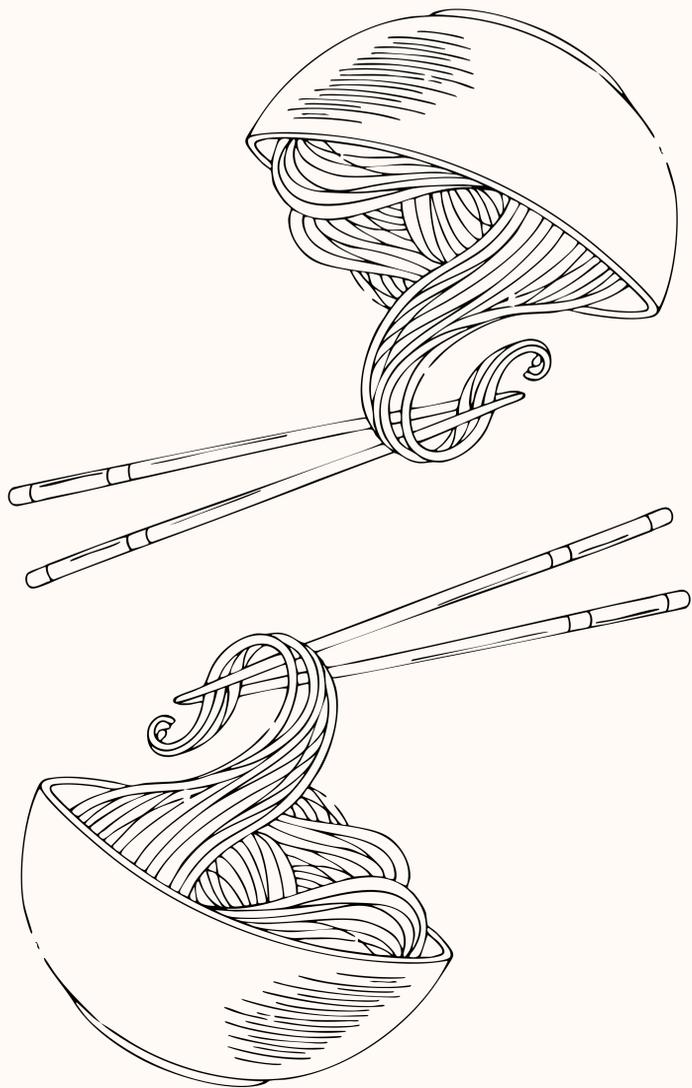
It starts in Kolkata in the late 1700s, when the first Chinese settlers, traders and artisans like Tong Atchew, arrive and build communities around Toretta Bazaar and later Tangra. They cook for themselves first, then for neighbors; soy and vinegar meet Indian green chilli, garlic and spring onion; gravies thicken to match our love of “curry” textures. A new accent is born.

In the 20th century, Tangra’s shop-houses and tanneries hum: Hakka noodles, chilli chicken, sweet corn soup fast, hot, familiar, yet different. The cuisine spreads along rail lines and club menus.

Political shocks, the 1962 Sino-Indian war and its aftermath shrunk the Chinese community, but paradoxically make the food more visible as it migrates beyond Kolkata to Bombay and Delhi. The national “click” comes in 1970s Mumbai, when chef Nelson Wang coins Chicken Manchurian a crisp-toss-glaze formula Indians instantly understand. From there, Indo-Chinese becomes the country’s favorite comfort-out: noodles to share, gravies to pour, heat you can negotiate. Today, it’s a global Indian export with unmistakable roots in Kolkata’s Chinatowns and the improvisations of migrant cooks.



इंडो चिनी



Chicken Kothe चिकन कोथे ● 🌿 550

Pan-seared chicken dumplings tossed in a spicy glaze. (Dry/Gravy)

Lemon Chicken लेमन चिकन ● 🌿 550

Crispy chicken in a bright, zesty lemon sauce with just a hint of sweetness. (Dry/Gravy)

Chilli Garlic Wings चिली गार्लिक विंग्स ● 🌿 575

Juicy chicken wings wok-tossed in garlic-chilli sauce; sticky and spicy.

Chilli Egg चिली एग ● 🌿 425

Boiled eggs fried and tossed in a bold, spicy chilli sauce; a surprising street-style hit. (Dry/Gravy)

Pepper Fish पेप्पर फिश 🐟 600

Tender fish bites tossed with cracked black pepper, garlic, and curry leaves. (Dry/Gravy)

Chilli Fish चिली फिश 🐟 🌿 600

Crispy fish chunks wok-tossed in a spicy Indo-Chinese chilli sauce. (Dry/Gravy)

Salt & Pepper Prawns साल्ट & पेप्पर प्रॉन्स ● 🌿 675

Crisp-fried prawns tossed with green chillies, garlic, and crushed pepper.

The Unwritten Etiquette of Indo-Chinese

Start Dry, End Saucy

Open with something crisp and toss-fried then graduate to gravies with noodles or fried rice.

The Schezwan Test

That bright-red chutney on the side? It's a dare, not a dip. Respect its heat, taste first, then commit.

Noodles Are Communal Property

One plate in the middle, many forks. If steam fogs up everyone's glasses, you're doing it right.

The Last Bite Rule

Whoever takes the final spoonful of gravy must also mop the plate with rice or noodles. It's only polite.

RICE & NOODLES

Fried Rice (Veg/Egg/Chicken) फ्राइड राइस 375/400/450

Wok-tossed rice with vegetables, soy, and aromatics; simple, comforting, and satisfying.

Burnt Garlic Fried Rice (Veg/Egg/Chicken) 375/400/450

Full tandoori-style chicken stuffed with rich, creamy filling; indulgent, flavourful, and perfectly charred.

Hakka Noodles (Veg/Egg/Chicken) हक्का नूडल्स 🌿 375/400/450

Thin noodles stir-fried with veggies, soy, and a hint of chilli; an Indo-Chinese staple.

Chilli Garlic Noodles (Veg/Egg/Chicken) 🌿 375/400/450

Spicy and bold; noodles tossed with red chillies, garlic, and crunchy greens.

Chowmein (Veg/Chicken) चाऊमीन 🌿 375/450

Wok-tossed noodles with crisp vegetables, soy sauce, and Indo-Chinese spice.

CURRIES

करी

Paneer Butter Masala बटर पनीर मसाला   North Indian favourite; soft paneer cubes simmered in a rich, buttery tomato gravy.	575	Veg Kolhapuri वेज कोल्हापुरी  Spicy mixed veg from Maharashtra; bold, fiery, and packed with roasted Kolhapuri masala.	550
Kadhai Paneer कढ़ाई पनीर   Paneer tossed with capsicum, onions, and crushed spices in a bold, wok-style gravy.	575	Dum Aloo (Kashmiri/Lucknowi/Banarsi) दम आलू   Baby potatoes in spiced, smooth gravy. In your choice of preparation Kashmiri/Lucknowi/Banarsi.	550
Palak Paneer पालक पनीर  Cottage cheese in a velvety spinach gravy; light, wholesome, and comforting.	575	Punjabi Malai Kofta पंजाबी मलाई कोफ्ता   Paneer-potato dumplings in a rich, buttery tomato cream gravy; indulgent and festive.	600
Matar Paneer मटर पनीर  Peas and paneer simmered in a lightly spiced onion-tomato curry; a homestyle classic.	550	Mughlai Malai Kofta मुग़लई मलाई कोफ्ता   Mughlai-style koftas served in a silky, nutty white gravy; royal, mellow, and fragrant.	600
Paneer Tikka Masala पनीर टिक्का मसाला   Grilled paneer tikka cooked in a robust, smoky tomato-based masala.	625	Navratan Korma नवरतन कोरमा   A mildly sweet, creamy curry with nine vegetables, fruits, and nuts; a true Mughal-inspired dish.	600
Khumb do Pyaza कुम्भ दो प्याज़ा Mushrooms and onions stir-fried in a robust, masala-heavy curry; juicy, bold, and aromatic.	600	Baingan Bharta बैंगन भरता Charred eggplant mashed and sautéed with onions, tomatoes, and garlic; smoky and rustic.	500
Methi Malai Mattar मेथी मलाई मटर   Fenugreek leaves and peas in a creamy white gravy; mildly sweet, herbaceous, and smooth.	550	Aloo Jeera आलू जीरा Potatoes tempered with cumin, green chillies, and coriander; simple, dry, and flavourful.	450
Pithla Bhakri पिठलं भाकरी Gram flour curry spiced with garlic, green chilli, & mustard, served with jowar bhakri.	475	Bhindi Do Pyaza भिंडी दो प्याज़ा Okra stir-fried with double the onions and North Indian spices; earthy and satisfying.	450
Dal Pithi दाल पीठि Bihari wheat flour dumplings simmered in a spicy arhar dal base with rustic spices.	450	Stuffed shimlamirch स्टफ़्ड शिमलामिर्च   Bell peppers filled with spiced potato mix, slow-cooked or roasted; hearty and flavour-packed.	500
Lasaniya Batata लसनिया बटाटा Gujarati-style baby potatoes tossed in a fiery garlic-chilli masala; bold, dry, and addictive.	450	Jugalbandi Kofta जुगलबंदी कोफ्ता   Vegetarian twist on a Mughal classic; kofta with a red and green gravy.	550

The Great Indian Curry Chronicle

To call curry a single dish is to mistake the ocean for a glass of water. In India, curry is less a recipe and more a philosophy: a meeting of spice, fat, liquid, and time, interpreted differently in every kitchen, every season, every corner of the country.

The roots run deep. Long before the word curry was borrowed into English from the Tamil kari (meaning sauce), Indians were simmering meats and vegetables in spice pastes and broths, building flavour layer by layer. Archaeologists have found traces of ginger, turmeric, and garlic on 4,000-year-old cooking pots from the Indus Valley, proof that the earliest curries predate even written history.

Over centuries, this humble formula evolved under countless influences. Persian traders brought dried fruits and nuts to enrich Mughlai gravies; the Portuguese sailed in with tomatoes, potatoes, and, most fatefully, chillies that set Indian masalas ablaze. Coastal curries took in coconut milk and kokum from the Konkan and Malabar shores, while mustard oil and poppy seeds became the signature in Bengal. In Rajasthan, scarcity sharpened the spice, creating fiery, onion-based sauces; in Punjab, dairy softened the heat into rich, velvety indulgence.

Chicken Xacuti चिकन खाकुटी ●

Goa's signature curry; chicken cooked with coconut, poppy seeds, and roasted spices for deep flavour.

Chicken Dhansak चिकन धंसाक ●

Parsi favourite; chicken cooked with lentils, pumpkin, and mild spices; sweet, tangy, and comforting.

Saoji Chicken साउजी चिकन ●

Nagpur's fiery special; a dark, spicy curry made with dry coconut, kalonji, and robust masala.

Chicken Changezi चिकन चंगेज़ी ●

A rich, old Delhi-style curry; creamy yet spiced, with a base of milk, cream, and browned onions.

Til diya Murg Mangxo तिल दिया मूर्गी माशला ●

Assamese-style chicken curry cooked with roasted sesame seeds; nutty and earthy.

Bhopali Chicken Rezala रिज़ाला ●

Delicate Mughal-Bhopali dish; chicken in a mildly spiced white yogurt-cashew gravy and coriander

Chettinad Chicken चेट्टिनाद चिकन ●

From Tamil Nadu's spice belt; chicken simmered in a roasted masala of coconut, pepper, and curry leaves.

Murgh Musallam मूर्ग मुसल्लम ●

A royal Awadhi dish; whole chicken marinated, stuffed, slow cooked. Order this 1 day in advance.

Egg Curry अंडा करी ●

Boiled eggs simmered in a spiced onion-tomato gravy; simple, comforting, and hearty.

Anda Bhurji Masala अंडा भुर्जी मसाला ●

Mumbai-style spiced scrambled eggs; tossed with onions, tomatoes, green chillies, and fresh coriander.

675 Butter Chicken बटर चिकन ●

The Delhi legend; tandoori chicken simmered in a creamy tomato gravy with a hint of kasuri methi.

650 Chicken Curry चिकन करी ●

Homestyle classic; bone-in chicken slow-cooked in a spiced onion-tomato gravy. Simple and satisfying.

650 Chicken Tikka Masala चिकन टिकका मसाला ●

Smoky chicken tikka tossed in a rich, spiced gravy; bold and tangy.

650 Kadhai Chicken कढ़ाई चिकन ●

Chicken cooked with onions, capsicum, and crushed whole spices in a thick, rustic gravy.

700 Chicken Lababdar चिकन लबाबदार ●

A Mughal-inspired delight; boneless chicken in a rich, buttery tomato-cashew gravy with gentle spice.

650 Methi Malai Chicken मेथी मलाई चिकन ●

Creamy chicken curry with fresh fenugreek leaves, white pepper, and a subtle sweetness.

650 Chicken Patiala चिकन पटियाला ●

North Indian-style chicken with a spicy onion gravy, often enriched with egg or minced meat.

1500 Rara Murgh रारा मूर्ग ●

A hearty Punjabi preparation; chicken cooked with spiced mutton keema for double the flavour.

550 Khandesi Kala Chicken खानदेशी काला चिकन ●

A blackened chicken curry from rural Maharashtra, made with roasted coconut and pepper.

550 Kara Khuzhumbu कार कुझुम्पु ●

Tamil Nadu's spicy tamarind-based curry; chicken stewed with shallots, curry leaves, and black pepper.

Chicken Cafreal चिकन काफरिआल ●

A Portuguese-Goan classic; chicken marinated in green masala and pan-roasted till crisp.

Tales from the Spice Route

Before they were flavours, spices were treasures. Long before cargo ships and air freight, nutmeg and cloves were worth their weight in gold; black pepper was counted like coins; saffron was traded like silk. These fragrant gems travelled overland along dusty camel trails from Persia, and by sea from the Malabar Coast, weaving a web of cultures and cuisines that would forever change the Indian kitchen.

Take saffron, for instance, its delicate crimson threads first journeyed into India via Persian traders, eventually taking root in the cool plateaus of Pampore in Kashmir. It became the soul of rogan josh, its golden hue and honeyed aroma giving the curry its unmistakable nobility. Or coconut, always native to the coast, but its roasted, spice-bound form in Goan xacuti owes its depth to the Portuguese and Southeast Asian techniques brought on wind-powered ships.

करी

<p>Prawn Masala प्रॉन मसाला ●</p> <p>Juicy prawns cooked in a bold, spiced onion-tomato gravy; simple, homestyle and satisfying.</p>	750	<p>Mutton Rogan Josh मटन रोगन जोश ●</p> <p>The Kashmiri icon; tender mutton simmered in a spiced red gravy of yogurt, fennel, and dry ginger.</p>	725
<p>Fish Do Pyaza फिश दो प्याज़ा 🐟</p> <p>Tender fish fillets simmered with double the onions and a lightly spiced curry base; rich and rustic.</p>	650	<p>Laal Maas लाल मास ●</p> <p>Rajasthan's fiery classic, mutton cooked with Mathania chillies and ghee in a bold, red-hot curry.</p>	725
<p>Fish Curry फिश करी 🐟</p> <p>The everyday coastal classic; fish stewed in a balanced, tangy masala with regional spices.</p>	625	<p>Nalli Nihari नल्ली निहारी ●</p> <p>Slow-braised mutton shank in a rich, spiced bone marrow gravy; a breakfast-time delicacy turned dinner favourite.</p>	750
<p>Bihari Fish Curry बिहारी फिश करी 🐟</p> <p>A mustard-forward fish curry from Bihar; sharp, earthy, and rustic, with a hint of garlic and green chilli.</p>	650	<p>Salli Boti सल्ली बोटी ●</p> <p>A Parsi favourite, tender mutton in a tangy-spicy gravy topped with crisp salli (potato straws).</p>	700
<p>Goan Fish Curry गोअन फिश करी 🐟</p> <p>Tangy and coconut-rich; fish simmered in a red Goan masala with tamarind and coastal aromatics.</p>	650	<p>Mutton Beliram मटन बेलीराम ●</p> <p>A Delhi-style recipe from the royal kitchens; mutton slow-cooked in whole spices, onion, and curd, rich yet balanced.</p>	700
<p>Chingri Malai Curry चिश्डि मालाई करी ●</p> <p>A Bengali delicacy prawns cooked coconut-milk gravy, flavoured with whole spices and mustard oil.</p>	750	<p>Kosha Mangsho कोष मांस ●</p> <p>Bengal's Sunday favourite; mutton slow-roasted with onions, mustard oil, and warming spices till deeply caramelised.</p>	700
<p>Bhaapa Maach भाँपा माछ 🐟</p> <p>Traditional Bengali dish; fish marinated in mustard and steamed in banana leaf till flaky and aromatic.</p>	650	<p>Safed Maas सफ़ेद मास ●</p> <p>A Rajasthani white mutton curry, mellow, nutty, and fragrant with cardamom and khus-khus.</p>	700
<p>Mutton Korma मटन कोरमा ●</p> <p>A royal Mughlai curry; slow-cooked mutton in a rich, aromatic yogurt and nut-based gravy.</p>	725	<p>Kolhapuri Mutton कोल्हापुरी मटन ●</p> <p>Mutton cooked in a fiery Kolhapuri masala with coconut, dry chillies, and black stone flower.</p>	700
<p>Keema Matar कीमा मटर ●</p> <p>Minced mutton cooked with green peas and spices; homestyle, hearty, and deeply flavoured.</p>	725		

Coastal Fish Curry – The Tide in a Bowl

In the fishing villages that dot India's western and southern coasts, fish curry is not a special occasion, it's the rhythm of life itself. The day begins before dawn, with the sound of boats pushing out into the water. By mid-morning, the catch is on the shore, still glistening, ready for the kitchen. The curry pot is already warming, the spices measured by muscle memory.

In Goa, the curry will run fiery and tangy, red from Kashmiri chillies, sharp from kokum or tamarind, fragrant with coriander and cumin. In Kerala, the sea is softened with coconut milk, curry leaves, and the gentle sourness of kodampuli (black kokum), simmered in clay pots that retain the ocean's own warmth. Along the Konkan coast of Maharashtra, the masala gains an earthy depth from roasted coconut and a hit of green chillies.

Every shoreline shapes its curry differently, but the principle is the same: respect the fish. The gravy is never so thick as to hide it, never so spiced as to drown it. The curry is served with hot rice, to catch every drop, and eaten while the steam is still rising, because here, freshness is non-negotiable.



DAL & KADHI

दाल & कढ़ी

Dal Fry दाल फ्राई 🍴 325

A classic North Indian preparation, yellow lentils tempered with garlic, cumin, and ghee.

Dal Tadka दाल तड़का 🍴 375

Slow-cooked arhar dal finished with a smoky ghee tadka of garlic, chilli, and spices.

Adraki Masoor Dal अद्रकी मसूर दाल 🍴 375

Red lentils simmered with ginger and tempered with ghee; earthy, light, and comforting.

Masala Urad Dal मसाला उरद दाल 🍴 375

Robust and creamy black gram dal spiced with onions, tomatoes, and tempered aromatics.

Mughlai Dal मुगलई दाल 🍴🥛 375

A rich, slow-cooked lentil dish with urad and chana dal, finished with cream and saffron.

Panch Ratna Dal पंच रत्न दाल 🍴 475

Rajasthan's five-lentil blend; hearty, nutritious, and flavoured with ghee and whole spices.

Masala Code Style Dal Makhni दाल मखनी 🍴 525

A bold, spiced version of the Punjabi classic slow-cooked black lentils with cream, butter, and masala finish.

Banjaara Dal बंजारा दाल 🍴 375

Mixed lentils cooked over low flame with garlic, coriander, and village-style tadka.

Uttarakhandi Kadhi उत्तराखंडी कढ़ी 🍴 350

A pahadi favourite; tangy yogurt and besan curry tempered with mustard, garlic, and jakhya.

Gujarati Kadhi गुजराती कढ़ी 🍴 350

A light, sweet-spiced yogurt curry with gram flour; gently tempered with curry leaves, mustard seeds, and dried chillies.



The Soul Food of India

Dal is as old as our earliest civilisation. Archaeologists have found lentils in the granaries of Harappa, proof that long before curries and biryanis, Indians were simmering pulses with water and salt over open fires. From that ancient simplicity have sprung endless variations: the slow-cooked indulgence of Punjabi dal makhani, the festival-ready cholar dal of Bengal, the tangy sambar of the South, the five-lentil panchmel dal of Rajasthan.

Each is seasoned with the language of its land - hing and jeera in the North, mustard seeds and curry leaves in the South, jaggery and kokum in the West.

Kadhi, meanwhile, wears its tang like a signature. Born in the kitchens of western India, where yoghurt was plentiful and summers demanded cooling foods, kadhi uses besan as a gentle thickener and turmeric for warmth. In Punjab, it's a hearty comfort with pakoras bobbing like little clouds; in Gujarat, it's thin and sweet-sour, best with soft khichdi; in Rajasthan, it's sharp and earthy, built for desert appetites.

BREADS

ब्रेड्स

In India, bread is never just bread — it's a tool, a scoop, a comfort, a celebration. From the puff of a puri to the stretch of a roomali roti, each one is an edible gesture. They're the quiet companions to fiery curries, the stagehands that make the stars shine, and sometimes, the main act themselves. The bread you choose tells a story — of where you're from, what you crave, and how you like to eat.

Tandoori Roti तंदूरी रोटी	75
Butter Naan बटर नान	100
Garlic Naan गार्लिक नान	125
Green Chilli Garlic Naan ग्रीन चिली गार्लिक नान	125
Cheese Chilli Naan चीज़ चिली नान	125
Roomali Roti रूमाली रोटी	150
Bajra Roti बाजरे की रोटी	150
Jowar Roti जोवार की रोटी	150
Tawa Roti तवा रोटी	75

Pairing Suggestions:

Butter Naan
Best with: Butter Chicken, Murg Musallam, Paneer Makhani

Bajra Roti
Best with: Laal Maas, Jungli Maas

Rumali Roti
Best with: Rogan Josh, Bhuna Chicken

Neer Dosa
Best with: Mangalorean Fish Curry, Prawn Curry, Ghee Roast

Missi Roti
Best with: Dal Makhani, Chole

Kulcha कुलचा	250
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Choose your favourite: Plain Kulcha/
Onion Kulcha/Masala Kulcha/Aloo Kulcha.

Lachha Paratha लच्छा पराठा	150
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North Indian layered whole wheat paratha, crisp and flaky with ghee between folds, indulgent and satisfying.

Lal Mirch ka Paratha लाल मिर्च का पराठा	150
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Whole wheat paratha spiced with red chilli, ajwain, and ghee; bold, rustic, and fiery.

Malabar Paratha കേരളം പൊടോട്ട	150
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Flaky, multi-layered flatbread from Kerala made with refined flour and ghee.

Rice Bhakri तांदळाची भाकरी	125
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Maharashtrian flatbread made from rice flour, hand-patted and pan-cooked; naturally gluten-free.

Missi Roti मिस्सी रोटी	125
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Punjabi-style flatbread made with gram flour, ajwain, and herbs; hearty, nutty, slightly crisp.

Goan Poe गोअन पोई	125
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Portuguese-inspired Goan bread with a fluffy, hollow centre.

Neer Dosa ನೀರ್ ದೋಸಾ	75
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Thin, lacy crepes from coastal Karnataka made with just rice and water.

Khameeri Roti खमीरी रोटी	100
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A Mughlai-style fermented wheat flatbread; soft, slightly tangy, and pillow-like.

STUFFED PARATHAS

Served with Curd, Green Chutney, Achar, Onion and Green Chilli.

Aloo Paratha आलू पराठा	300
Paneer Paratha पनीर पराठा	350
Methi Paratha मेथी पराठा	300
Gobhi Paratha गोबी पराठा	300
Chicken Keema Paratha चिकन कीमा पराठा	450
Mutton Keema Paratha मटन कीमा पराठा	400



BIRYANI

बिरयानी

Veg Biryani वेज बिरयानी 550

Fragrant basmati rice layered with spiced vegetables, saffron, and herbs; slow-cooked to perfection.

Paneer Tikka Biryani पनीर टिक्का बिरयानी 650

Smoky grilled paneer tikka folded into biryani rice with caramelised onions and whole spices.

Hyderabadi Dum Biryani हैदराबादी दम बिरयानी 750

Iconic layered biryani; basmati rice and marinated meat or veg slow-cooked on dum with saffron and fried onions.

Kolkata Biryani कोलकाता बिरयानी 750

Awadhi-style biryani from Bengal fragrant rice with meat, potato, and a hint of rose and kewra.

Ambur Biryani अम्बुर बिरयानी 750

From Tamil Nadu's royal kitchens, short-grain rice biryani with bold spice, curd marinade, and no garnish fuss.

Dindigul Biryani डिंडीगुल बिरयानी 750

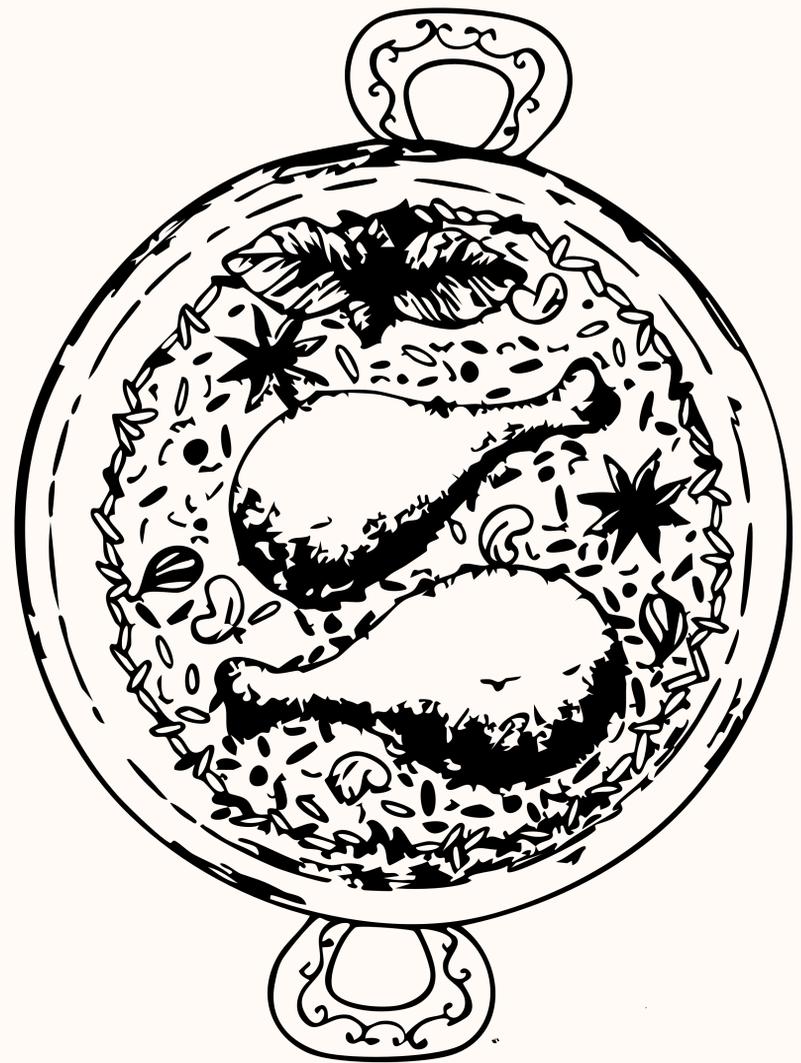
Tamil favourite made with seeraga samba rice and a punchy masala base.

Egg Biryani अंडा बिरयानी 600

Hard-boiled eggs nestled in spiced biryani rice; simple, flavourful, and satisfying.

Lucknow Biryani लखनऊ बिरयानी 675

Delicate Awadhi-style biryani, fragrant rice and meat cooked separately, then layered with saffron and aromatic ghee.



Biryani - India's Love Story in Layers

If there is one dish that India will debate over until the end of time, it's biryani. More than a recipe, it's a legacy, a gift from Persian kitchens that took root in India and grew a hundred different accents. At its heart, biryani is simple: rice and meat cooked together with spice. But in practice, it's as varied as the lands it travels through. In the courts of Lucknow, biryani became a poem, delicate, perfumed, each grain of rice separate and kissed with saffron, the meat slow-cooked to tenderness before the two met in layers. It was refinement on a plate, designed for Nawabs who prized subtlety over fire.

Hyderabad took that same romance and turned it into theatre. There, raw marinated meat is layered with half-cooked rice, sealed in a heavy pot with dough, and cooked dum style until the steam can no longer be contained. Far to the east, in Kolkata, the biryani carries a royal exile's ingenuity. When the Nawab of Awadh was banished to the city, meat was scarce, so his chefs added spiced potatoes to the rice to stretch the feast. What began as compromise became identity, today, the potato is as fiercely defended as the biryani itself. On the Malabar coast, biryani speaks in the dialect of the sea. Short-grain jeerakasala rice replaces basmati, its nuttiness binding to the ghee, coconut, and coastal spices.

Ask any Indian which biryani is "real" and you'll start a war of words, but that's the beauty of it. Every version is shaped by its land, its rulers, its spice routes, and its people. At Masala Code, we don't pick sides. We celebrate them all, because in the end, biryani isn't about choosing a favourite. It's about knowing that somewhere in its layers, you'll always find home.



Steamed Rice स्टीम्ड राइस 175

Jeera Rice जीरा राइस 200

Peas Pulao मटर पुलाओ 225

Veg Pulao वेज पुलाओ 225

Brown Rice ब्राउन राइस 250

Yakhni pulao यखनी पुलाओ 400

A delicacy from Kashmir; rice simmered in aromatic meat stock with spices and slow-cooked meat

Lemon Rice लेमन राइस 250

South Indian favourite; tempered rice with mustard seeds, curry leaves, and a zesty lemon kick.

Coconut Rice कोकोनट राइस 250

Lightly sweet and fragrant rice cooked with fresh grated coconut, tempered with mustard and chillies.

South Indian Jeera Rice जीरा राइस 200

Short-grain rice tempered with black pepper, ghee, and cumin; subtle and comforting.

Khuska खुसका 400

South Indian-style plain biryani rice; aromatic, spiced, and served without any meat or veg.

Pongal பொங்கல் 300

Tamil comfort food; rice and moong dal slow-cooked with ghee, black pepper, and cashews.

The Company Rice Keeps

Rice in India is a diplomat, it speaks the language of every curry, dal, and pickle it meets. In some meals, it's the polite backdrop, letting the main dish have the spotlight. In others, it's the lead actor, with the curry playing a supporting role. The art of pairing rice is as old as the grain itself, learned not from recipe books but from mothers and grandmothers who know that the right match makes the whole meal sing.

In the North, basmati rice, long, aromatic, and elegant, pairs with regal gravies: butter chicken, shahi paneer, rich mutton korma. The grains stay separate, letting each spoonful carry sauce without becoming heavy. In the South, sona masoori or ponni rice, softer and gentler meets the sharp tang of rasam, the soothing creaminess of curd, or the coconut-rich pull of avial. These pairings aren't random; they've been tuned over centuries to match texture, spice, and climate.

Then there are the festive duos: jeera rice with dal makhani at a Punjabi wedding, ghee rice with Malabar chicken curry at an Eid feast, coconut rice with fish fry in coastal Tamil Nadu. Even the humblest bowls have their match khichdi with pickle, lemon rice with papad, curd rice with chillies.

The truth is, rice remembers. It remembers where it grew, who cooked it, and which pot it was steamed in. When paired right, it doesn't just fill you up, it makes the whole meal feel like it's in harmony.

ACCOMPANIMENTS

अकपनीमेंट्स

YOGHURT/RAITA

Plain Curd **प्लेन दही** 100

Pomegranate and Mint Raita **अनारदाना & मिंट रायता** 150
Refreshing yogurt raita with fresh mint, pomegranate pearls, and a dash of roasted cumin.

Burani Raita **बुरानी रायता** 150
Lucknowi-style garlic raita with creamy yogurt, smoked garlic, and a chilli-cumin tempering.

Boondi Raita **बूंदी रायता** 150
Crispy chickpea pearls soaked in chilled spiced yogurt; light, crunchy, and cooling.

Mor Milagai Raita **मोर मिलागै रायता** 175
South Indian curd raita with fried buttermilk chillies, mustard seeds, and curry leaves.

Kachumber Raita **कचुम्बर रायता** 175
Chopped onions, tomatoes, cucumber, and green chillies in spiced yogurt.



The 500-Year Ferment

Long before the word refrigeration existed in India, the sun and a jar were all the technology we needed. Pickling began as survival, a way to keep food edible through long summers, sea voyages, or monsoons when fresh produce was scarce. Over centuries, it became something much more: a way to trap seasons, memories, and moods inside glass and ceramic.

The method is deceptively simple: salt to draw out moisture, spice to guard against spoilage, and oil or brine to seal the deal. But the real magic comes from time. Weeks, sometimes months, under the sun allow flavours to deepen, merge, and mellow. Each jar is a little time capsule, holding on to summer's mangoes, spring's chillies, or the fleeting sharpness of seasonal greens. Every family's pickle jar is also a ledger, recording not just recipes, but rituals. How your grandmother insisted on stirring only with a wooden spoon. How your mother judged the readiness of achar by its aroma alone. How the first taste from a new batch was always given to the youngest at the table.

PICKLES

Neembu ka achar **निम्बू का अचार** 100
Sun-kissed lemon pickle with a balance of tang, salt, and spice, aged to perfection.

Ker Sangri ka achar **केर सांगरी का अचार** 100
Rajasthani-style pickle made with wild berries (ker) and desert beans (sangri) in mustard oil and spices.

Tali Hui Hari Mirchi ka achar **तली हुई मिर्ची का अचार** 100
Flash-fried green chillies pickled with mustard, fennel, and nigella seeds.

Badi Wali Lal Mirch ka achar **बड़ी वाली लाल मिर्च का अचार** 100
Stuffed red chillies pickled in mustard oil with tangy spices and crushed mustard.

CHUTNEYS

Ground, Not Blended

In Indian kitchens, the sil-batta a flat grinding stone and hand-held roller, is more than a tool, it's a flavour-maker. Before electric mixers took over, chutneys were always made this way: fresh herbs, chillies, spices, and salt slowly pressed and rolled until they gave up their oils and essence. The process is slow, deliberate, and surprisingly meditative.

Ask any grandmother and she'll tell you the difference, a sil-batta chutney tastes fuller, fresher, somehow more alive. That's because slow grinding keeps the ingredients cool, preserving delicate aromas that high-speed blades often burn away. Even the texture changes: you get tiny uneven bits of herb or chilli that make every mouthful slightly different, a reminder that it was made by hand, not by a machine.

In homes that still use it, the sil-batta is an heirloom, passed down like jewellery. It doesn't just grind chutney it grinds out the rhythm of the kitchen itself.

Tilkut Chutney तिलकुट चटनी ✨ 125

Roasted sesame seeds ground with garlic, red chillies, and spices; nutty, bold, and deeply earthy.

Kachri Chutney कचरी चटनी 125

A Rajasthani favourite made from dried wild melon (kachri), garlic, and spices.

Raiwala Lehsun Chutney रायवाला लहसुन चटनी 125

Garlic chutney tempered with mustard seeds and chillies; punchy, pungent, and packed with flavour.

Lolab Walnut Chutney लोलाब वालनट चटनी 🥥 175

From Kashmir's Lolab valley; crushed walnuts blended with curd, mint, and green chillies.

Singdana Chutney शिंगदाना चटनी 🥥 125

Ground roasted peanuts with coconut, garlic, and chillies; creamy, spicy, and nutty.

Aamcha Jhunka Chutney आमचा झुनका चटनी 125

A dry chutney blend of roasted besan, garlic, and spices.

Tamatar Sanchar टमाटर संचार 125

Tangy tomato chutney from Chhattisgarh, cooked with mustard oil, panchphoran, and local chillies.

PAPAD

(Add on Masala: +25)

Fried Papad फ्राइड पापड 75

Moong Dal Papad मूंग दाल पापड 75

Urad Dal Papad उरद दाल पापड 75

Chana Dal Papad चना दाल पापड 75

Assorted Papad असॉर्टेड पापड 100

Four types of papad. (total 4 pieces)



Papad might seem like the most casual thing on the table, a thin disc of lentil or rice flour, sun-dried and crisped in seconds but it's one of the oldest, most democratic foods in India. From Rajasthan's peppery moong dal papads to Kerala's airy rice pappadam, every region has its own recipe, shaped by climate, available grains, and spice preferences.

In homes, papads are still rolled out in the sun during summer, laid on white cotton sheets until they're dry enough to store for the year. They're roasted, fried, or even microwaved now, but the purpose hasn't changed

DESSERT

देसर्ट

Chhena Poda छेना पोड़ा 350

Odisha's caramelised cheesecake; slow-baked chhena (fresh paneer) with jaggery and cardamom.

Gajar Halwa Cake गाजर हलवा केक 300

A layered twist on the winter classic, moist gajar halwa cake and a touch of nostalgia.

Seasonal Indian Trifle सीजनल इंडियन त्रिफल 350

Layers of local fruits, mithai crumbs, and cardamom custard, playful, colourful, and ever-changing.

Rasgulla Tiramisu रसगुल्ला तिरामिसू 400

East meets West; soft rasgullas soaked in coffee syrup, layered with mascarpone and cocoa dust.

Maplua Rabri मालपुआ रबड़ी 400

A fun fusion of Malpua and rabri; crisp, syrup-soaked pancakes topped with thickened milk and saffron.

Tutty Frutty Sundae टूटी फ्रूटी संडे 350

Vanilla ice cream, jelly, candied fruits, and crunchy nuts in one delightful scoop.

Banana Split बनाना स्प्लिट 475

Sliced banana with vanilla, chocolate, and strawberry ice cream, topped with whipped cream, nuts, syrup, and a cherry on top.

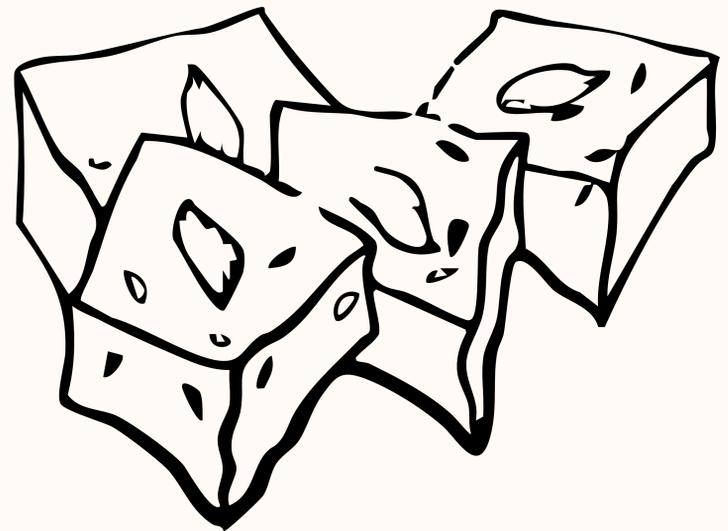
Gulab Jamun with Kheer गुलाब जामुन खीर 350

A comforting double act; warm gulab jamun served over chilled, creamy rice pudding.

Ice Creams आइस क्रीम्स 150

Ask the Server which flavors are available. Single scoop in one serving.

In India, sweets aren't just dessert they're punctuation marks in life's biggest sentences. They seal deals, sweeten farewells, crown festivals, and welcome new beginnings. Births begin with a bite of mithai, exams are passed with ladoos, weddings drip with jalebis and gulab jamuns. To understand Indian sweets is to understand how we celebrate.

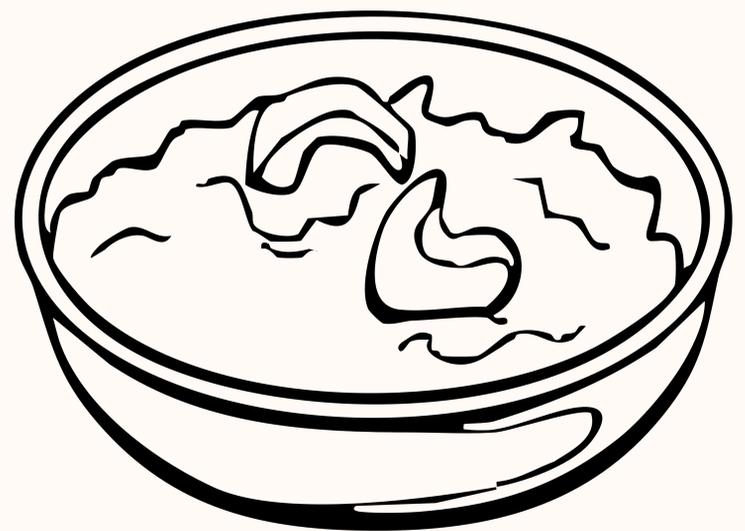


Sweet as Ritual, Sweet as Memory

In Indian life, sweets are more than food, they are emotional markers. The first spoonful of halwa after a newborn arrives. The box of kajukatli opened when exam results are good. The wedding ladoos that arrive in shiny tins you never throw away.

Every sweet carries the ghost of the hands that made it, a grandmother's perfectly round peda, a halwai's giant jalebispun at dawn, a mother's secret of "just one more minute" on the stove. The taste is only half the pleasure; the rest is memory.

And so, each time you bite into a gulab jamun or lift a spoon of phirni, you're not just tasting sugar and spice, you're tasting the moments it was meant to celebrate. That's the magic of Indian sweets: they don't just sweeten the tongue, they sweeten time itself.



END NOTE

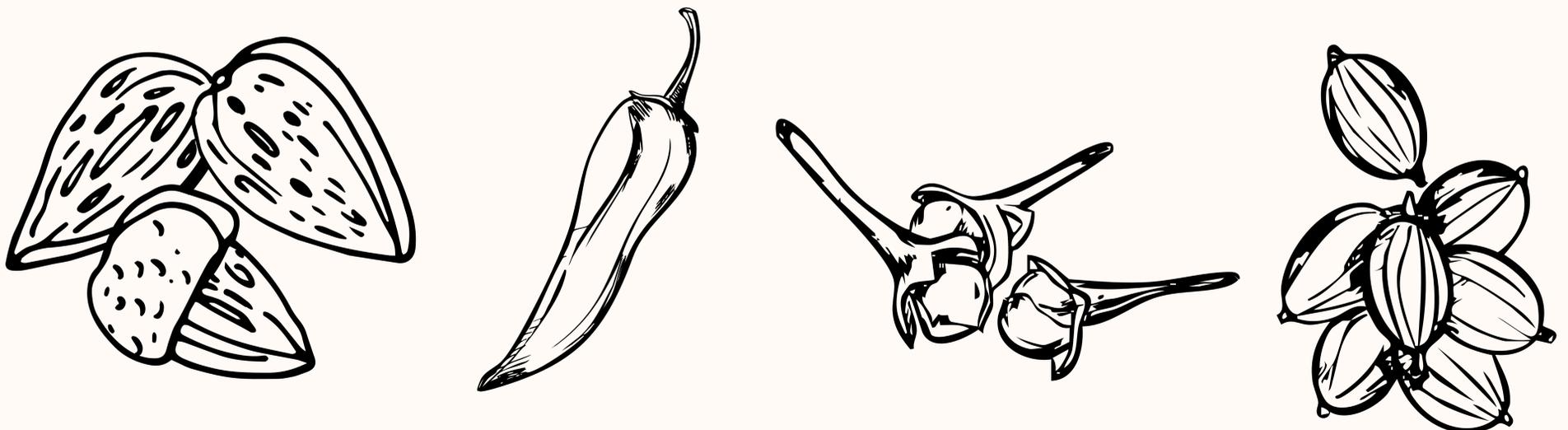
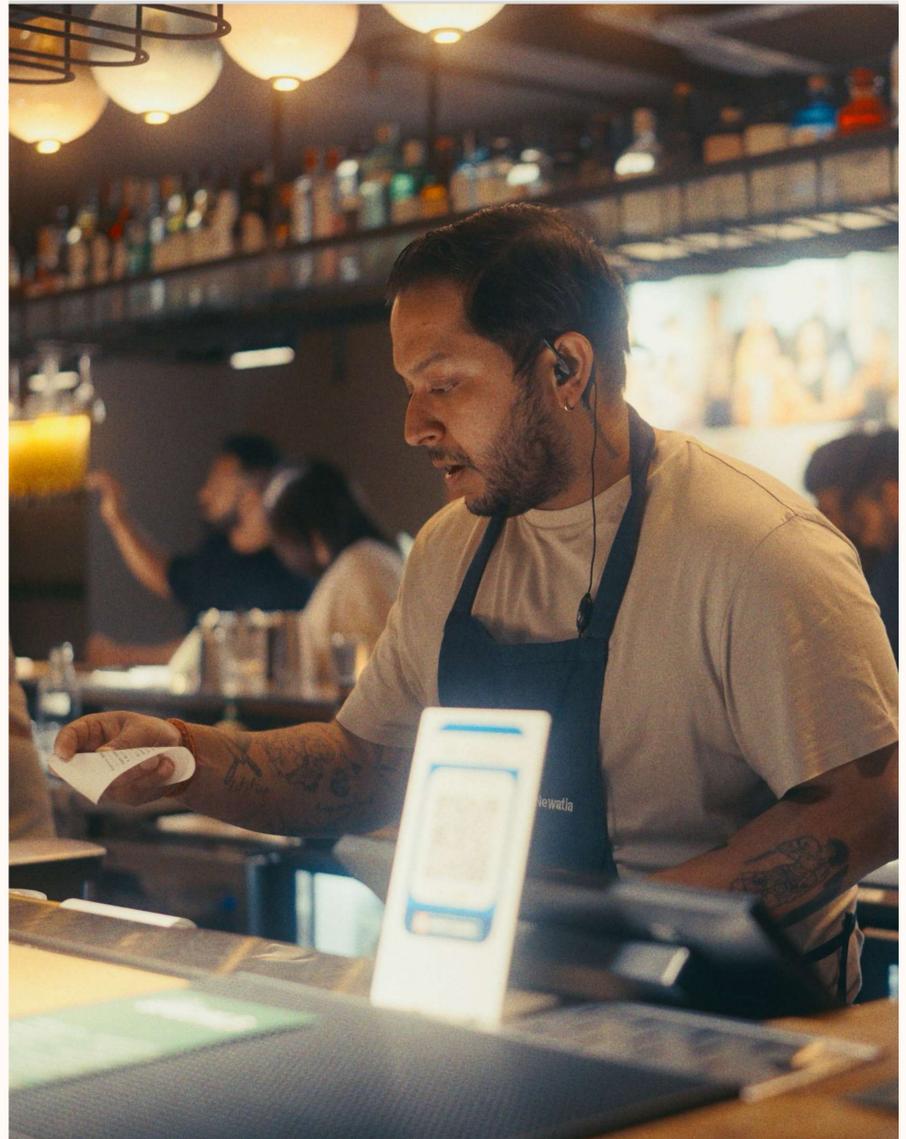
When you reach the last page of this menu, you've done more than browse a list of dishes, you've travelled. You've walked through the smoky lanes of tandoor towns, paused at street carts where stories are served in paper cones, and stepped into royal kitchens where secrets simmered for centuries. You've tasted the hum of a railway station biryani, the sigh of a curd rice afternoon, the thrill of a midnight roll. But this journey didn't start in a kitchen. It began in the mind of Vedant Newatia, a son of Indore with a restlessness for flavour and a deep respect for tradition. Vedant is also the creator of Atelier V, and together these ventures are his playgrounds for pushing boundaries. He doesn't just want to cook food, he wants to reimagine how Indore eats, remembers, and aspires.

For him, Masala Code is not simply a restaurant. It's an archive of India's culinary codebook, the रस्में (rituals), किस्से (stories), and यादें (memories) passed from kitchens to kitchens and also a laboratory for the flavours yet to be written. It's a bridge between yesterday's recipes and tomorrow's tastes, a place where the patina of heritage and the sparkle of innovation meet without one dimming the other.

Vedant believes Indore's food story deserves to be told on a national and global stage. The city's heritage is rich, its appetite boundless, and its people endlessly curious. Masala Code is his way of giving them a table where the familiar feels new again, and the new feels instantly like home..

And so, every decision here, from the smallest garnish to the pages you've just turned, is deliberate. Each dish carries a sense of place, a voice from the past, and a push towards the future. This menu is not just an invitation to eat; it's a key to decoding India through its flavours

As you leave, we hope you carry more than a memory of what you ordered. We hope you leave with a craving for the stories behind it, the regions it came from, and the hands that shaped it. Because at Masala Code, food is never just food — it's the language we speak best.



Indore has always worn its love for food on its sleeve. Few cities in India can claim to eat with as much joy, at as many hours of the day, and in as many forms, from the morning poha-jalebi ritual to the midnight bustle of sarafa bazaar. This is a city where eating is culture, not habit; where food binds people together in a way few other things can.

Yet somewhere in the evolution of its restaurant scene, Indore has lost sight of what makes food meaningful. Too many new spaces chase flashiness — velvet chairs, neon signs, and Instagram backdrops while the plate itself is an afterthought. The focus has shifted to interiors and spectacle, while the flavours, the stories, and the craft that once defined Indore's kitchens are often left muted in the background.

Masala Code was born as a response to this gap. For us, food is not theatre, it's truth. Our ambition is not just to serve meals, but to restore the balance between heritage and innovation, to remind Indore that taste, history, and storytelling belong at the center of the dining experience. Every dish here carries memory and intention, every recipe is chosen because it speaks, not because it trends.

We believe that Indore's food culture deserves more than surface-level sparkle. It deserves depth, the kind of depth that comes from a slow-simmered curry, from a recipe guarded across generations, from flavours that linger long after the plate is cleared. Masala Code is our attempt to put Indore back on the map of India's true culinary conversations, a city that can innovate while still honouring its past, a city where food is more than an accessory to ambience.

This is not just a restaurant. It's a movement. A call to eat with more attention, to cook with more honesty, and to tell stories through flavours that need no extra garnish.

Indore has always been proud of its appetite. With Masala Code, we want to make sure it can also be proud of its taste.



Credits:
Design & Copywriting: Noshly Studios
Photography: House of Creators



Masala Code

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