FOOD MENU







Masala Code

74 Ways India Tastes

A wall of 74 spices sourced from across India, They're not just ingredients, they're what gives Indian food its aroma, its depth, its boldness. Across regions, the variety is vast. Coastal kitchens lean into curry leaves, mustard seeds, and kokum. The north builds depth with garam masalas and rich gravies. The east uses panch phoron for its signature mix of flavours, while the south works with pepper, tamarind, and dried chillies to bring a more direct, punchy character. Every spice has a role, some lead, some support, some just round things off. Not everyone is comfortable with their intensity, but that's exactly what makes the food come alive.



We've put this together so you can get closer to it, walk up, take a look, and you'll find every spice listed with its name and where it comes from.



FOUNDERS NOTE

India's culinary tradition is vast, layered, and shaped over centuries. From the dum-style cooking of Lucknow to Kerala's coastal curries, from Punjab's smoky tandoors to Kolkata's street food, every region expresses itself differently. Every spice has a purpose, every technique has been refined over time, and every dish carries a sense of memory. Yet in Indore, finding a place that genuinely reflects this depth across regions felt limited and that thought stayed with me.

My journey into food began with curiosity. I was always interested in understanding why flavours worked, what made a dish feel complete, and how small details could change the entire experience. That curiosity took me across Switzerland, France, the USA, and Chile, where I worked in kitchens that emphasised discipline, technique, and a strong respect for ingredients. Alongside that, I spent years reading, collecting and studying culinary books that explored regional cuisines in detail. A lot of my understanding of Indian food came from those quiet hours, discovering dishes and traditions that rarely make it to mainstream menus.

When I returned, I opened Atelier V with a focus on global cuisine and craft, creating a space where good food and thoughtful execution could turn an ordinary evening into something memorable. But over time, I kept coming back to a simpler question: what about the food closest to us? The recipes passed down through generations, the regional dishes that most people outside those regions have never experienced, the everyday Indian cooking that is far more complex than it's often given credit for. That question eventually became Masala Code.

Indian cuisine isn't one singular identity, it's a collection of many. It's the precision of whole spices in a Bengali kitchen, the bold heat of a Chettinad curry, the comfort of a dal cooked low and slow, the distinct character of something like ker sangri from Rajasthan. It's shaped by geography, climate, trade, and culture, and it demands patience. Some dishes simply cannot be rushed like real Dal Makhni, for example, is meant to cook over hours, even overnight. That's how it develops depth. That's how it was always intended to be made. That's the approach we follow. We're not here to reinvent Indian food or position ourselves as something revolutionary. Indore already has many places serving good Indian food, and we respect that. What we focus on is doing things properly. Using good ingredients, following techniques that make sense, and maintaining consistency behind the scenes. No unnecessary frills, no shortcuts, no dressing up average ingredients with presentation.

Masala Code is built on that idea. A place where the focus stays on what's on the plate, not just how it looks. It's an extension of what we believe at The House of V, do things right, treat people well, and don't cut corners where it matters.Come in with an open mind. Order something familiar, and maybe something you've never tried before.
If you're curious about a dish, ask us, we value that conversation. And most importantly, just enjoy the food.



Chef Vedant Newatia

Founder of Atelier V, Masala Code, Fabric

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 fish curry from the Malabar coast. The crackle of a छोंक in your dal might echo the tang of pickled chillies from the local bazaars. 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, ingredients and a gentle nudge to explore beyond the usual.




WELCOME
TO
MASALA
CODE

TRACING INDIA'S CULINARY CODE



Within these borders lies a thousand kitchens and a million memories. This map marks the origins of the dishes where some of them 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.

टेबल ऑफ कॉन्टेंट

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- Prices mentioned are in INR & exclusive of tax | Discretionary 7% Service Charge may be levied.
- Spice levels can be adjusted on request Please inform your server of any allergies before ordering
- All dishes prepared in a shared kitchen, Cross-contamination is possible.

In India, appetizers aren’t just the start of a meal, they’re part of the experience. They’re the plates everyone reaches for first, the flavors that wake up your taste buds and get people talking. Think of crispy sev puri shared on a crowded street, tangy chaats that make you smile after the first bite, that feels comforting and familiar.

Because let’s be honest, Indians carry the appetite of a tiger and the curiosity of a true foodie. We don’t wait for the feast to begin, we celebrate every bite along the way. These small beginnings hold big emotions, bringing people closer, stretching conversations longer, and reminding us that in India, food is never just about eating. It’s about feeling, sharing, and savoring every delicious moment.



APPETIZERS

SOUPS & SALADS शोरबा और सलाद

Tamatar Dhaniya Shorba टमाटर धनिया का शोरबा — 395
Tomatoes simmered with fragrant coriander in a warming, spiced North Indian broth

Tingmo & Ema Datshi टिंग्मो और एमा दत्शी — 395
Bhutanese cheese and green chili soup, served with a steamed Tingmo bun

Rildok रिलदोक — 415
Sherpa soup with potato dumplings slow-cooked in a thick, soul-satisfying mountain broth

Sweet Corn स्वीट कॉर्न — 365
Silky, velvet-smooth Indo-Chinese corn soup with a kiss of white pepper and fresh herbs

Manchow मनचाउ — 370
Bold, dark Indo-Chinese broth packed with vegetables and topped with crisp fried noodles

Thukpa थुक्पा — 400
Tibetan pulled noodles in a deeply aromatic broth with seasonal vegetables

Neeragaram நீராகரம் — 360
Cold Soup - Old cooked rice fermented overnight, served with splash of buttermilk, raw onion, green chili

Paya पाया — 690
Overnight slow-simmered Mughlai trotters broth – deeply gelatinous, collagen-rich and warmly spiced



Add on Chicken: **+175**



स्टेपल इंडियन सलाद

Green Mango Peanut कच्चा आम मूंगफली सलाद — 370
Shredded raw mango tossed with crushed peanuts, fresh coriander, and a sharp tamarind-lime dressing.

Raw Papaya कच्चा पपीता सलाद — 400
Green papaya julienned and tossed with chilli, lime, jaggery, and toasted spices in a Southeast Asian-inspired dressing

Moong Sprout मूंग स्प्राउट सलाद — 365
Freshly sprouted moong beans tumbled with red onion, green chili, chaat masala, and a squeeze of lime

Grilled Pineapple ग्रिल्ड अनानास सलाद — 395
Flame-charred pineapple slices resting on fresh greens with a smoky chili-herb rub and a honey-citrus glaze

Kakdi chi Koshimbir काकडी ची कोशिंबीर — 350
Crisp cucumber in a cooling coconut base, lifted with green chili heat and a spluttering mustard seed tadka

Onion Salad: 125
Green Salad: 175

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NON-VEG EGG SEAFOOD SOY NUTS GLUTEN DAIRY MUSHROOM SESAME EXTRA SPICY

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.
4. **Impact:** The flood hits; sweet, sour, spicy, cold, hot. Brain forgets how to function.
5. **Reset:** You're already holding your hand out for the next one.



STREET FOOD & CHAAT स्ट्रीट फ़ूड और चाट

Pav Bhaji पाव भाजी — 395
Mumbai street icon- mashed vegetables buttery spice blend, served with toasted pav. Extra Pav = 125

Pindi Chole Kulche ਪਿੰਡੀ ਚੋਲੇ ਕੁਲਚੇ — 440
Amritsari-style chickpeas slow-cooked in a deep, tangy spice gravy, paired with fluffy baked kulcha. Extra Kulcha: 180

Samosa समोसा — 340/490
Introduced via Central Asia, pastry - filled with spiced **potato / mutton** and peas wrapped in thin crispy sheets

Pakora Platter पकोड़े — 410
Assorted veggies tangled together in a spiced chickpea batter and fried until crisp, and streaked with green chili and coriander

Kathi Roll(Veg/NonVeg) काठि रोल — 425/590
Born at Nizam's Kolkata, griddled flatbread wrapped around spiced vegetables or chicken meat with onions and chutney. Add on Egg: 100

Indori Kolkata Roll(Veg/NonVeg) इंदोरी कोलकाता रोल — 395/575
Indore's take on Kolkata's street roll, a flatbread stuffed with Indo-Chinese spiced fillings and tangy sauces. Add on Egg: 100

Keema Pav कीमा पाव — 650
A Bombay café legend, minced mutton cooked with onions, tomatoes, and warm spices, with butter-toasted pav Extra Pav: 125

Ros Omelette रोस ऑमलेट — 450
Goa's beloved staple – omelette dunked in a bold, spicy and creamy gravy best mopped with pav. Extra pav = 125

Anda Ghotala અંડા ઘોટાલા — 435
Surat's famous street food - spiced egg bhurji and grated hard-boiled eggs cooked in tomato-onion masala topped with sunny-side-up egg. Extra pav = 125

Palak Patta Chaat पालक पत्ता चाट — 435
Crispy spinach leaves layered with chutneys, yogurt and masalas: crunchy and creamy.

Papri Chaat पापड़ी चाट — 415
Crisp wheat papdi piled high with boiled potato, chickpeas, whipped yogurt, tamarind, and crunchy sev.

Pani Puri पानी पूरी — 395
India's most euphoric street bite - semolina spheres filled with spiced potato and chickpeas, with tangy jaljeera water

Dahi Puri दही पूरी — 400
The gentler cousin of pani puri - crisp puris filled with potato and white peas, smothered in yogurt, sweet tamarind, and green chutney

Samosa Chaat समोसा चाट — 435
Flaky samosas buried under spiced chole, cool whipped yogurt, and a drizzle of both chutneys

Chole Tikki Chaat छोले टिक्की चाट — 405
Crisp-edged mashed potato tikkis sitting in a pool of spicy chole, crowned with yogurt, tamarind, mint chutney, and pomegranate

Sabudana Vada Chaat साबूदाना वडा चाट — 395
Maharashtra's beloved fasting food turned street hero – crispy tapioca and peanut vadas served chaat-style with yogurt and chutneys

Amritsari Bun Chaat ਅੰਮ੍ਰਿਤਸਰੀ ਬਨ ਚਾਟ — 415
Punjab's street gem - a soft bun split and stuffed with potato tikkis, tangy chutneys, onion, and a generous dollop of cooling yogurt



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NON-VEG EGG SEAFOOD SOY NUTS GLUTEN DAIRY MUSHROOM SESAME EXTRA SPICY

STARTERS

In India, no one waits politely for the main course, the moment starters hit the table, hands move faster than conversations, plates are passed around without asking, and someone is already ordering another round because one is never enough. It’s not about formality or pacing, it’s about real appetite, where the first bite sets the mood and the table turns louder with every crunch, because for us, starters set the tone for everything that follows.



Cheese Chilli Toast चीज़ चिली टोस्ट — 445
Thick-cut bread loaded with melted cheese, fiery green chilies, and herbs - toasted until bubbling and golden

Hara Bhara Kebab हरा भरा कबाब — 490
Vibrant North Indian patties of spinach, green peas, and potato – herb-green all the way through, crisp on the outside and soft within

Dahi ke Kebab/Sholay दही के कबाब/शोले — 455
Silky hung crumbed **curd patties** / **wrapped in bread** blended with mild spices and fresh herbs & deep fried that melt in your mouth

Bread Roll ब्रेड रोल — 425
White bread wrapped tightly around spiced mashed potato and melting cheese and fried until golden crust

Paneer 65 पनीर 65 — 500
South India's fiery street classic – cubes of paneer flash-fried with curry leaves, cracked black pepper, red chili, and hit of garlic

Paneer Mexican Roll पनीर मेक्सिकन रोल — 540
Thin paneer steak stuffed with spiced vegetables, rolled up and crumb-fried to a golden crisp, served with garlic schezwan dip.

Veg Galouti Kebab गलौटी कबाब — 550
Lucknow's legendary melt-in-mouth kebab - reimagined in veg with finely minced mushrooms and over 20 whole spices, griddled on a tawa

Anda Bhurji अंडा भुर्जी — 420
Mumbai's favourite late-night comfort - eggs scrambled rough and tumbled with onions, tomatoes, green chili, and bold spices

Fish Fingers फिश फिंगर्स — 580
Fresh fish strips coated in a seasoned crumb, fried until crisp outside with a flaky, moist centre - served with tartare sauce

Fish Amritsari Fry ਫਿਸ਼ ਅੰਮ੍ਰਿਤਸਰੀ ਫਰਾਈ — 580
Punjab's pride - thick fish fillets soaked in an ajwain-spiked gram flour batter and fried to a bold, spiced, deeply golden crust

Prawns Koliwada कोळंबी कोळीवाडा — 690
A tribute to Mumbai's fishing villages - fat prawns marinated in a fiery red spice paste, coated in gram flour and fried to a crackling crisp

Meen Pollichathu മീൻ പൊള്ളിച്ചത് — 600
A Kerala backwater treasure; slice of fish marinated in masala, wrapped in banana leaf and slow-pan fried



स्टार्टर्स



Goan Prawn Balchao प्रॉन बालचाओ — 685
Goa's feisty pickle-style prawn preparation – prawns cooked down in a vinegar-soaked red chili masala that is tangy and hot

Butter Garlic [Protein] गार्लिक बटर — 610/650/700
Chicken / Fish / Prawns sautéed in a generous pool of foaming butter, crushed garlic, and fresh coriander

Momos [Veg/Chicken] — 500/625
Veggies / Chicken 6 pcs of Tibetan dumplings, steamed or fried, with juicy fillings

Andhra Chilli Chicken ఆంధ్రా చిల్లీ చికెన్ — 580
A bold Andhra street classic - chicken tumbled with split green chilies, cracked pepper, and pungent garlic in a fierce dry-toss

Mangalorean Ghee Roast ಚಿಕನ್ ಘೀ ರೋಸ್ಟ್ — 610
Crown jewel of Mangalorean cuisine - chicken slow-roasted in a paste of Byadgi chilies, tamarind, and spices, finished in ghee

Bhuna Chicken/Mutton भुना चिकन/गोश्त — 580/730
North India's masterpiece - chicken/mutton pieces bhunoed for hours in a thick, caramelised onion-tomato masala until the oil separates

Chicken 65 చికెన్ 65 — 590
South India's most iconic bar snack - boneless chicken flash-fried with crackling curry leaves, sharp garlic, and a final hit of lime

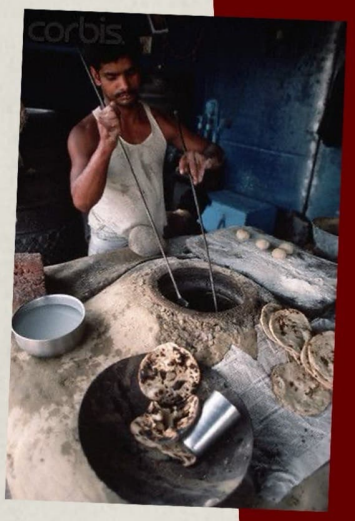
Jungli Maas जंगली माँस — 730
Rajasthani hunter's recipe; mutton slow-cooked with red chillies, coriander, garlic, ghee, and salt

Mutton Ularthiyathu മട്ടൺ ഉലർത്തിയത് — 730
Kerala's dry fry - mutton slow-cooked with coconut slivers, fragrant curry leaves, and cracked black pepper in coconut oil

Mutton Galouti Kebab गलौटी कबाब — 770
Lucknow's royal legacy – minced mutton blended with multiple spices, slow-cooked on a tawa until silky, melt-in-mouth softness is reached

NON-VEG EGG SEAFOOD SOY NUTS GLUTEN DAIRY MUSHROOM SESAME EXTRA SPICY

The Great Tandoor Debate (Cont'd)



In 1977, even international food critics were trying to define what a tandoor really is. As Indian cuisine began expanding globally, many restaurants claimed "tandoori" cooking without using the traditional clay oven, sparking a debate around authenticity. A true tandoor is not just equipment. It's a system of cooking built on intense charcoal heat, clay insulation, and technique developed over generations. The way meat is skewered, how bread is slapped onto the walls, and how smoke interacts with the food—these are details that cannot be easily replicated in modern ovens.

The discussion made one thing clear: tandoor isn't a shortcut or a label. It's a discipline shaped by heat, material, and method—and the difference shows up on the plate.



Ego gave birth to Kakori Kebab

There's a story from Awadh about a British officer who tasted a seekh kebab and remarked it was a bit too tough, almost like chewing rope. The Nawab didn't argue. He simply called for his cook that evening with one instruction: make something so delicate, it leaves no room for complaint. The cook worked with the most tender cuts of meat, finely minced to a smooth texture, folded with raw papaya, and gently layered with mace, kewra, saffron, and cardamom, then slowly grilled over rosewood coals.

At the next dinner, the officer was left speechless. Just quiet approval and another serving.

The kebab has been leaving people speechless ever since.

TANDOOR

तंदूर

Paneer Tikka पनीर टिक्का — 540
Classic / Malai / Hariyali - North India's favourite; cubes of paneer marinated in spiced flavoured yogurt and grilled to perfection.

Mushroom Tikka कुम्भ टिक्का — 570
Classic / Mirchiwala - Juicy button mushrooms marinated in robust spices and cooked to perfection.

Tandoori Broccoli तंदूरी ब्रोक्कोली — 570
Classic / Malai - Broccoli florets in a spiced hung curd marinade; charred, creamy, and full of bite.

Achari Bharwan Aloo अचारी भरवाँ आलू — 480
Whole potatoes stuffed with tangy pickle spice masala and slow-roasted in the tandoor until smoky and caramelised

Edamame Seekh एदमामे सीख — 670
Edamame blended with fresh herbs and warm spices, pressed on skewers and grilled golden in the tandoor

Aloo Seekh आलू सीख — 490
Herb-spiced mashed potato moulded on seekh skewers - grilled until smoke-streaked and crisp on the outside

Makai Seekh मकई सीख — 530
Sweet corn and spiced potato blended together, shaped on skewers and grilled until golden and smoky

Tandoori Prawns तंदूरी प्रॉन्स — 740
Classic / Malai Garlic / Spicy - Prawns marinated in a paste, chargrilled in the tandoor until smoky, slightly charred

Fish Tikka फिश टिक्का — 660
Classic / Malai / Hariyali / Mustard -Boneless fish chunks marinated in your choice chargrilled tender in the tandoor

Chicken Tikka चिकन टिक्का — 635
Classic / Malai / Hairyali - Boneless chicken cubes marinated and grilled in the tandoor until juicy and smoke-kissed

Tandoori Chicken तंदूरी चिकन — 595/980
Half or Full chicken marinated in spiced yogurt and charcoal-roasted in a blazing tandoor

Afghani Tangdi अफगानी टंगड़ी — 740
Four chicken drumsticks slow-marinated in cream, cashew paste, and subtle aromatic spices – tandoor-cooked with a smoky and nutty crust

Mutton Seekh मटन सीख — 770
Minced mutton blended with ginger, green chili, fresh herbs, and whole spices, pressed onto long seekh skewers and chargrilled until juicy

Mutton Gilafi मटन गिलाफी — 770
Minced mutton skewers encrusted on the outside with finely chopped onion, capsicum, tomato, and green chili

Kakori Kebab काकोरी कबाब — 770
Lucknow's minced mutton blended with warm spices and fried onion paste, moulded on flat skewers and grilled until meltingly soft

Barrah Kebab बर्रा कबाब — 780
Mutton chops marinated for 24 hours in a spice and raw papaya, chargrilled until the outside is fierce and the inside is tender

SPICED MARINADES AND A SOFT TRAIL OF SMOKE.



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NON-VEG EGG SEAFOOD SOY NUTS GLUTEN DAIRY MUSHROOM SESAME EXTRA SPICY

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 Tiretta 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.



INDO CHINESE

इंडो चिनी

STARTERS

Corn Salt & Pepper कॉर्न साल्ट & पेप्पर — 460
Golden sweet corn kernels fried to a crunch, tossed in a wok with garlic, split green chilies, and a generous crack of black pepper

Baby Corn Salt & Pepper बेबी कॉर्न साल्ट & पेप्पर — 500
Baby corn, battered and fried to a crisp, then wok-tossed at high flame with cracked pepper, garlic, and green chili

Chilli Paneer चिली पनीर — 525
Thick paneer cubes fried golden in a light batter, then tossed with split green chilies, pungent garlic, and a dark, glossy soy-based sauce

Spring Rolls(Veg/NonVeg) स्प्रिंग रोल — 490/590
Pastry sheets wrapped around filling of julienned vegetables sealed and fried

Veg Manchurian मंचूरियन — 475
Hand-rolled vegetable dumplings fried to a crisp shell, then bathed in a umami-laden Indo-Chinese sauce

Chilli Mushroom चिली मशरूम — 510
Mushrooms battered and fried, then wok-tossed with scallions, green chilies, and a dark soy glaze

Honey Chilli Potato हनी चिली पोटैटो — 535
Crispy potato fingers glazed with honey, sesame, and a hint of red chilli

Honey Chilli Lotus Stem हनी चिली लोटस स्टेम — 580
Lotus stem chips glazed with honey, sesame, and a hint of red chilli

Veg Kothe वेज कोथे — 480
Vegetable dumplings deep fried and then tossed in a tangy, aromatic wok sauce

Chilli Chicken चिली चिकन — 590
Fried chicken pieces hurled into a wok with split green chilies, crushed garlic, and a dark, glossy soy reduction

Chicken Lollipop चिकन लॉलीपॉप — 615
Frenched chicken winglets marinated in a red spice paste, deep-fried until the skin blisters and crackles

Lemon Chicken लेमन चिकन — 575
Crisp-fried chicken bathed in a yellow lemon sauce which is sharp and citrusy up front

Chilli Egg चिली एग — 450
Boiled eggs fried and tossed in a bold, Indo-Chinese spicy soy-chilli sauce; a surprising street-style hit

Pepper Fish पेप्पर फिश — 630
Tender fish bites pan-fried and tossed with cracked black pepper and garlic.

Chilli Fish चिली फिश — 630
Flaky fish chunks encased in a crisp batter and wok-tossed in Indo-Chinese chili sauce layered with garlic and ginger

Salt & Pepper Prawns साल्ट & पेप्पर प्रॉन्स — 695
Crisp-fried prawns tossed with green chillies, garlic, and crushed pepper.

RICE & NOODLES

Fried Rice(Veg/Egg/Chicken) फ्राइड राइस — 390/425/490
Wok-tossed rice with vegetables, soy, and aromatics; simple, comforting, and satisfying.

Burnt Garlic Fried Rice(Veg/Egg/Chicken) — 390/425/490
Wok-tossed rice with crisp burnt garlic, spring onion and veggies.

Hakka Noodles(Veg/Egg/Chicken) हक्का नूडल्स — 390/425/490
Thin noodles stir-fried with veggies, soy, and a hint of chilli; an Indo-Chinese staple.

Chowmein(Veg/Egg/Chicken) चाऊमीन — 390/425/490
Wok-tossed noodles with crisp vegetables, soy sauce, and Indo-Chinese spice.



NON-VEG EGG SEAFOOD SOY NUTS GLUTEN DAIRY MUSHROOM SESAME EXTRA SPICY

MAIN COURSE



As the B&B plates are cleared and dinner plates take their place, you know it’s time to settle in. This is where portions grow generous and every bite feels like the meal has truly begun.

Paneer

Paneer Butter Masala बटर पनीर मसाला — 590
Paneer cubes submerged in slow-reduced tomato gravy enriched with butter and cream

Kadhai Paneer कढ़ाई पनीर — 585
Paneer and capsicum hurled into a searing kadhai with crushed whole coriander, dried red chilies, and a fierce tomato-onion masala

Palak Paneer पालक पनीर — 585
Fresh spinach blanched and blended with ginger, garlic, and warm aromatics along with paneer cubes nestled in it

Paneer Tikka Masala पनीर टिक्का मसाला — 610
Tandoor-charred paneer tikka that is smoky and deeply spiced dropped into a robust, slow-reduced tomato masala

Khumb do Pyaza कुम्भ दो प्याज़ा — 615
Mushrooms cooked in a Mughal-inspired do pyaza - where onions are added at two stages, raw and caramelised

Methi Malai Mattar मेथी मलाई मटर — 560
Tender green peas and fenugreek leaves slow-cooked in a pale, ivory cream gravy perfumed with mild whole spices

Paneer Pasanda पनीर पसंदा — 600
Flat paneer slices stuffed with filling of nuts, dried fruits, and spices and simmered in a Mughal-style tomato, cashew and cream gravy

Lasaniya Batata लसनिया बटाटा — 495
Gujarati-style baby potatoes tossed in a fiery garlic-chilli masala; bold, dry, and addictive.

Veg Kolhapuri वेज कोल्हापुरी — 540
Vegetables cooked in Kolhapuri masala, a blend of dried coconut, sesame, poppy seeds, and local red chilies

Dum Aloo (Lucknowi / Banarsi) दम आलू — 575
Baby potatoes slow-cooked sealed on dum in your choice - Lucknow's aromatic elegance, or Banaras's tangy, earthier tomato-based

Punjabi Malai Kofta पंजाबी मलाई कोफ्ता — 610
Paneer and potato dumplings stuffed with nuts and dried fruit, fried, and lowered into a buttery, cashew-cream tomato gravy

Navratan Korma नवरतन कोरमा — 615
The Mughal emperor's curry, nine jewels of vegetables, fruits, and nuts slow-cooked in a delicately spiced, ivory saffron-cream gravy

Kaju Curry काजू करी — 585
Cashews slow-cooked in a golden, mildly spiced onion and tomato gravy until they absorb the masala

Lasuni Palak लसुनी पालक — 510
Fresh spinach wilted and roughly finished, then hit with a fierce tadka of sliced garlic browned in ghee until nutty and golden

Khumbh Makai Palak खुम्ब मकई पालक — 540
Mushrooms, sweet corn kernels, and fresh spinach slow-cooked together in a spiced creamy sauce

Veg Maharani वेज महारानी — 590
Paneer, mushrooms, baby corn, and vegetables cooked in saffron-cashew and cream gravy with cardamom, rose water kewra essence, finished with ghee

Jugalbandi Kofta जुगलबंदी कोफ्ता — 650
Twin kofta dumplings presented in two contrasting gravies, one rich red tomato and one pale, delicate green, arriving on the same plate



Egg Curry अंडा करी — 565
Hard-boiled eggs simmered in a onion-tomato gravy spiced with whole aromatics until the eggs absorb the masala

Kadhai Chicken कढ़ाई चिकन — 680
Bone-in chicken pieces hurled into a kadhai with crushed whole coriander, split dried chilies, capsicum, and tomato-onion masala

Chicken Xacuti चिकन ज़ाकुटी — 680
Goa's chicken slow-cooked in a dark, masala of roasted coconut, poppy seeds, star anise, and Kashmiri chilies

Chicken Patiala चिकन पटियाला — 660
Tender chicken cooked in a rich, spicy onion-tomato-spinach gravy, topped with an omelette

Saoji Chicken साउजी चिकन — 660
Nagpur's dark, gravy built from dry coconut, kalonji, and blend of over a dozen whole spices, slow-cooked until the oil rises

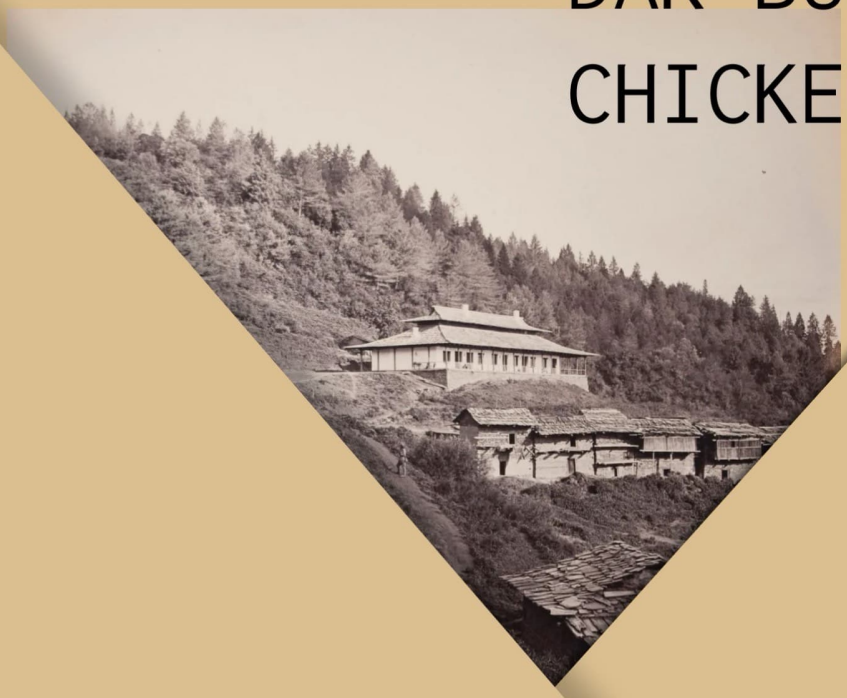
Kori Ghassi ಕೊರಿ ಘಸ್ಸಿ — 680
Mangalore's chicken cooked in paste of roasted coconut, Byadgi chilies, coriander seeds, and tamarind, finished with coconut oil tempering

Bhopali Chicken Rezala रिज़ाला — 660
Mughal-Bhopali chicken simmered in cashew paste, hung curd, and aromatic whole spices, finished with fresh coriander and kewra

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NON-VEG EGG SEAFOOD SOY NUTS GLUTEN DAIRY MUSHROOM SESAME EXTRA SPICY

DAK BUNGALOW CHICKEN





Dak Bungalow Chicken isn't just a dish, it's a leftover of a very specific travel culture that no longer really exists.

Picture this, late evening, somewhere on a long, empty road in colonial India. A traveller arrives at a dak bungalow, tired, dusty, and hungry. There's no menu waiting. Just a caretaker, a basic kitchen, and a quick question: "Khaana milega?"

What followed became Dak Bungalow Chicken.
It was never about precision. Chicken cut as it came, onions cooked until lightly caramelised, whole spices thrown in, and potatoes added not for style but to stretch the meal. Eggs often made their way in too, boiled and simmered in the gravy, adding substance, making sure the dish could feed one more if needed. Everything cooked in one pot, fast, practical, and deeply satisfying. No two versions ever matched, because no two nights, or kitchens, were the same. And that's what makes it interesting. In a time where food is often overthought, this dish comes from the exact opposite place. No plating, no garnish, no story built after the fact. The story is the dish — of long journeys, unpredictable stops, and meals that had to work, not impress.



करी

Chettinad Chicken செட்டிநாடு சிக்கன் — 650
Tamil Nadu's chicken slow-cooked in a freshly ground masala of kalpasi, marathi mokku, star anise, and Guntur chilies, with coconut and cracked black pepper

Butter Chicken बटर चिकन — 670
Delhi's greatest gift to the world - tandoori chicken dropped into a slow-reduced tomato gravy enriched with butter, cream, and kasuri methi

Chicken Curry चिकन करी — 610
Chicken slow-cooked in a deeply reduced onion-tomato masala until the meat is falling-tender and the gravy has absorbed whole spices

Chicken Tikka Masala चिकन टिक्का मसाला — 650
Chicken tikka tumbled into a robust, slow-reduced tomato masala that absorbs the char and builds a curry of extraordinary complexity

Dak Bungalow Chicken डाक बंगलो चिकन — 670
Improvised by British-era cooks in remote dak bungalows with whatever whole spices were at hand, slow-cooked with hard-boiled egg and dark, onion masala.

Rara Murgh रारा मुर्ग़ — 730
Chicken pieces and spiced **mutton keema** cooked together in a single fierce masala until the keema melts into the gravy

Khandesi Kala Chicken खानदेशी काला चिकन — 650
Rural Maharashtra's chicken cooked in a black masala of deeply roasted dry coconut, cracked black pepper, and whole spices

Kara Kuzhambu கார குழம்பு — 660
Tamil Nadu's chicken stewed in tamarind-based gravy with small shallots, cracked black pepper, curry leaves, and a stone-ground spice paste

Chicken Cafreal चिकन काफरिआल — 670
Goan Portuguese chicken marinated in green paste of coriander, mint, green chili, ginger, garlic, and cloves, then pan-roasted

Chicken Korma चिकन कोर्मा — 690
Chicken slow-cooked in a pale, aromatic gravy of cashew paste, yogurt, saffron, and whole spices



ITS THAT SORT OF A MEAL

Malwani Macchi मालवणी मच्छी — 690
Konkan slow-cooked fish in a fiercely aromatic Malwani masala of roasted coconut, dried red chilies, and kokum

Prawn Masala प्रॉन मसाला — 740
Juicy prawns slow-cooked in a bold, deeply reduced onion-tomato masala until the gravy clings and the prawns are just cooked

Bihari Fish Curry बिहारी फिश करी — 680
Bihar's fresh fish simmered in a sharp, pungent mustard-forward gravy with green chili, garlic, and earthy whole spices

Goan Fish Curry गोअन फिश करी — 690
Goa's fresh fish simmered in a tangy coconut masala of Kashmiri chilies, tamarind, and aromatics, finished in the fragrant oil of toasted coconut

Chingri Malai Curry চিংড়ি মালাই কারি — 750
Bengal's prawns slow-cooked in coconut milk gravy perfumed with whole cardamom, cloves, and bay leaf, finished with mustard oil

Kosha Mangsho কষা মাংসো — 720
Bengal's bone-in mutton slow-cooked for hours in its own juices with caramelised onions, yogurt, and whole spices, until the oil separates

Keema Matar कीमा मटर — 730
Finely minced mutton cooked down with green peas, fresh ginger, and onion-tomato masala

Mutton Rogan Josh مٹن روگن جوش — 770
The Kashmiri icon: tender mutton simmered in a spiced red gravy of yogurt, fennel, and dry ginger.

Laal Maas लाल मास — 770
Rajasthan's mutton cooked with Mathania red chilies, pure ghee, and garlic over a dying flame until the oil runs red and the meat is falling off the bone

Nalli Nihari नल्ली निहारी — 780
Old Delhi's mutton shanks braised overnight in a deeply spiced bone marrow gravy of whole spices, wheat, and slow-rendered fat

Salli Boti सल्ली बोटी — 730
The Parsi's tender mutton cubes slow-cooked in a tangy, sweet-sour tomato and apricot-spiked gravy, then crowned with crisp potato salli straws.

Mutton Champaran मटन चंपारन — 730
Bihar's bone-in mutton sealed inside a clay pot with whole spices, mustard oil, onions, and curd, then slow-cooked over hours entirely in its own

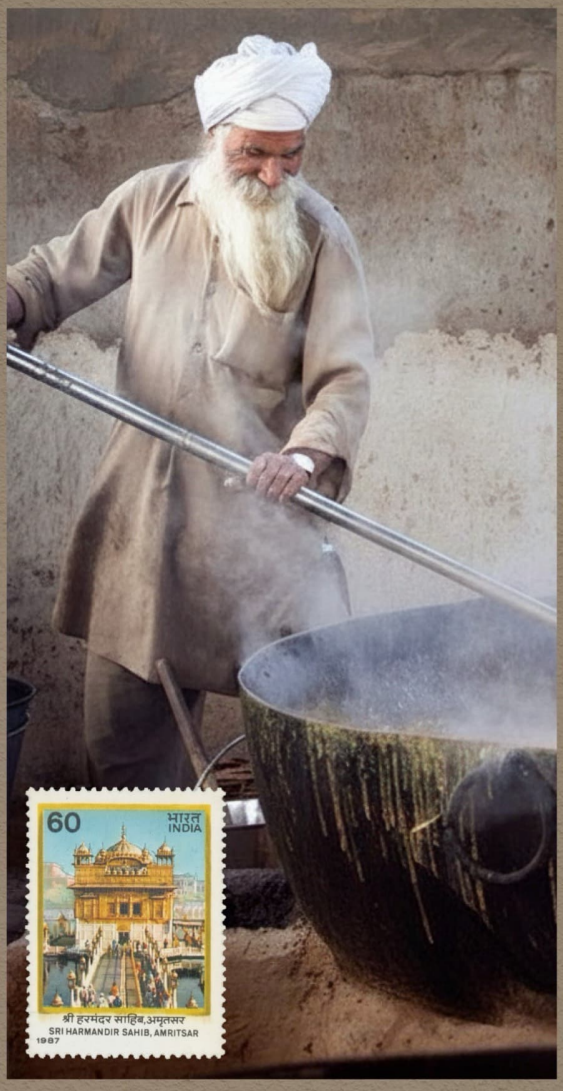
Please ask the server if you would like to have your chicken gravy with or without bone !

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LANGARWALI DAL

It's not a "recipe," it's a system

Langar meals are intentionally simple but balanced: dal (protein), roti (carbs), sometimes kheer or sabzi. The dal is usually made from whole urad or a mix of lentils, giving slow-release energy, important when feeding thousands daily. It's one of the largest ongoing food operations in the world. The langar at the Golden Temple feeds 50,000–100,000+ people daily. That scale forces efficiency decisions, ingredient simplicity, repeatable processes, and zero wastage mindset. Unlike restaurant dal makhani loaded with cream, langar dal relies on long simmering (often hours, sometimes overnight), constant stirring and natural starch breakdown. Theres no hierarchy in consumption. Everyone sits on the floor (pangat system) and eats the same dal, no VIP version, no variation. The dish itself becomes a tool to enforce equality, not just feed people. It's cooked by volunteers, not chefs. The entire system runs on seva (selfless service). People from all backgrounds participate, washing, chopping, stirring. There's no "chef signature," which is precisely why the flavour stays consistent. The dal is intentionally under-spiced compared to restaurant standards, low chilli, mild garam masala, heavy reliance on salt + fat + lentil flavour, reason: it needs to be acceptable across age groups, regions, and spice tolerances. The flavour memory is psychological as much as culinary. You're eating in a sacred environment, after standing in line ,sitting collectively.That context amplifies perception. If you tried the same dal in isolation, it may not feel as "special."

DAL & KADHI

दाल & कढ़ी

Dal Fry दाल फ़्राई — 360
A classic North Indian preparation, yellow lentils tempered with garlic, cumin, and ghee.

Dal Tadka दाल तड़का — 395
Slow-cooked arhar dal finished with a smoky ghee tadka of garlic, chilli, and spices.

Adraki Masoor Dal अद्रकी मसूर दाल — 400
Masoor lentils simmered with generous knobs of fresh ginger until earthy and tender, finished with a bright ghee tempering

Masala Urad Dal मसाला उरद दाल — 390
Whole black gram slow-cooked until creamy at its core, then built up with a bold masala of onions, tomatoes, and aromatic whole spices

Panch Ratna Dal पंच रत्न दाल — 470
Rajasthan's noble five-lentil composition - toor, chana, masoor, moong, and urad slow-cooked together and finished with ghee and whole spice tadka

Dal Makhni दाल मखनी — 570
Whole black urad and kidney beans slow-cooked overnight on a dying flame, then finished with butter and cream

Banjaara Dal बंजारा दाल — 390
Born in the open fires of Banjara kitchens - mixed lentils cooked low and slow with whole garlic cloves, fresh coriander and a tadka

Langarwali Dal लंगरवाली दाल — 390
The dal served in Sikh Gurudwara langars for centuries, cooked in vast quantities with nothing but whole spices and love

Uttarakhandi Kadhi उत्तराखंडी कढ़ी — 380
From Pahadi kitchens – a tangy yogurt and besan curry tempered with mustard seeds, sharp garlic, and jakhya



RICE

राइस

Steamed Rice स्टीम्ड राइस — 200

Jeera Rice जीरा राइस — 240

Peas Pulao मटर पुलाओ — 250

Veg Pulao वेज पुलाओ — 340

Curd Rice दही चावल — 330
Soft-cooked rice mashed with cool, tangy yogurt and finished with a popping mustard seed, curry leaf, and green chili tadka

Lemon Rice लेमन राइस — 290
South Indian temple - cooked rice tossed in mustard seed oil, curry leaves, roasted peanuts, and a generous squeeze of fresh lemon

Coconut Rice कोकोनट राइस — 300
Freshly grated coconut folded through warm rice with chana dal, urad dal, and a crackling mustard and dried red chili tadka

Masala Khichdi मसाला खिचड़ी — 420
Rice and lentils slow-cooked together, then layered with a masala of onions, tomatoes, ginger, and whole spices, finished with pure ghee

Yakhni pulao यखनी पुलाओ — 595
A delicacy from Kashmir; rice simmered in aromatic mutton meat stock with spices and slow-cooked meat

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INDIA'S FINEST BIRYANIS, SERVED HERE.



Hyderabadi Biryani
The Shadab, Hyderabad



Kolkata Biryani
Arsalan, Kolkata



Dindigul Biryani
Thalakapatti,
Tamil Nadu



Ambur Biryani
Star Biryani, Tamil Nadu

Biryani: More Than One Style

Biryani isn't a single dish—it's a method, a philosophy shaped by region, technique, and time. At its heart lies a simple question: how do rice, meat, fat, and spice come together in perfect balance? Every region in India answers it differently.
Some traditions follow the kacchi style, where raw, marinated meat cooks slowly with partially cooked rice—absorbing flavour as it transforms. Others use the pakki method, cooking each element separately before layering them together for precision and restraint. As you travel across India through biryani, the shifts are unmistakable. In the north, long-grain basmati carries light, aromatic notes. In the south, shorter grains bring body and depth. Some styles lean into bold spice and richness, others into fragrance and subtlety. From the intensity of Hyderabadi to the refinement of Awadhi, from the ghee-laced warmth of Malabar to the pepper-forward Tamil interpretations—every version tells you where it comes from before you're even told its name.

Hyderabad turns biryani into theatre. Here, raw marinated meat is layered with half-cooked rice, sealed in a heavy pot with dough, and slow-cooked in the dum style—where trapped steam builds pressure, deepening flavour. Further east, in Kolkata, biryani carries the story of exile and adaptation. When the Nawab of Awadh was displaced, resources were scarce. His chefs responded not by diminishing the dish, but by evolving it—introducing spiced potatoes to extend the meal. What began as necessity became identity. Today, the potato is not an addition—it's essential.
On the Malabar coast, biryani speaks a different language altogether. Short-grain jeerakasala rice replaces basmati, its nutty aroma binding seamlessly with ghee, coconut, and coastal spices. The result is softer, richer, and deeply rooted in its landscape—less about sharp contrast, more about cohesion.
Across all these styles, one thing remains constant: biryani is never just a recipe. It's a balance of heat, fat, spice, and timing; shaped as much by geography as by the hands that cook it.

BIRYANI

बिरयानी



Veg Biryani वेज बिरयानी — 575
Aged basmati grains layered with seasonal spiced vegetables, caramelised onions, fresh mint, and saffron-kissed milk – sealed and slow-cooked

Paneer Tikka Biryani पनीर टिक्का बिरयानी — 660
Tandoor-charred paneer tikka, folded through long-grain basmati with molten caramelised onions, whole aromatics, and a saffron crown

Egg Biryani अंडा बिरयानी — 610
Hard-boiled eggs slow-marinated in a spiced masala nestled between fragrant basmati layers with crispy fried onions, mint, and saffron

Hyderabadi Dum Biryani हैदराबादी दम बिरयानी — 725/800
Meat marinated in yogurt and whole spices, layered with parboiled saffron basmati, sealed under a flour dough crust, and slow-cooked on dum. **Chicken/ Mutton**

Kolkata Biryani কোলকাতা বিরিয়ানি — 735/810
Bengal's version of Awadhi original - meat, egg and potato layered through subtly spiced basmati. **Chicken/ Mutton**

Ambur Biryani அம்பூர் பிரியாணி — 720/805
Seeraga samba rice cooked directly with **chicken / mutton** in curd-based masala of red chili, fennel, and garlic, producing a biryani that is fiercely spiced

Dindigul Biryani டிண்டிகல் பிரியாணி — 725/810
Tamil Nadu's cube-cut **chicken / mutton** cooked with seeraga samba rice in a punchy masala of stone-ground spices, lime, and curd

BREADS

ब्रेड्स

Tandoori Roti तंदूरी रोटी — 80/90
Plain/Butter

Bajra Roti बाजरे की रोटी — 160/170
Plain/Butter

Lachha Paratha लच्छा पराठा — 160/170
Plain/Butter

NAANS	PLAIN	BUTTER
Regular	110	130
Garlic / Green Chilli	130	150
Chilli Garlic	140	160
Cheese	150	170
Cheese Chilli	160	180
Cheese Chilli Garlic	180	200

Kulcha कुलचा — 180/260
Your choice of kulcha: **Plain / (Onion | Aloo-Pyaz | Cheese)**

Lal Mirch ka Paratha लाल मिर्च का पराठा — 165/175
Plain/Butter

Malabar Paratha കേരളം പൊറോട്ട — 175/185
Plain/Butter

Rice Bhakri तांदळाची भाकरी — 135/145
Plain/Butter

Missi Roti मिस्सी रोटी — 135/145
Plain/Butter

Khameeri Roti खमीरी रोटी — 120/135
Plain/Butter

Ladi Pav पाव — 125
Soft, fluffy Indian dinner roll

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ACCOMPANIMENTS

अकपनीमेंट्स

YOGHURT/RAITA

Plain curd 120

Pomegranate & Mint Raita
160

Boondi Raita
160

Kuchumber Raita
180

Burani Raita
160

Ananas Ka Raita
200

Mirchi Wala Raita
180



थोड़ा दही मिलेगा ?

Don't judge the quantity based on the image



Wanna take some home? Ask the server.

PICKLES

Ker Sangri ka achar केर सांगरी का अचार	120
Tali Hui Hari Mirchi ka achar तली हुई मिर्ची का अचार	130
Lal Mirch ka achar लाल मिर्च का अचार	145
Inji Thokku अदरक का अचार	135
Kathal ka meetha achar कटहल का मीठा अचार	150

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CHUTNEYS
Ground, Not Blended



Tilkut Chutney तिलकुट चटनी — 140
Roasted sesame seeds ground with garlic, red chillies, and spices; nutty, bold, and deeply earthy.

Raiwala Lehsun Chutney रायवाला लहसुन चटनी — 130
Garlic chutney tempered with mustard seeds and chillies; punchy, pungent, and packed with flavour.

Singdana Chutney शेंगदाना चटनी — 140
Ground roasted peanuts with coconut, garlic, and chillies; creamy, spicy, and nutty.

Aamcha Jhunka Chutney आमचा झुनका चटनी — 140
A dry chutney blend of roasted besan, garlic, and spices.

Tamatar Sanchar टमाटर संचार — 140
Tangy tomato chutney from Chhattisgarh, cooked with mustard oil, panchphoran, and local chillies.

PAPAD

- Papadam p.100
- Moong Dal Papad p.100
- Urad Dal Papad p.100
- Chana Dal Papad p.100
- Assorted Papad p.150

(Add on Masala: **+50**)

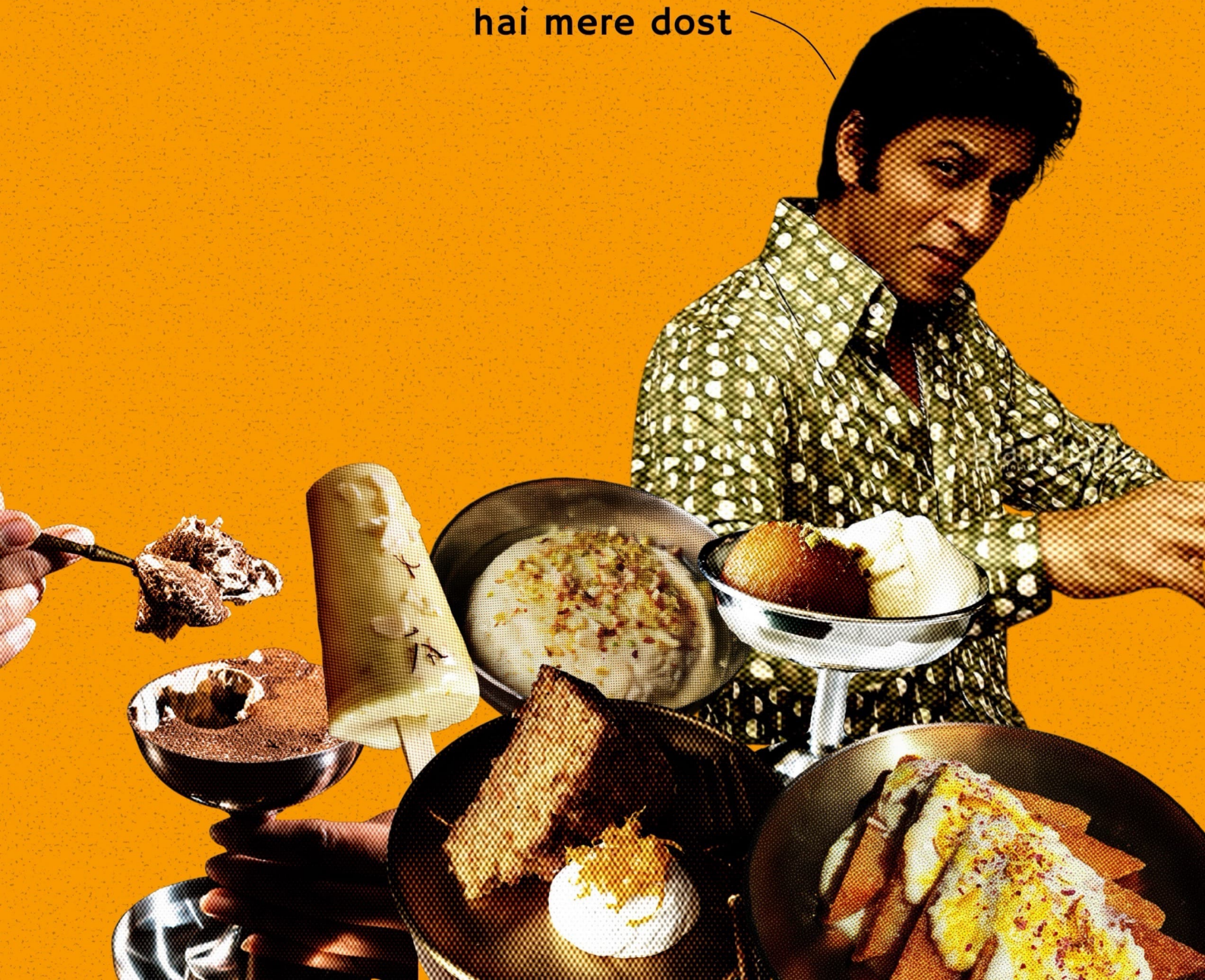


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dessert

Picture abhi baaki
hai mere dost



DESSERTS

देस्सर्ट



Gulab Jamun w/ Vanilla

Soft, melt-in-the-mouth khoya dumplings soaked in rose-saffron sugar syrup, served with vanilla ice cream

280



Rasgulla Tiramisu

Soft rasgullas soaked in coffee syrup, layered with mascarpone and cocoa dust

370



Gajar Halwa Cake

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

300



Bhapa Doi

A classic Bengali steamed sweet yogurt, silky smooth and mildly fragrant

280



Banana Split

Sliced banana with vanilla, chocolate and strawberry ice cream, topped with nuts, syrup, and cherry

380



Shahi Tukda

Crisp fried bread soaked in sugar syrup, served with rabri and crowned with nuts and rose

380



Kulfi

In house Kulfi made with saffron and milk

250

ICE CREAMS (Single scoop)

Gajar Halwa	250
Aale Paak	250
Banarasi Meetha Pan	270
Cheese Melt	270
Cutting Chai Biskoot	270
Dates & Almond	270
Karikku	240

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