



LUNCH MENU | 20/pp

first course | choose one

corn soup with curry leaf pesto

crispy cauliflower

tomato | red onion | chili | ginger | crushed red pepper | soy (v)

spinach chaat

crispy baby spinach | shallots | chopped tomatoes | sweet yogurt | tamarind chutney (gf, v by request)

drums of heaven

battered chicken wings | blue cheese crumbles | garlic | tomato | chili | scallions

second course | choose one

chole bhature

chickpeas | tomato | onions | pomegranate juice | puffed bread (v by request)

paneer tikka masala

tandoori marinated house-made paneer | fresh tomato | red onion | ginger | garlic (gf)

malai kofta bukhara

house-made paneer | apricots | cashews | creamy cardamom sauce

vindaloo (spicy)

braised pork | boneless | pearl onion | garlic | jaggery (gf)

chicken tikka makhani "butter chicken"

free range | boneless | fresh tomato | cream | honey | fenugreek | black pepper | saffron rice (gf)

chicken tikka wrap with spicy masala fries

tandoori spiced chicken | english cucumber | tomato | spicy sweet chili aioli | whole wheat paratha

third course | choice of dessert

chocolate chai pot de crème (gf)

saffron kheer (gf)

Our kitchen prepares menu items that include dairy, gluten, nuts, shellfish and soy. We cannot guarantee menu items to be completely allergen free. There is a maximum of two credit card payments per table. A 20% gratuity may be added to parties of five or more. No coupons or sharing, pricing per person.