

Times of India

Indian eatery | Cocktails

SNACKS - चखना

Dahi Puri (D, G)	12
Spicy mash topped with tangy yogurt, tamarind and mint chutney inside a thin wafer puri. (3 pieces)	Extra Piece - 5
Samosa (D, G)	14
In-house samosas made with the finest imported and local ingredients. Served with mint and date & tamarind chutneys	
Vada Pau (G)	8
Potato pattie, dry red garlic coconut chutney, tamarind and green sauce, served in a slider bun.	

SMALL DISHES - छोटा

Honey-Chilli Sticky wings (DF, NF, NG)	22
Sticky sweet and spicy chicken nibbles.	
Veg Manchuriyan (G, DF, NF)	20
Mixed vegetable koftas in a tangy manchuriyan sauce.	
Chole Kulcha (D, G, NF)	25
Soft kulcha (bread) and dark spiced chickpea curry served with in-house butter	
Punjabi Kulcha (D)	18
Crisp bread with spiced potato filling served with mixed pickle and in-house butter	
Sesame Tikki (D, NG, NF)	18
Vegetarian patties layered with sesame. Served with beetroot & green apple chutney	

TANDOOR - तंदूरी

Tandoori Chicken (D, NG)	34
Juicy on the bone; marinated in traditional Indian tandoori spices served w/ zesty green salad	
Garlic Malai Chicken (D, NG)	32
Tender boneless pieces marinated in saffron, garlic infusion and spices. Served with mint sauce.	
Achaari Paneer (D, NG)	27
Marinated with herbs then gently charred with fresh tandoori masala. Served with mint sauce.	
Lamb Chops (NF, NG)	36
Tender lamb french cutlets marinated in creamy dark spices. Juicy but charred in right places. Served with mint sauce and jhol.	Extra Piece - 9

FROM THE POT – मुख्य भोज

Butter Chicken (D, N)	32
Finding it roots in old Delhi, the famous dish swept across the west as the uncrowned indian curry king.	
TOI Tikka Masala (D, N)	34
Our alternate to Chicken Tikka Masala, this dish hits the right tangy notes. Served with tandoor roasted chicken	
Lamb Khorma (D, N)	37
Boneless lamb pieces simmered in the authentic khorma recipe.	
Bhuna Gosht (D, N) Can be made Nut free	38
Goat on bone, from the decani style semi dry curry cooked with dark spices.	
South India Fish Curry (D, N)	37
Fish of the day simmered in coconut based masala curry	
Badaami Paneer Curry (D, N)	36
Almond based curry with stuffed paneer cutlets.	
Vegetable Kofta (D, N, G)	36
Veg koftas simmered in tangy curry.	
Daal Makhni (D, NF)	36
simmered over 12 hours for deep, rich flavour. Authentic Daal Makhni recipe	

Sufyani biriyani	Marinated creamy chicken layered with premium saffron infused basmati rice and cooked in Dum style.	39
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Sides – ज़रूरी पक्ष

Yellow Daal (Half portion)	12
Sprout Salad	12
Home-Made butter	5
Onion Salad	6
Mixed Pickle	4
Mango Chutney	4
Date & Tamarind Chutney	5
Raita	5
Poppadum	4

Breads – रोटी

Plain Naan	6
Butter Naan	6
Garlic Naan	6
Cheese Naan	6
Cheese & Garlic Naan	7
Tandoori Roti	6
Rice	5
Zeera rice	7

DESSERT (Final Touch)

अंतिम परिष्करण

Gajar Halwa (Carrot Pudding)	Imported carrots from India add to the sweet flavour. Served with Kapiti vanilla bean ice cream on top	18
Mango Kulfi	In house made kulfi on a nest bed of cotton candy	9
Kheer (Rice Pudding)	A Classic Family Favourite. Creamy, lightly sweetened rice pudding cooked with pistachio - Served chilled.	14



We kindly request one bill per table.

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

V=Vegetarian | N = Contains nuts | GF = Gluten free | = Mild | = Medium | = Hot
NF=Nut free | NG= No Added Gluten | E=Contains Egg | G= Contains Gluten | D= Contains Dairy | EF= Egg Free