

DINNER

We are in the process of launching a new menu.

To manage waste, we are running a limited preview for the time being.

We hope you enjoy!

STARTERS

Paneer Popcorn 78 Chili and lime

Aloo Paratha 95 Spicy potato stuffed flatbread with Indian pickle and labneh

Puffed Rice Salad 145
Arugula, tomato, radish, avocado, cucumber, peanuts, tamarind vinaigrette

Spinach and Ricotta Momos 78
With tomato chutney

MAINS

Grilled Paneer 158

Aromatic cashew and tomato curry

Chili Tadka Eggs 165 Eggs your way, goat cheese and curry leaf spread, sourdough toast

Roasted Aloo Gobi 165 Curry leaf pesto, coconut and lentil stew

Pav Bhaji 148 Spicy mashed potato and peas, herby garlic butter buns

Rajma Masala 158 Kidney bean stew, steamed rice, labneh, pickled onions

DESSERT

Basque Cheesecake 95 Chai-infused with berries