

LUNCHABLES

GARLIC THUNDER MOMOS V12 C 14

Hand-folded dumplings stuffed with a seasoned filling, tossed in Garlic Sweet Sauce

FRIED MOMOS V12 C 14

Golden-crisp dumplings with a juicy spiced filling served with House Chilli Sauce

TANDOORI MOMOS V12 C 14

Charred momos tossed in a smoky tandoori marinade served with green mint chutney.

PAV BHAJI 10

Slow-cooked mashed vegetables in aromatic spices, finished with butter and served with butter-toasted pav.

BUTTER PANEER POUTINE 10

Crispy fries topped with paneer, creamy butter sauce, melted mozzarella, bell peppers, and onions.

BUTTER CHICKEN POUTINE 10

Crispy fries topped with chicken, creamy butter sauce, melted mozzarella, bell peppers, and onions.

CHANA BHATURA 12

Punjabi-style chickpea curry served with two fluffy, golden-fried bhaturas, accompanied by raita, pickled onions, and mixed achaar.

AMRITSARI KULCHA & CHANA 10

Traditional Punjabi kulcha stuffed with spiced potatoes, baked fresh in our clay tandoor with a crisp, golden finish and served with Chana

STUFFED CHANA KULCHA 10

Bread Kulcha filled with spicy, tangy chickpeas (chole) onion, tomato and savory mashed potatoes.

2 PARATHA WITH DAHI 10

Choice of Aloo or Gobi
Two traditional Punjabi flatbreads stuffed with your choice of potatoes or cauliflower, served with creamy dahi.

11AM - 3PM | DAILY



chana bhatura-

STILL ROLLIN' (wraps) served with Peri-Peri seasoned fries.

TANDOORI CHICKEN ROLL 14

Juicy tandoori chicken, crisp lettuce, tomatoes, cucumber, red onions, mozzarella cheese, mint chutney, and garlic aioli, rolled in a warm tortilla

PANEER TIKKA ROLL 14

Marinated paneer tikka with crisp lettuce, tomatoes, cucumber, red onions, mozzarella cheese, mint chutney, and garlic aioli, rolled in a warm tortilla

SOCI-BOWLS

PANEER TIKKA BOWL GS 15

Marinated paneer tikka served over fragrant basmati rice with cucumber, tomatoes, pickled onions, shredded cabbage, fresh cilantro, and mint yogurt drizzle. Finished with crispy sev and a squeeze of lemon.

CHANA MASALA BOWL 15

Slow-simmered Punjabi chickpeas served over basmati rice with cucumber, tomatoes, pickled onions, cabbage, fresh cilantro, mint chutney, tamarind drizzle, and crispy papri for crunch.

BUTTER CHICKEN BOWL GS 15

Our signature butter chicken served over fragrant basmati rice with cucumber, tomatoes, pickled onions, shredded cabbage, fresh cilantro, and a drizzle of mint yogurt.

COCONUT CHICKEN BOWL GS 15

Tender chicken simmered in a creamy coconut curry infused with ginger, garlic, turmeric, and aromatic Indian spices. Served over fragrant basmati rice with cucumber, tomatoes, pickled onions, shredded cabbage, fresh cilantro, toasted coconut flakes, and a squeeze of fresh lime.



-butter chicken bowl

CN Contains Nuts GS Gluten Smart (prepared without gluten-containing ingredients; however, cross-contact may occur.)

Please advise your server of any food allergies or dietary requirements. Although every effort is made to accommodate dietary needs, we cannot guarantee an allergen-free environment.



SANGAM THALI

Perfectly curated combos for one

BUTTER CHICKEN + MIXED VEG SABZI 15

butter chicken, mixed vegetables sabzi, rice, one naan, raita, house salad and featured dessert

METHI MALAI CHICKEN + ALOO GOBI ^{CN} 15

methi malai chicken, aloo gobi, rice, one naan, raita, house salad and featured dessert

CHICKEN CURRY + MALAI KOFTA 15

chicken curry, malai kofta, rice, one naan, raita, house salad and featured dessert

PANEER MAKHAN WALA + CHANA MASALA ^{CN} 15

paneer makhan wala, chana masala, rice, one naan, raita, house salad and featured dessert

CHICKEN TIKKA MASALA + SHAHI PANEER ^{CN} 15

chicken tikka masala, shahi paneer, rice, one naan, raita, house salad and featured dessert

LAMB ROGAN JOSH + CHICKEN KORMA ^{CN} 17

lamb rogan josh, chicken korma, rice, one naan, raita, house salad and featured dessert

COCONUT FISH + PANEER TIKKA MASALA 17

coconut fish, paneer tikka masala, rice, one naan, raita, house salad and featured dessert

CHARRED & SERVED

Half-order tandoori favourites served with fragrant basmati rice, house salad, and mint chutney.

SIGRI PANEER TIKKA ^{GS} 14

Soft paneer marinated in a signature blend of yogurt, herbs, and Indian spices, flame-roasted in the tandoor with peppers and onions.

TANDOORI SOYA TIKKA 14

Protein-rich soya chaap marinated in traditional tandoori spices and yogurt, then roasted in the tandoor until lightly charred and flavorful.

MALAI CHICKEN TIKKA ^{GS} ^{CN} 14

Tender chicken marinated in a rich blend of cream, yogurt, cheese, and aromatic spices, roasted to perfection in our lay tandoor.

TANDOORI SALMON TIKKA ^{GS} 14

Atlantic salmon marinated in yogurt, lemon, and traditional tandoori spices, then chargrilled in the tandoor for a smoky finish.

CAN I PULL YOU FOR A CHAAT?

GOL GAPPE 8 PC ^{CN} 8

Hollow semolina puris filled with spiced potato, chickpeas and served with chilled tangy mint-tamarind water.

ALOO TIKKI WITH CHANNA ^{CN} 12

Crispy potato patties topped with spiced chickpea curry and imli chutney

ALOO TIKKI CHAAT 10

Pan-fried potato patties layered with yogurt, mint-imli chutneys, onions, and crispy sev.

DAHI BHALLA ^{GS} 10

Soft lentil dumplings in chilled sweet yogurt, topped with chutneys, chaat masala, and sev.

CHAAT PAPRI 10

Crispy samosa shells layered with potatoes, chickpeas, creamy yogurt, and tangy chutneys.



-paneer tikka with rice

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