



## COLD BEVERAGES

### **Masala Chaach**

yoghurt, cumin, black salt, coriander  
380

### **Dr. Sahib**

fresh ginger, lime, ginger ale  
380

### **Ruh-Lemonade**

rose sharbat, mint, lime, sparkling water  
380

### **Masala Thums Up**

chaat masala, lime, Thums Up  
380

### **☞ Iced Latte**

filter coffee, milk  
380

### **Kala Khatta**

blackberry, chaat masala, lime, soda  
425

### **☞ Coffee Frappe**

strong coffee, vanilla ice-cream  
425

### **☞ Chocolate Milkshake**

dark chocolate, milk, whipped cream  
425



# CHIT CHAAT

## Aloo Tikki Chaat 🌱 🥗

foxnut rassa, chunky namak  
pare

425

## Patte Ki Chaat 🌱 🥗

seasonal fresh leaves, gram flour, sweetened  
yoghurt & jamun spice mix

725

## Jamun Papdi Chaat 🌱 🥗

flavoured dahi, chunky bhujia, mint  
chutney, coriander

425

## KEBABS

### Tandoori Bharwan Aloo 🌱 🥗

bell peppers, cheese, spices, cooked  
in tandoor

550

### Spinach & Sweet Potato Cutlet 🌱 🥗

raw mango kachumber, chilli, pickled onions

550

### Mathania Mirch Paneer Tikka 🌱 🥗 🌾 🍷

red chilli, hung-curd, bell peppers, spices

650

### Sago Crusted Dahi Ke Kebab 🌱 🥗

hung-curd, cream cheese, cardamom, crispy  
sago crust

650

### Malai Broccoli 🌱 🥗 🌾

clotted cream, truffle, jamun spice mix

750

### Kali Mirch Malai Paneer Tikka 🌱 🥗 🌾

Tellicherry black pepper, clotted cream,  
bell peppers, pickled onions

750

### Chicken Tikka 🍗 🥗 🍷

red chilli & yoghurt marinated chicken legs  
& thigh, cooked in a tandoor

825

### Palamuru Chicken Kebab 🍗 🥗 🌾

Guntur chilli, chicken thigh, curry leaves, ginger,  
fried chilli, coconut oil

850

### Kasundi Fish Tikka 🍗 🥗 🌾

yoghurt, kasundi mustard, lemongrass

850

### Lamb Seekh Kebab 🍗 🥗 🌾

pounded minced mutton leg, spices, ginger,  
garlic, chilli, mint

950

### Curry Leaf & Chilli Prawns 🍗 🥗 🌾

curry leaves, herbs & garlic chimichurri

1150

## SMALL PLATES

### Bombay Aloo Masala 🌱 🥗

crispy potatoes, chilli coriandar chutney,  
tamarind chutney, thecha

525

### Jaffna Jackfruit Cutlet 🌱 🥗

curry powder, lemongrass, curry leaves

550

### Paneer Rajwada 🌱 🥗

tawa-fried dry fruits-stuffed paneer with rich,  
royal Indian spices

650

### Avocado & Beetroot Galouti 🌱 🥗

beetroot & water chestnut kebab with  
avocado chilli chutney

825

### Squid Bhaja 🍗 🥗

crispy squid rings tossed in a sharp kasundi  
& lemon dressing

725

### Jamun Chicken 17 🍗 🥗

fried chicken tossed in a spice mix & curry  
leaves

750

### Amritsari Fish Fry 🍗 🥗 🍷

crisp-fried mrigal in a spiced Amritsari batter,  
bold & tangy

750

### Madhurai Mutton Chukka 🍗 🥗 🍷

tender pieces of mutton, slow-cooked with  
onion, ginger-garlic paste, black pepper &  
regional spices

975

### Mutton Ghee Roast 🍗 🥗

lamb chunks slow cooked in spiced ghee &  
whole red chilli

975

### Goan Baked Fish 🍗 🥗

baked snapper, kokum, chilli

1150

## KIZHI PAROTTA

South Indian specialty from Tamil Nadu

# THE ANDAMAN FRESH CATCH

Every morning, we hand-select the *finest seafood from the docks.*  
Once you've chosen the day's best, simply select your preferred preparation and let our chefs do the rest.



## Red Snapper

1450

SELECT YOUR PREPARATION

- Recheado 🍷
- Butter garlic
- Andaman fish curry
- Goan fish curry



## Tiger Prawns

1650

SELECT YOUR PREPARATION

- Peri-Peri 🍷
- Butter garlic
- Raw mango curry



## Crab

1850

SELECT YOUR PREPARATION

- Butter garlic
- Goan curry 🍷



## Lobster

2950

SELECT YOUR PREPARATION

- Peri-Peri 🍷
- Butter garlic
- Daab Malai curry

We require 45 minutes of your time in order to serve you something special

## CURRIES

### Heeng Dhaniya Ke Chatpate Aloo

ghee fried potatoes, Indian spices & herb

525

### Smoked Baigan Bharta

fresh green chilli, garlic, onion

525

### Pindi Chole

chickpeas, ginger, tomato, aromatic spices, ghee

525

### Raw Banana Ghee Roast

spiced raw banana roasted in aromatic ghee with coastal Mangalorean flavours

625

### Lasooni Palak

spinach, garlic, whole jeera, red chilli

650

### Raw Mango Curry

coconut milk, curry leaves, mustard, turmeric

725

### Ker Sangri Kofte

tempered tomato gravy, mustard seeds, curry leaves, amchoor

725

### Paneer Lababdar

onion, tomato, bell peppers, aromatic spices

725

### Kadai Paneer

tomato & onion thick masala, bell peppers & whole spices

825

### Smoked Paneer Makhani

smoked tomato gravy, butter, cream, kasuri methi

850

### Jamun Butter Chicken

tomato gravy, kasuri methi, butter, cream

925

### Kerala Chicken Stew

spiced chicken simmered in freshly pressed coconut milk

925

### Andaman Banana Leaf Wrapped Mrigal

mrigal marinated in Andaman green masala, gently steamed in banana leaf

925

### Daab Malai Curry Prawns

prawns simmered in mustard oil with coconut, onion & green chilli

950

### Jamun Mutton Curry

tender lamb meat, brown onions, red chilli, mustard

1425

### Andaman Seafood Stew

a comforting coastal stew with fresh prawns, squid & fish in a fragrant broth

1425

### Raan Korma

leg of lamb pot roasted with spices & finished in tandoor

1625

## DALS

### Dal Tadka

yellow dal, whole red chilli, ghee

525

### Palakura Pappu

baby spinach, fresh tomato & dry red chilli

525

## BREADS

Naan (Plain, Butter, Garlic) 🌱 🥛 🍷	165
Chur Chur Roti 🌱 🥛	165
Tandoori Roti (2 Pieces) 🌱	165
Lachha Paratha (Plain, Pudina, Mirchi) 🌱 🥛	165
Appam 🌱 🌾	165
Malabar Parotta 🥛	165
Jamun Poori (5 Pieces) 🌱	165
Cheese Garlic Naan 🌱 🥛	225

## RICE

Basmati Steamed Rice 🌱 🌾	325
Ghee Rice 🌱	325
Jeera Rice 🌱 🥛 🌾	425
Peas Pulao 🌱	525
Vegetable Biryani 🌱 🥛 layered rice, mixed vegetables, Indian spices & saffron - (serves 1)	525
Chicken Biryani 🍗 🥛 layered rice, tender & juicy chicken, Indian spices & saffron - (serves 1)	625
Donne Chicken Biryani 🍗 🥛 Karnataka-style rustic biryani - (serves 1)	625
Mutton Biryani 🍗 🥛 layered rice, tender mutton, Indian spices & saffron - (serves 1)	725
Andaman Spicy Jhinga Biryani 🍗 🥛 🔥 fresh prawns, rice, indian spices - (serves 1)	725

## SIDES

Green Salad 🌱 🌾	165
Raita (Mix Veg, Boondi) 🌱 🥛	165

## DESSERTS

Masala Chai Crème Brûlée 🍷 🥛	425
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## SOFT BEVERAGES

Aerated Beverage	225
Fresh Lime Water/Soda	225
Juice of the day	275
Perrier 330ml	345
Himalayan Water 750ml	380

## HOT BEVERAGES

Masala Tea	225
South Indian Filter Coffee	325

