



Curated Wine Pairings

Experience a unique Indian dining adventure at Kinara, where our diverse wine selection complements the vibrant flavors of our cuisine. Our pairings, from Tuscany's foothills to South Africa's vineyards, enhance each dish's rich, diverse flavors.

Vibrant & Spicy

Spicy dishes with chilli and bold masalas meet their match in the Nostros Reserva Riesling's *no.10* sweet fruitiness and the zesty Stoney Range Sauvignon Blanc *no.13*, balancing each fiery bite.

Herbaceous & Fresh

For fresh, herby dishes, the Verdicchio dei Castelli Classico *no.11* and floral Orsino Pinot Grigio *no.9* gently enhance flavors without overpowering the dish's essence.

Rich & Savoury

Deeply savoury, meaty dishes pair seamlessly with the ripe-fruited Costa Vera Merlot *no.17* and the Tempranillo-Syrah *no.15* blend, offering a harmonious balance.

Creamy & Comforting

Creamy dishes find their counterparts in the Montsablé Chardonnay *no.12*, with its apricot and peach notes, and the crisp Airén/Sauvignon *no.7* blend, balancing indulgence with acidity.

Aromatic & Mild

In the realm of aromatic and mild dishes, where spices gently titillate rather than overpower, a floral Gavi DOCG *no.14* from Italy or a vivacious Prosecco DOC *no.4* from Italy can be sublime. These wines, with their delicate bouquets, complement the subtle spice nuances, elevating the dining experience.

Sweet & Nutty

For dishes that play with sweetness and nuttiness, the Chenin Blanc *no.8* from South Africa, brimming with ripe apple notes, and the fruit-forward Rosé Garnacha *no.5* from Spain, beautifully match these profiles. They bring together sweetness and acidity, rounding out the flavours for a satisfying culinary journey.

Champagne & Sparkling Wine

1. Dom Perignon

Épernay, Champagne, France

The epitome of elegance, reveals itself with refined bubbles that dance upon the palate. A harmonious symphony of flavors unveils notes of ripe fruits, toasted almond, and a subtle minerality, leaving an indelible impression of luxury and prestige.

299.95

2. Laurent-Perrier Cuvee Rose Brut NV

Tours-sur-Marne, Champagne, France

Delicate aromas of fresh red berries and floral undertones tantalize the senses. With a silky texture and a vibrant, fruity finish, it is a captivating expression of effervescent grace.

119.95

3. Moët & Chandon Impérial Brut

Épernay, Champagne, France

A lively bouquet of green apple, citrus, and white flowers entices the nose. The palate is treated to a cascade of flavors, revealing white peach, pear, and a touch of brioche. It's the embodiment of celebration in every sip.

59.95

4. Prosecco DOC

La Vita Sociale, Veneto, Italy

Abundant aromatic apple and pear flavors make it a lively and refreshing choice, capturing the essence of Italian finesse in each effervescent sip.

20cl 8.95

26.95

Rosé

5. Garnacha Rosé

Castillo de Enériz, Navarra, Spain

A subtle explosion of fresh red fruit and a citrus note character, embodying the essence of Spanish elegance.

175ml 250ml

5.50 7.95

Bottle

22.95

6. B by Domaine de la Grande Bauquière

Provence, France

Provence shines through this Rosé with its summer fruits, blackcurrant, and raspberry notes on the nose. It greets the palate with a lively attack and fresh redcurrant notes, making it a classic representation of the region's perfection.

25.95

White Wine

	175ml	250ml	Bottle
7. Airén/Sauvignon <i>Castillo del Moro, La Mancha, Spain</i> This Spanish gem combines bright citrus and green apple fruit with a hint of grapefruit. It dances on the palate with a clean, crisp finish that's nothing short of delicious.			20.95
8. Chenin Blanc <i>Aloe Tree, Western Cape, South Africa</i> Dry yet subtly sweet, this Chenin Blanc tantalizes with ripe apples, peaches, and a touch of orange peel. It's a harmonious blend that offers a delightful tasting experience.	5.25	7.50	21.95
9. Pinot Grigio <i>Orsino, Veneto, Italy</i> Dry in style, this Pinot Grigio boasts youthful stone and citrus fruit notes with delicate floral aromas. It encapsulates the essence of Italian purity in each sip.	5.75	8.25	23.95
10. Riesling <i>Nostros Reserva, Indomita, Bio Bio Valley, Chile</i> This Riesling captivates with its dry, intense lime and lemon aromas, complemented by a hint of flora. Its refreshing and zesty character makes it a delightful choice for those seeking vibrancy.			25.95
11. Verdicchio dei Castelli Classico <i>Castello, DOC, Zaccagnini, Italy</i> A pale straw yellow with a green hue, this Verdicchio is delicate and elegant. Its notes of fresh pastry elevate the tasting experience, embodying Italian elegance in a glass.			27.95
12. Chardonnay <i>Montsablé, Roussillon, France</i> Fresh and quite racy, this Chardonnay presents delicate notes of apricot and white peach, culminating in a crisp, refreshing citrus finish. It's a testament to French finesse in winemaking.			28.95
13. Sauvignon Blanc <i>Stoney Range, Waipara, New Zealand</i> A tapestry of vibrant, zesty fruits, and exotic guava, sourced from a single vineyard, captivates the senses. This offering is a refreshing, crisp, and aromatic symphony.	7.25	9.95	29.95
14. Gavi DOCC <i>Produttori del Gavi, Piedmont, Italy</i> An easy-drinking experience with notes of acacia flowers, pear, passion fruit, and pineapple. It's a journey through Piedmont's palate-pleasing offerings.			35.95

Red Wine

	175ml	250ml	Bottle
15. Tempranillo-Syrah <i>Castillo del Moro, Vinos Más Buscados, La Mancha, Spain</i> This blend is a fresh and elegant masterpiece, adorned with bags of cherry and red fruit. Its light body boasts soft tannins, a true testament to Spanish winemaking finesse.			20. ⁹⁵
16. Pinot Noir <i>Calusari, Cramele Recas, Romania</i> Dark, rich, and potent, this Pinot Noir layers black cherry, raspberry, and cinnamon. It delves deep into the world of fruit cake and spicy aromatics, offering a bold and aromatic experience.	5.25	7.50	21. ⁹⁵
17. Merlot <i>Costa Vera, Central Valley, Chile</i> Soft and super juicy, this Merlot presents ripe plummy fruit that lingers with a long, full-flavored finish. It's a delightful expression of Chilean charm.	5.75	8.25	23. ⁹⁵
18. Salice Salentino Riserva DOC <i>Casato di Melzi, Mabis, Veneto, Italy</i> Hints of leather and spices mingle with vanilla and cherry on the nose, leading to a soft and fruity palate. It's a sip of Italian elegance that captivates the senses.			25. ⁹⁵
19. Malbec <i>Santuario, Mendoza, Argentina</i> Plum, blueberry, and blackcurrant converge in this Malbec, creating a harmonious blend of complexity. Its finish is a symphony of flavors that leaves a lasting impression.			28. ⁹⁵
20. The Opportunist Shiraz <i>Langhorne Creek, The Character Series, South Australia</i> A succulent and juicy Shiraz balances ripe cassis fruit with a smooth velvety finish. It embodies the allure of Australian winemaking with great character.	7.25	9.95	29. ⁹⁵
21. Chianti Classico DOCG <i>Castello di Meleto, Tuscany, Italy</i> Abundant notes of cherry with floral accents define this Chianti Classico. On the palate, it reveals full and bright fruit, capturing the essence of Tuscan tradition.			32. ⁹⁵
22. Rioja Crianza <i>Voché, Bodegas Manzanos, Rioja, Spain</i> Intense red color with ruby nuances, this Crianza offers an expressive, aromatic, and spicy experience with a rich and fruity palate. It's a perfect balance enriched by time in the barrel.			35. ⁹⁵

Aperitif

|| Martini Extra Dry 3.50 || Martini Rosso 3.50 || Campari 3.50

Vodka

|| Belvedere 4.95 || Grey Goose 4.95 || Smirnoff 3.50

Gin

|| Hendrick's 4.95 || Tanqueray Seville Orange 4.50 || Boë Violet 4.50
|| Makar Original Dry 4.25 || Malfy Gin Rosa 4.25
|| Bombay Sapphire 3.95

Rum

|| Havana Club 7 4.95 || Old Monk Indian Dark Rum 4.95
|| Kraken Black Spiced 4.50 || Koko Kanu Coconut 3.95 || Bacardi 3.50

Whiskey / Bourbon

|| Monkey Shoulder 4.95 || Johnnie Walker Black Label 4.95
|| Jameson 4.25 || Jack Daniel's 4.25 || Southern Comfort 3.50
|| Famous Grouse 3.50

Liqueurs

|| 5walla Chai Cream 3.95 || Baileys 3.95 || Cointreau 3.95
|| Drambuie 4.25 || Disaronno 3.95 || Grand Marnier 4.25
|| Kahlua 3.95 || Limoncello 3.95 || Midori 3.95
|| Peach Schnapps 3.95 || Sambuca 3.95 || Tia Maria 3.95

Tequila

|| Don Julio Añejo 4.95 || Jose Cuervo Silver 3.25

On Tap

|| Kingfisher ½Pint 2.95 Pint 5.95 || Bombay Bicycle IPA ½Pint 2.95 Pint 5.95

Bottled Beer & Cider

|| Kingfisher 330ml 4.95 || Cobra 330ml 4.95
|| Peacock Mango & Lime 500ml 6.25 || Kopparberg Mixed Fruit 568ml 5.95
|| Magners Original 568ml 4.95 || Kingfisher Zero 330ml 4.95

Single Malt Whisky

|| Amrut India 6.50 || Glenfiddich 12 y.o. 4.95 || Glenmorange 10 y.o. 4.95
|| Jura 10 y.o. 4.95 || The Macallan 12 y.o. 7.95 || Talisker 18 y.o. 9.95
|| Laphroaig 10 y.o. 4.95 || Lagavulin 16 y.o. 7.95

Cognac

|| Courvoisier XO 9.95 || Rémy Martin V.S.O.P 5.95 || Hennessy V.S. 4.95

Bottled Soft Drinks

|| Coca-Cola 330ml 2.95 || Diet Coke 330ml 2.95 || Fanta Orange 330ml 2.95
|| Sprite 330ml 2.95 || Irn Bru 330ml 3.25 || Irn Bru Sugar-Free 330ml 3.25
|| Appletiser 275ml 3.25 || Fentiman's Ginger Beer 275ml 3.25

Fruit Juices

|| Orange 2.95 || Apple 2.95 || Mango 2.95 || Pineapple 2.95
|| Cranberry 2.95

Mineral Water

|| Still Water 330ml 2.50 750ml 4.50 || Sparkling Water 330ml 2.50 750ml 4.50

Bottled Mixers || Fever-Tree 200ml 2.25 || Schweppes 200ml 1.95

Chaat Mela

Classic street eats to innovative fusion bites, we celebrate India's vibrant chaat culture. Discover the essence of this beloved street food tradition, where every bite bursts with sweet, tangy, spicy, and savoury goodness.

Papad aur Murabba

Mini popadoms, crispy and flavourful, served with a couple of tantalising dips on the side, creating a delightful and crunchy experience with every dip.

4.95

Pani Puri

A beloved Indian street food where hollow, crispy balls are filled with a spicy and tangy tamarind water, mashed potatoes, chickpeas, and a medley of chutneys, creating a delightful explosion of flavours in a single bite-sized treat.

6.95

Bombay Bhel

A popular Indian street food dish made from a mix of puffed rice, chopped vegetables, chutneys, and spices, offering a delightful blend of crunch, tanginess, and spiciness in every bite.

6.95

Bhalla Papdi

A delectable Indian chaat dish consisting of crispy fried dough wafers – *papdi* and soft lentil dumplings *bhalla*, topped with yogurt, chutneys, and a medley of spices, creating a symphony of flavours and textures in every mouthful.

6.95

Samosa Chaat

A tantalizing street food delight where crispy samosas are broken into pieces, topped with a medley of flavourful chutneys, yogurt, and spices, creating a burst of taste and textures in every bite.

6.95

Dahi Batasha

A sweet and tangy Indian snack where crispy, pastry balls filled with creamy yogurt and drizzled with chutneys and sauces, offering a delightful balance of textures and flavours that's both refreshing and indulgent.

6.95

Raj Kachori

A royal and indulgent Indian street food, where a large, crispy, and hollow pastry shell is generously filled with a delightful mixture of potatoes, sprouts, chutneys, yogurt, and an array of flavourful ingredients, delivering a regal burst of taste and textures.

7.95

Starters

Set the stage for an unforgettable dining experience, where flavours dance and textures mesmerise.

Zaffrani Nisha

Indulge in jumbo prawns marinated in a symphony of spices and saffron, tandoori-cooked to harmonious perfection.

12.95

Anari Mast Macchi

Succulent monkfish in a tantalizing pomegranate marinade with aromatic spices and fragrant herbs.

11.95

Meen Varuthathu

Minimal spices coat this Black Pomfret, pan-fried in coconut oil and curry leaves, for a delightfully subtle fragrant taste that complements the fish.

11.95

Burra Kabab

Mughlai masterpiece – succulent lamb chops grilled in the tandoori oven for a distinctive smoky flavour, elevating their appeal.

11.95

Killi Koodu

Golden-brown vegetable patties, adorned with vermicelli, cradle petite chicken balls with creamy cheese centres, crafting a visually enticing culinary masterpiece reminiscent of a bird's nest.

9.95

Dudiya Murgh Tikka

Chicken, enrobed in velvety yogurt and clotted cream, embraces bold black pepper and invigorating green chilli, enhanced by the smoky allure of the tandoori oven.

7.95

Kozhi Porichathu

Succulent chicken meets fiery spices and hot oil – a tantalizing dance of sizzle and anticipation. Spicy heat and zesty lime grace its soft and crunchy perfection.

6.95

Hara Bara Tikki

Savoury herby vegetable patties—a blend of leafy greens, green peas, potatoes, and exotic spices.

5.95

Sabzi Bhajji

These elegant vegetable fritters captivate with their crispy perfection and aromatic spices, creating a sensory journey of exquisite flavours and textures.

5.95

Tandoori Sangeet

The age-old tradition of
tandoori cooking.

The tandoor, a traditional clay oven, has been at the heart of Indian culinary heritage for centuries. It traces its origins back to the Indus Valley Civilization, where it was used to bake unleavened bread – naan.

Over time, the tandoor evolved, and its fiery embrace was employed to cook succulent meats and vibrant vegetables, creating a culinary tradition that is both timeless and revered.

The art of tandoori cooking was further refined in the royal kitchens of the Mughal Empire, where it became synonymous with opulence and gastronomic excellence.

At Kinara, our commitment to quality shines as we meticulously select the finest ingredients, marinate them to perfection, and sear them flawlessly within the fiery confines of the tandoor.

These dishes are accompanied by a complementary side sauce.

Lobster Bhayankar

This exquisite, succulent lobster tail is adorned in an exclusive blend of hand-crafted spices and velvety yogurt. Meticulous tandoor grilling ensures an exceptional and unforgettable dining experience.

29.95

Samudr ke Khazana

A delightful assortment featuring tandoori-cooked prawns, monkfish, and salmon. A culinary journey that invites you to taste coastal India's finest flavours in one delectable platter.

25.95

Salmon Anjuthengu

Succulent salmon, kissed by the tandoor's flames, is adorned with a secret blend of spices and aromatic herbs, elevating grilling to new heights.

24.95

Kandhari Karuthal

Tender lamb chops infused with spices and fiery *Kanthari* chilli offer an exciting taste adventure for those who crave a hearty meal with intense flavours.

22.95

Guntur Mirchi Tikka

Tender chicken breast, infused with aromatic herbs, spices, and fiery *Guntur* chilli powder, dazzles with vibrant flavours in a spicy, succulent delight.

19.95

Tandoori Chooza

Tender chicken on the bone, marinated with tandoori spices and grilled to perfection, captures the essence of ancient tandoori culture in a succulent delight.

19.95

Dolmas Seekh

This tandoori masterpiece tantalizes with earthy mushrooms, soft cottage cheese, sizzling peppers, and harmonious potatoes in a sensory delight.

17.95

Nawabi Nazakat

Dum Pukht

An exquisite culinary tradition that marries the art of slow-cooking with an intricate blend of aromatic spices and flavours.

Dum Pukht, which translates to '*to breathe and cook*' was born in the kitchens of the Nawabs of Awadh during the Mughal era, around the 18th century.

At the heart, Dum Pukht involves slow-cooking food in a sealed vessel, enveloped with a lid made of dough. This meticulous method allows the ingredients to gently simmer in their own juices, a process that preserves their innate flavors and aromatic essence.

The result is tender, succulent dishes that burst with flavour and fragrance.

Each a timeless masterpiece!

Please expect a 40-45 minute wait for this delicacy.

Macchedar Dum Pukht

Monkfish, lovingly embraced by a velvety mustard sauce, elegantly waltzes with delicate ginger juliennes and a symphony of aromatic spices. This dish pays homage to the Nawabi era of Awadhi cuisine, renowned for its opulence and refinement.

13.⁹⁵

Kundan Koh-e-Awad

Tender Mughlai lamb, caressed by the enchanting flavors of cardamom and saffron, embodies the essence of regal cuisine. It's a tribute to the epicurean legacy of a time when Mughal culinary artistry reigned supreme.

13.⁹⁵

Murgh Khusk Purdah

Boneless chicken, marinated in the essence of star anise, achieves perfection through grilling before being gently *dum*-cooked with vegetables under a delicate veil of bread.

13.⁹⁵

Mirchi Baingun ka Salan

Stuffed bullet peppers and aubergines combine to create a tantalizing fusion, simmered in a sauce enriched with peanuts, sesame, and coconut milk. It's a celebration of flavors that harkens back to the rich Nawabi culinary heritage of Awadh.

13.⁹⁵

Bharwa Dum Aloo

Potatoes, elegantly stuffed and cooked in the Dum Pukht style, bring forth a rich and indulgent masterpiece. It's a dish steeped in the flavorful delights of bygone Nawabi Awadh, where culinary extravagance was the order of the day.

13.⁹⁵

Dum Biryani

Savour this aromatic slow-cooked dish of rice, enriched with fragrant rose water, crispy fried onions, velvety yogurt, and a symphony of spices and herbs. A truly satisfying culinary experience.

|| Goat on the Bone 19.⁹⁵ || Lamb 18.⁹⁵
|| Chicken 16.⁹⁵ || Seasonal Vegetables 16.⁹⁵

Rasedar Rasoi

A rich tapestry of curries.

Celebrating the art of cookery with bold spices and vibrant flavours that define Indian cuisine.

Whether you seek comfort in familiar classics or a daring adventure with innovative twists, we promise to transport your taste buds to the enchanting landscapes of India.

Murgh Makhni

Tender chicken, coated in a spiced yogurt marinade and cooked in a sauce that combines tomatoes, cashews, and cream, delivering rich, bold flavours to soothe your senses. The original butter chicken!

14.95

Lahsun Morich Murgh

Experience fiery garlic-infused chicken, intensified by Morich chilli's heat. A tantalizing fusion of pungent and spicy, creating an unforgettable taste.

14.95

Shah Jahani Quorma

Taste a culinary masterpiece with chicken that tantalizes the senses. Creamy indulgence blends seamlessly with the nuttiness of pistachios, crafting a velvety symphony that will leave you craving for more.

14.95

Chettiyar Koli Kari

A taste bud-tingling chicken dish, with the warm embrace of roasted spices and rich coconut milk. This time-honored *Tamil* gem, a prized recipe from the *Chettiar* clan, presents an exquisite tapestry of regional flavors.

14.95

Seyal Murgh

Delight in chicken lovingly simmered in coconut milk, and complemented by the freshness of spinach. A harmonious fusion of flavours that tantalizes your taste buds.

14.95

Atterachi Kari

Journey to the heart of tradition, where bone-in goat and potatoes are lovingly crafted into a rustic and soulful dish, preserving the essence of age-old culinary heritage.

16.⁹⁵

Daal Maas Palaki

Tender lamb and lentils unite with freshly shredded spinach, creating a wholesome culinary delight that nourishes both body and soul.

16.⁹⁵

Kasuri Methi Gosht

Succulent lamb, embraced by the distinct aroma of sun-dried fenugreek, forms a culinary gem rich in taste and history, a testament to time-honoured recipes.

16.⁹⁵

Pahadi Mirchi Gosht

Tender lamb dances alongside generous chunks of peppers and onions. A harmonious blend of flavours delighting the palate with each bite.

16.⁹⁵

Kashmiri Rogan Josh

A treasure of Kashmiri cuisine, this dish showcases a leg of lamb slow-cooked in its own marrow and juices, echoing centuries of culinary tradition. It's a genuine taste of the past, deriving its unique flavour from the marrow of the lamb.

Please anticipate a 40-45 minute wait for this dish to be served.

24.⁹⁵

Jheengha Maharani

Large prawns luxuriate in a decadent, intricately spiced sauce crafted caramelized onions, sun-ripened tomatoes, luscious cream, and creamy cashews, this culinary creation embodies a regal indulgence

20.⁹⁵

Macchi Temperado

A Goan-inspired Anglo-Indian dish, featuring seabass gently cooked in a blend of tamarind and coconut milk, creates a harmonious fusion of tangy and creamy flavors.

21.⁹⁵

Nadan Meen Kari

Salmon takes center stage, with a vibrant symphony of fiery red chillies, tangy black tamarind, and coconut milk, creating a delectably spicy hot dish that ignites the palate.

22.⁹⁵

Aangan ke Sabzi

Garden-fresh vegetarian delights.

Celebrate the vibrant colours, textures, and fragrances of locally sourced vegetables. Each dish is a testament to the earth's bounty, brimming with natural goodness.

Indian culinary traditions have long embraced a plant-based diet, making vegetables the heart of countless delectable dishes. a reflection of the profound vegan heritage inherent in most of Indian cuisine.

Intriguingly, this tradition of plant-based cuisine dates back to ancient India, where philosophies such as Ayurveda emphasized the importance of a balanced and vegetarian diet for physical and spiritual well-being. The reverence for vegetables transcends time, and each dish on our menu is a testament to this enduring tradition.

As you savour these vegetarian delights, you embark on a journey where the simple elegance of nature meets exquisite artistry.

Rasedar Chole

A delightful dish where chickpeas are simmered in a rich and aromatic blend of herbs and spices, creating a flavoursome and hearty treat.

11.95

Dal Sultani

Golden-yellow lentils gently meld with tomatoes, earthy cumin, and a curated blend of spices, infusing the dish with rich, aromatic essence, crowned with a red chilli and fragrant spice-infused *tadka*.

11.95

Dal Bukhara

A culinary treasure closely related to *Dal Makhani*, but with a unique twist. It features creamy black gram lentils, tomatoes, and cream, elevated by the addition of dried apricots. A delightful fusion of flavours that sets it apart.

12.95

Miloni Sabzi

A delightful ensemble of unique Indian vegetables, cooked together in a harmonious medley of spices, creating a dish that's both diverse and delectable.

13.95

Tarakari Kurma

A medley of mixed vegetables is gently simmered in a velvety coconut milk sauce, kissed with mild spices. A delightful representation of Mysore's culinary heritage.

13.95

Subzi Kofta

A delectable dish where potato and green vegetable dumplings are gently nestled in a flavourful and herby sauce, for a fusion of tastes and textures.

13.95

Bhindi Dopiaza

A beloved Indian delicacy of tender okra in a luscious sauce enriched with an abundance of onions. The name *dopiaza* signifies the double use of onions, creating a rich and multi-dimensional flavour profile.

13.95

Indian cottage cheese treasures.

For those vegetarians seeking a rich and creamy dimension, we also offer paneer – the beloved Indian cottage cheese. This dairy delight adds a velvety richness to select dishes.

Paneer Maharajah

A regal delight where paneer takes centre stage, luxuriating in a sumptuous sauce crafted from tomatoes, cream, and cashews. A dish of richness and indulgence.

13.95

Achari Panaar

A fiery rendition where paneer is boldly cooked in the intense spices of *Achar* masala, delivering an exhilarating and scorching heat that's sure to awaken the taste buds.

13.95

Lazeez Mirch Paneer

Delightful dish where paneer is cooked with a medley of peppers and onions, creating a harmonious blend of flavours and textures that please the palate.

13.95

Side Dishes

Nethili

Deep-fried tiny anchovies deliver a crispy and crunchy bite.

6.95

Poshto Aloo

Earthy potatoes tossed with nutty poppy seeds in a subtly spiced, classic.

6.95

Chakka Thoran

Sautéed jackfruit with aromatic spices and grated coconut forms a harmonious blend of textures and flavours.

6.95

Channa Saag

Tender chickpeas, spinach and mustard leaves unite in a rich, hearty dish.

6.95

Bhindi Kurkure

Slender okra pods are delicately coated and fried to golden perfection for a satisfying crunch.

4.95

Masala Mirchi

Vibrant stuffed bullet peppers chillies create a tantalizing symphony of heat and spices.

4.95

Side Salads

Laal Pyazz

Vibrant and zesty salad of thinly sliced red onions, dancing with tangy lemon juice and a subtle spice.

3.95

Lachha Salaad

A medley of sliced onion, cucumber, coriander, lettuce, and a lime and black pepper dressing.

3.95

Pahadi Raita

A harmonious blend of cucumber, cherry tomatoes, and pomegranate topped with fresh yoghurt.

3.95

Flavours of Basmati

Nei Choru

A sumptuous Basmati rice dish artfully crafted with clarified butter, an array of spices, and the delightful additions of cashew nuts and sultanas.

4.95

Jeera Chawal

A fragrant dish of long-grain Basmati rice cooked with cumin for a subtle earthy and nutty essence to the rice

3.95

Saadam

Steamed Basmati rice

3.50

Bread Basket

Kalonji Naan

Soft and fluffy Indian flatbread are sprinkled with Nigella seeds, adding subtle nuances of smoke to every bite.

3.95

Lahsun ki Naan

Soft, aromatic bread infused with the robust allure of garlic, the freshness of parsley. A delightful symphony of savoury and herbal notes awaits your palate.

4.95

Shahi Mawa Naan

Soft, golden bread, filled with a sumptuous blend of slow-simmered milk essence, gently caramelized jaggery, and a finely crushed, fragrant nuts.

5.95

KINARA

BY SHABU NATARAJAN