



SOUPS

- 1. Samusu Soup (V/J)** 22
Crunchy, Tangy, Soupy and Spicy
- 2. Manchow Soup (GF/V)** 20
Indo-Chinese inspired soup
- 3. Broccoli Almond Soup (J)** 32
Served in a Bread Bowl

APPETIZERS

- 1. Money Bags (V/J)** 18
Masala green peas, flaky wheat wrap, drizzled with tamarind and coriander
- 2. Budijaw (V)** 22
Burmese fritters serve with chutney
- 3. Spinach Tikki (V)** 25
Spinach cutlets served with sauces
- 4. Corn Kebabs (V)** 22
- 5. Gulati Kebab** 28
Served with beetroot Raita
- 6. Crunchy Corn (V/J)** 30
Crunchy corn with spinach
- 7. Steamed Momos (GF/V)** 38
Steamed Momos with flavours to devour
- 8. Tandoori Momos (J)** 40
Steamed Momos, marinated and baked in the Tandoor for a lovely twist on flavours
- 9. Crunchy Munchies (V/J)** 30
Water chestnuts in an IndoChinese Sauce
- 10. Cheese Fondue (J)** 45 /
ALCOHOL: 65
Masala Bread, fried wedges, carrots, Broccoli & Lavash – WTF Style
- 11. Mexican Platter (J)** 30
Mexican Bhel, Mini Tacos, Nacho Ka Churra
- 12. Raj Khachori (J)** 32
Wheat Puri, mung beans, yogurt, chutney foam, chickpea crunchies
- 13. Pinwheel Chaat (V)** 26
Potato pinwheels and black chickpeas
- 14. Boondi Bhel (GF/J/V)** 18
Potato pinwheels and black chickpeas
- 15. Aloo Laccha Chaat** 25
Chaat in an edible potato basket with chutneys
- 16. Pani Puri Towers (V/J)** 15
Crunch, bite, spice, all in ONE
- 17. Vodka Pani Puri Shots (V/J)** 20
Enjoy the hit, with a punch

TANDOORI

- 1. Tandoori Pineapple Chaat (GF/V/J)** 30
- 2. Assorted Paneer Tikka (GF/J)** 38
Ajwain, Hariyali, Malai
- 3. Kulcha Platter (V/J)** 35
Stuffed bread served with chutneys, onions & a little gravy
- 4. Tandoori Stuffed Mushroom (GF)** 28
- 5. Rum Dal Bhukhara Fondue(GF/V/J)** 45
Served with naan
Available without alcohol
Option for Gluten free bread available
- 6. Clay Baked Broccoli(GF/V/J)** 28
Tandoori Broccoli
- 7. Mini Pizza Bites (GF/J)** 20
Gluten-free base with a yummy topping
- 8. Naanza** 35
Stuffed naan with cheese, paneer & veges
- 9. Pesto Paneer (GF)** 35
Cottage cheese marinated with pesto sauce Baked in the tandoor

AROUND THE WORLD WITH WTF

- 1. Khowsuey (GF/V/J)** 38
Burmese delicacy - noodles, coconut gravy, vegetables
- 2. Tandoori Spaghetti (J)** 38
A slight twist on traditional spaghetti
- 3. Ravioli de Tarka (J)** 38
An Indian twist on Italian Ravioli
- 4. Roti Ala Lasagna** 40
Roti layered with sauce, vegetables and cheese

INDIAN PLATES

- 1. Nachni Bhatura (GF/V)** 30
Served with Channa Masala, Masala Aloo & Raita
- 2. Kale Moti Ki Biryani (GF/V/J)** 35
Served with Sindhi Kadhi
- 3. Jackfruit Biryani (GF/V/J)** 35
Served with tamarind curry

SABZIS AND DALS

Options for gluten free & vegan available

- 1. Pepper Paneer (J)** 40
Pepper Cottage Cheese
- 2. Veg Panchmel (J)** 35
Colourful array of vegetables in gravy
- 3. Dhangi Kofta in an Onion Gravy** 38
Mushroom Kofta in gravy
- 4. Baigan Bharwan (J)** 35
Stuffed eggplant
- 5. Mumbai Potatoes** 25
Spiced potatoes
- 6. Bhindi Do Pyaaza (J)** 30
Spiced okra
- 7. Kadai Gobi (J)** 30
Spiced cauliflower
- 8. Paneer Tikka Masala (J)** 40
Tandoori cottage cheese
- 9. Mushroom Pepper Masala** 35
Peppered mushrooms
- 10. Masala Palak Paneer (J)** 40
Spiced cottage cheese in spinach
- 11. Cholas Special Dal (J)** 35
Combination of lentils
- 12. Pakodi Khadhi (J)** 32
Chickpeas balls in yogurt curry
- 13. Malai Kofta (J)** 40
Paneer koftas cooked in a creamy gravy
- 14. Rum Dal Bhukhara Fondue(GF/V/J)** 45
Served with naan
Available without alcohol
Option for Gluten free bread available
- 15. Specials of the Day** 35+

BREADS

- 1. Tandoori Roti** 8
- 2. Nachni Bhatura** 15
Finger millet bread – gluten-free
- 3. Plain Naan** 8
- 4. Butter Naan** 10
- 5. Garlic Naan** 12
- 6. Makki Ki Roti** 10
Cornmeal bread – gluten-free
- 7. Missi Roti** 10
Chickpea bread – gluten-free
- 8. Roomali Roti** 10
- 9. Breadbasket** 25
Tandoori roti, butter Naan, Missi Roti
- 10. Kulcha Platter (J/V)** 35
Served with Chutneys & laccha onions
- 12. Methi Laccha Parantha** 10

RICE

- 1. Veg Pulao(GF/J)** 20
- 2. Plain Long Grain Basmati Rice** 12
- 3. Zafrani Pulao (GF/J)** 25
- 4. Masala Khichdi (GF/J)** 25

RAITAS / SALADS

- 1. Beetroot Raita (GF/J)** 16
- 2. Boondi Masala Raita (GF/J)** 14
- 3. Palak Raita (GF/J)** 18
- 4. Fruit Raita (GF/J)** 24
- 5. Fetacheese Bean Salad** 28
- 6. Kacumber Salad** 15
- 7. Greens** FOC
- 8. Masala Papad (3pcs)** 18
- 9. Papad Basket** 10

*(V/J) ARE INDICATIONS OF OPTION AVAILABILITY

Please inform us of any dietary requirements (no onion garlic, gluten free, vegan)

Prices are not inclusive of taxes.





BEVERAGES

Kesar Masala Chai	18
Chai	15
Coffee	15
Mango Lassi	18
Kesar Lassi (Patiala) Dashed with almonds, pistachios, & saffron	28
Salted Lassi	15
Masala Lassi	18
Fresh Lime Soda	15
Soft Drinks	15
Aqua Panna 750ml	25
Evian 750ml	25
San Pellegrino 750ml	25

MOCKTAILS

Tamarind Sour	25
Kala Kata Chuski	28
Shirley Ginger	25
Virgin Pomegranate	25
Peachy Passion	25
Ocean Breeze	25

DESSERT

Triple Chocolate Mousse	25
Boondi Cream	25
Ras Malai	25
Gulab Jamun	20
Peanut Brittle	25
Dessert of the Day	20+

FROM THE BAR

COCKTAILS

Margarita	30
Tamarind Sour	30
Kala Kata Chuski	35
Rose Lemon Spritzer	30
Spicy Pomegranate Margarita with Jalapenos	30
Southside	30
Blue Lagoon	35
Bloody Marry	35
New Zealander	35
Pirates of the Caribbean	30
Hawaiian Dream	30
Cosmopolitan	30
Chill 🍷 Out	30

SHOTS

Tequila (6 shots)	120
Cocktail Shots (6 shots)	150
Jagerbomb	30

BEERS

Tiger	20
Carlsberg	20
Blanc	22
Heineken	25
Guinness	24
Budweiser	25
Corona	30

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