Let's tikka look at bowls

Vinnie's Favourite GF — $20
Butter Chicken, Pulao Bowl with Indian Salsa, Wilted Spinach, and Cucumber Yogurt Dip.

Tikk-a-fish GF — $20
Mustard Coconut Fish with Turmeric Rice, Avocado Cucumber Salad, and Malabari Chutney.

Veggie Punch GF — $19
Masala Chickpea Bowl with Lime Cilantro Rice, Radish Cucumber Salad, and Tamarind Chutney.

Power paneer GF — $19
Tangy Paneer Brown Rice Bowl with Corn Salsa, Edamame, and Mint Yogurt.

Feel-good phenomenon GF — $21
Grilled Tofu Quinoa Bowl with Roasted Sweet Potato, Beetroot Hummus, and Tahini Dressing.

All bowls are served with a Tandoori Roti on the side.

Replace Roti with: Butter Naan $3, Garlic Naan $3.5

Kids Menu

Chicken/Paneer Quesadilla — $8
Butter chicken/Paneer Rice Bowl — $8

Spicy
Vegetarian
Vegan
GF Gluten Friendly
Signature Dish
Contains Nuts





Wrap & Roll



Malabaar Fish — $16
Southern Spiced Fish Paratha Roll with Tomato-Coconut Chutney.

Sultan's Savory — $16
Tandoor Charred Lamb Skewer Roll with Sumac Onion and Mint Chutney.

The Humble Paneer — $15
Tandoor Roasted Paneer Spinach Paratha Roll with Mint Chutney.

No-brainer Chicken fix — $15
Grilled Chicken Beetroot Paratha Roll with Mint Chutney.

Righteous Vegan Wrap — $15
Tandoor Charred Soya Chunk Lentil Paratha Roll with Mint Garlic Spread.

All our wraps can be made GF Gluten Freindly.
Please let our team know at the time of ordering

Shareables

Corn Ribs — $6
Crispy Sweet corn on the cob curls served with spiced aioli.

Chaat Potatoes GF — $6
Crispy potatoes topped with mint and tamarind chutneys.

Onion Rings — $5
Crunchy onion rings tossed in spices.



Sandwiches

Pulled Chicken Naanwich — $16
Pulled Chicken Tikka, lettuce and raita yogurt in a toasted Naan.

Pepper Paneer — $16
Sautéed paneer cubes in black pepper malai sauce with corn & spinach salad in sourdough bread.



Chaurangi Bazaar के बेहतरीन Kathi Roll

Shahi Chicken — $ 16
Shredded, मसालेदार chicken, pickled onions, zesty green chutney.

Afghan Malai Chicken — $ 16
Creamy, शानदार chicken in malai sauce, pickled onions, zesty green chutney.

Mushroom Galouti — $ 15
Makhmali mushroom गलौटी kabab, laccha onions, garlic & mint chutney.

Haryali Paneer — $ 15
Paneer टिक्का sautéed bell peppers, lime-cilantro, mint chutney.

Add an egg in the रोल for $1.50



From the streets

Dahi Puri Shots $12
Crispy wheat shells, spiced potato, sweet yogurt, tamarind, mint, and sev.

Mast Bhel puri $10
Puffed rice, spiced potatoes, onions, tamarind, mint chutney, and fine sev.

Samosa Chaat $12
Crushed samosa, spiced chickpeas, yogurt, tamarind, mint, and sev.

Pav Bhaji $15
Spiced vegetable mash, buttered soft rolls, chopped onion, cilantro, and lime.

Aloo tikki Sliders $15
Crispy spiced potato patty, soft mini bun, mint chutney, tamarind, onion, and tomato.

Maska bun & Jinny's Chai $9
Soft bun, generous butter slather, and hot signature masala chai.

Bombay Masala Sandwich $14
Grilled bread, spiced potato, paneer, cucumber, tomato, onion, green chutney, and butter.

Papri Chaat $10
Crispy snacks topped with tangy mint & tamarind chutney, yogurt and spices for a burst of flavors.

Chana-Kulcha $10
Fluffy kulcha served with chickpea curry, chutneys and fresh herbs.

Bun-Samosa sandwich $8
Golden samosa, buttered bun, spicy dry garlic chutney, mint, and tamarind.





Fusion Flavours



Butter Chicken Quesadilla $19
Fusion food can't get any better than this !

Paneer Masala Quesadilla $17
Fusion quesadilla recipe using paneer, sweet corn olives, red beans and jalapenos.

Masala-Fish Tacos (2 Pcs) GF $16
Fish Tikka Paratha Taco with Guacamole, Lime Slaw, and Mint Chutney.

Chicken curry Tacos (2 Pcs) GF $16
Shredded chicken, Paratha Taco with Guacamole, Lime, Slaw, and Mint Chutney. Served with a mouth watering chicken currey, **Birria Style** !

Crispy Mushroom Bao (3 Pcs) $17
Crispy Mushroom Bao with Tangy Soy Glaze and Peanut Sprinkle.

Chilli Chicken Bao (3 Pcs) $17
Spicy Chili Chicken Bao with Garlic Soy Sauce and Crushed Peanuts.



Desserts

Caramel Halwa $12
A rich, indulgent dessert featuring roasted semolina cooked in caramelized sugar, milk, and ghee. Toffee-like flavour, pudding-like texture, garnished with nuts.

Gulab Jamun Sundae $10
Warm, syrup-soaked gulab jamun dumplings paired with cold vanilla ice



Beer

Desi pale Ale $6.75
A golden to amber-colored beer with a hop-forward, malty flavor profile

TIG Lager $6.5
A popular accompaniment to spicy and flavorful South Asian cuisine. Light amber, medium-bodied.

Chai & Coffee



Jinny's Chai $6
A soul soothing blend of Assam tea (chai), milk and aromatic spices like cardamoms & cloves and ginger.

Cappucino $4.5 **Latte** $3.5

Americano $3.5



Juices & Smoothies

Blueberry & Banana $8
Blueberry Banana Yogurt Smoothie with Honey.

Mango Lassi $8
An irresistible drink made with a blend of mango, yogurt and honey.

Beets & Carrots $9
Beet & Carrot Detox Juice (Beetroot, Spinach, Apple, Ginger).

Immunity Booster $9
A perfect blend of fresh orange, carrots, lemon and hint of ginger to energize your day and promote gut health.

Pink Lemonade $9
Sweet & Tangy Pink Lemonade (Apple, Pomegranate, Ginger).

