

Before the meal

Tandoori Grilled Salad (GF) 7

Paneer/ Bell Pepper / Onions/ Pineapple / Yogurt / Lime / Coriander

Coconut Chicken Soup 7

Lamb/ Tomato/ Lime Juice/ Fresh Cilantro / Garam Masala

Spicy Corn Soup (GF) 6

Roasted Sweet Corn / Fresh Cilantro / Pepper

Small Plates

Tandoori Malai Broccoli (GF) 9

Grilled Broccoli / Yogurt / Cream Cheese / Mustard

Lassoni Gobi (V, GF) 9

Tangy Cauliflower / Garlic / Fresh Cilantro /
Ginger / Tomato Sauce – A Veda Special

Ragda Patties (V, GF) 8

Crisp Potato patties n' Chickpeas served with
Tamarind n' date Chutney - Popular street-food.

Crispy Spinach Chaat (GF) 8

Crispy Baby Spinach / Shallots / Tomatoes /
Spiced Yogurt / Tamarind & Date Chutney

Okra Salad (V, GF) 8

Warm & Crispy okra / shallots / tomatoes /
tangy spices

Vegetable Samosas (V) 6

Crispy turnovers Deliciously Filled with mildly
Spiced potatoes & Green peas.

Scallops in Roasted Pepper Chutney (GF) 12

Roasted Red Pepper/ Ginger/ Cayenne

Fish Peri-Peri (GF) 10

Pan-Seared Tilapia / Ginger / Garlic / Wine
Vinegar Peri-Peri Marinade / Goan Spice Blend

Chicken Mirch Tikka (GF) 16

Coriander / Mint / Chili / Cilantro

Chicken Tikka Achari (GF) 16

Fennel/ Onion Seeds/ Yogurt/ Mustard

Tandoori Chicken 16

Spring Chicken / Ginger / Garlic / Tandoori spices
/ B.B.Q. Over Charcoal

Calcutta Pork Ribs (GF) 9

Baby-Back Ribs / Yellow Chili Powder / Mango
Chutney Glaze / Lime / Fresh Coriander

Chicken Murmuri Rolls 7

Shredded Spiced Chicken / Roasted Peppers
/ Kasoori Methi / Garam Masala

To Share

Vegetable Biryani (GF) 17

Basmati Rice / Saffron / Seasonal Vegetables / Cilantro / Ginger

Paneer Palak (GF) 16

Paneer/ Spinach / Dill / Garam Masala / Ginger

Paneer Makhani (GF) 16

'Paneer'- Indian Cheese Cubes / Tomato / Burnt Ginger / Honey / Fenugreek Greens

Baigan ka Salan (GF) 16

Baby Eggplant / Coconut / Peanuts / Toasted Sesame / Mustard Seeds / Tamarind

Dal Makhani 15

Lentil Delicacy Flavored with Onions / Tomatoes / Ginger / Garlic / Cream

Wild Mushroom Korma (GF) 15

Shiitake / Cremini / Oyster Mushroom / Curry / Coconut Milk / Almonds

Tofu Green Peas Curry (V, GF) 15

Tofu / Green Peas / Onion Tomato Sauce / Toasted Cashew / Fenugreek Greens

Pindi Channa Masala (V, GF) 14

Chickpeas / Ajwain / Cumin / Pomegranate / Green Mango

Gobhi Mutter (V, GF) 14

Cauliflower / Green Peas / Cumin / Ginger

East India Lamb Shank (GF) 23

Slow Braised Lamb Shank / Caramelized Onions / Green Cardamom / Mace / Saffron

Lamb Chops 23

Tender Lamb Chops / Ginger / Cardamom / Garam Masala/ Aloo Bharta

Lamb Vindaloo (vin - da - loo) 22

Red Wine Vinegar Marinated boneless lamb / Pearl Onions / Smoked Chilis / Cinnamon / Jaggery / Fingerling Potato

Lamb Roganjosh (GF) 21

Boneless Lamb / Shallots / Kashmiri Red Chili / Garam- Masala / Black Cardamoms

Goan Shrimp Curry (GF) 22

Black Tiger Shrimp / Deghi Chili Pepper / Peri-Peri Masala / Roasted Coriander / Black Cardamom / Coconut Milk

Tandoori Shrimp 20

Jumbo Shrimp / Ajwain Seeds / Fresh Coriander / Lime / Khichdi

Tamarind Fish Kari (GF) 22

Branzino / kashmir red chili / kari leaves / black mustard

Malabar Fish Curry 21

Branzino Fillet / Deghi Chili / Ginger / Roasted Coriander / Black Peppercorn

Chicken Biryani (GF) 20

Aromatic Chicken / Biryani Masala / Cinnamon / Green Cardamom / Basmati Rice / Raita

Chicken Tikka Makhani (GF) 19

Chicken Tikka / Burnt Ginger / Tomatoes / Honey / Fenugreek Greens

Chicken Pepper Chettinad (GF) 19

Black pepper / Ginger / Garlic / Chilis / Curry Leaves / Coconut

Chicken Lababdar (GF) 19

Boneless Chicken / Caramelized Onions / Tomato / Ginger / Fresh Coriander Greens

Breads

Naan 3

Garlic Naan with Herbs 3

Onion & Sage Naan 4

Goat Cheese Naan 5

Chili Cilantro Naan 4

ACCOMPANIMENTS

Saffron Basmati Rice (GF, V) 3

Cucumber Raita (GF) 3

Mango Chutney 3

Roti (V) 3

Laccha Paratha 4

Kashmiri Naan 5

Mint Paratha 4

Amritsari Kulcha 5

Potatoes / Cauliflower / Pomegranate Powder

Bread Basket (4) 12

Naan / Garlic / Laccha / Onion & Sage

Our kitchen prepares menu items that include dairy, gluten, nuts, shellfish and soy. We cannot guarantee menu items to be completely allergen free. Please consider this when ordering from our menu.

Please advise us of your food allergies (V: Vegan & GF: Gluten Free)