

DAIRY FREE MENU

FOLLOWING DISHES ARE NOT DAIRY FREE BY DEFAULT, BUT THEY CAN BE MADE DAIRY FREE ON REQUEST.

SNACKS/ SMALL DISHES

Whet your appetite - Savoury surprises to begin your journey to a memorable meal.

CHILLI CORN

Lip smacking! Battered corn tossed in tangy Manchurian sauce 10.0

MEDU WADA

South Indian doughnut fritters served with tangy daal (sambar) and coconut chutney (gf) 11.0

CHILLI CHICKEN

Indian's Chinese connection; famously known as Indo-Chinese cuisine. Spiced tender chicken bites, tossed in dark spicy sauce 16.0

KOLIWADA PRAWNS

This originates from the fishing village known as 'Koliwada' in Bombay. Spice battered prawns served with pickled onions and green coconut chutney 15.0

BOMBAY ALOO

Pan fried potatoes, with cumin, mustard, curry leaves, tossed in a pan (gf) 10.0

MADRAS EXPRESS

Traditional pepper prawns on a rice & lentil pan cake (Utthapam), served with sambar and coconut chutney (gf) 16.0

CURRIES

GOAT FRY

Semi dry mix of aromatic spices and goat on the bone, creating a perfect blend for goat curry lovers. (gf)(n) 27.0

THE GREEN PLATFORM

Palak Paneer - In house made soft paneer, immersed in our rich spinach gravy with crushed and roasted garlic, creating a labyrinth of flavors 26.0 (We will skip the paneer to make it vegan)

BREADS/ SIDES

Tandoori Roti 3.0 (No Butter)

Onion salad 4.0

Green Salad 5.0

Poppadum 4.0

Coconut Chutney, Mango chutney 3.0

Pickle 3.0

Zeera Rice 5.0

Basmati Rice 4.0