

# NUT FREE MENU

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

## SNACKS/ SMALL DISHES

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

### MEDU WADA

South Indian doughnut fritters  
served with tangy daal  
(sambar) and coconut chutney  
(gf) 13.0

### BHARWAN MUSHROOM

Button mushrooms filled with  
sweet sour stuffing and  
grilled till juicy (gf) 16.0

### STUFFED PEPPERS

From the cooler North, halved  
peppers stuffed with kumara  
and paneer mash, complemented  
with green coconut chutney  
14.0

### 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

### CHILLI CHICKEN

Indian's Chinese connection;  
famously known as Indo-Chinese  
cuisine. Spiced tender chicken  
bites, tossed in dark spicy  
sauce 18.0

### MADRAS EXPRESS

Traditional pepper prawns on  
a rice & lentil pan cake  
(Utthapam), served with sambar  
and coconut chutney (gf) 20.0

### NUTRI KHEEMA WITH KULCHA

Punjab's popular street food.  
Minced soya protein with small  
pieces of in-house made soft  
paneer served with potato  
stuffed Punjabi bread (Kulcha)  
16.0

### BOMBAY ALOO

Pan fried potatoes, with  
cumin, mustard, curry leaves,  
tossed in a pan (gf) 12.0

## CHARCOAL GRILL

*The lost comfort of those  
elusive rays on a winter  
morning at the station,  
compensated by the aroma of  
charcoal smoked meat from the  
kitchens.*

### TANDOORI CHICKEN

Charcoal grilled tender  
chicken thigh served with  
tandoori veges and mint  
chutney (gf) 26.0

### PARATHA KABAB

Known throughout India as Boti  
Kebab. Tender lamb pieces  
served with Warqi Paratha 28.0

### RAILWAY KABABS

Traditional lamb mince Sheekh  
Kababs served on a bed of  
Kashmiri Gushtaba sauce (gf)  
25.0

### TAWA FISH

Grilled market fish, served on  
rich meen mouli sauce (gf)  
24.0

## BIRIYANI

Lamb pieces prepared in paya  
stock, yogurt and spices.  
Layered and cooked in dum  
style with saffron flavoured  
basmati rice (gf) 28.0

## CURRIES

### DAAL MAKHNI

Lentil simmered overnight for  
a dhaba style Punjabi dish  
(gf) 26.0

### BAINGAN BHARTA

Charcoal roasted eggplant  
mashed in a home-style cooked  
curry (gf) 28.0

### SIKANDARI SHANK

Dating back to 300BC this  
alexandrian raan was the crown  
of all royal buffets. Lamb  
shanks are marinated overnight  
in light spices, finished in a  
subtle stock gravy to  
complement. Served with Kash-  
miri Bread (gf) 34.0

## BABY BREADS

Plain/Butter Naan 3.0  
Garlic Naan 3.0  
Cheese and Garlic Naan 4.0  
Tandoori Roti 3.0  
Warqi Paratha 4.0  
Kashmiri Bread 4.0

## SIDES

Onion salad 4.0  
Green Salad 5.0  
Poppadum 4.0  
Raita 4.0  
Mint onion, Coconut Chutney,  
Mango chutney 3.0  
Pickle 3.0  
Zeera Rice 5.0  
Basmati Rice 4.0