

Chaaya

Small Plates

Kale Pakora Chaat - Chickpea flour, fennel seeds, cilantro mint chutney, tamarind chutney	7
Vegetable Samosa - Wheat flour shell stuffed with spiced potatoes, onions, green peas and spices	4
Lamb Samosa - Wheat flour shell stuffed with minced lamb, onions, green peas and spices	6
Paani Puri - Hollow puri, fried crisp filled with tamarind chutney, potatoes, chickpeas, onions	6
Medu Vada - Lentil doughnut mixed with herbs & spices, deep fired to golden brown with chutney	6
Masala Vada - Meda Vada dipped in Spicy Indian Lentil soup	6
Gobi Manchurian - Battered & deep-fired Cauliflower drizzled with Sweet & Spicy sauce	10
Chilli Paneer - Cheese pieces cooked with ground spices in a thick tomato & onion based sauce	10
Chilli Chicken - Boneless chicken stir fried with fresh hot green chillies, spring onion, garlic	10
Laal Mirch Paneer Tikka - Kashmiri chillies, mustard oil, ginger, garlic, yogurt, mint chutney	10
Chicken Vepudu - Boneless, medium spicy, yogurt, shallots, cilantro, lemon juice	9
Nimbu Chicken - Tandoori cooked white meat, lemon juice, cilantro, coconut milk	10
Karavalli Shrimp - Mustard, fennel, curry leaves, shallots, coconut rice	10
Shikampuri Kebab - Lamb patties, Garam masala, Ginger, Mint chutney, yogurt dip	11

Dosas

Masala - Lentil and rice crepes, stuffed with mashed potatoes, cilantro	9
Ghee Roast - Thin and crispy dosa topped with purified ghee	8
Truffle - Truffle oil, cremini, trumpet & beech white mushroom, mashed potatoes, cilantro	10
Spicy Mung - Green lentil batter, onions, green chillies, cilantro	9
Egg - Spiced lentil powder, organic eggs, black pepper powder	10
Paneer and Peas - Ginger, onions masala, cilantro	12
Cheese Dosa - Masala dosa topped with homemade cheese and herbed potatoes	10
Lamb Keema - Plain dosa, side of minced lamb, diced potatoes	14
Uttapam - Rice and lentil pancake, onions and tomatoes served with fresh coconut/tomato	8
Masala Uttapam - Rice and lentil pancake, onion and chilli with potato masala	10

Vegetarian

Paneer Tikka Masala - Fresh Indian Paneer simmered in rich tomato gravy	12
Kadhai Paneer - Cottage cheese, spiced onions, green peppers, tomatoes & fresh coriander	13
Malai Kofta - Cheese balls, coconut milk, nuts, tomatoes	12
Mattar Paneer Masala - Green peas, garlic, ginger, chillis, cooked in gravy	12
Saag Paneer - Cottage cheese, garlic, shallots, spinach	11
Daal Makhni - Black lentils, tomato, ginger, garlic, fenugreek dust	11
Yellow Daal - Yellow lentils cooked with onions, tomatoes and spices	10
Channa Masala - Gently cooked chickpeas sautéed in a curry with blend of herbs and spices	10
Aaloo Gobi - Fresh cauliflower and potato sautéed in mild spices with tomato, onion, ginger, garlic	11
Vegetable Korma - Seasonal vegetables cooked in creamy sauce with almonds and coconut	12
Badami Baingan - Eggplants, Golden raisins, almonds, cashews, onion seeds, tomatoes	13
Seasonal Vegetable Curry - South indian style, fennel, coconut, curry leaves, poppy seeds	12
Vegetable Biryani - Seasoned vegetables, aromatic rice pilaf with served with vegetable Raita	11

Non-Vegetarian

Chicken Tikka Masala - Fenugreek dust, tomatoes, garam masala, ginger, garlic	13
Butter Chicken - Boneless chicken cooked with in butter with spices, cream and almonds	13
Chicken Curry - Boneless chicken, onions, garlic, ginger, tomatoes and curry spices	13
Gongura Chicken - Andhra style tangy curry cooked in spicy sauces with gongura leaves	13
Chicken Korma - Chicken cooked in creamy sauce with ground cashew nuts and mild spices	13
Chicken Kadhai - Bone-in Chicken, green peppers, tomatoes, sauteed onions	13
Chicken Vindaloo - Chicken cooked with pieces of potatoes and special spicy sauce	13
Chicken 65 Biryani - Boneless Chicken 65, aromatic rice pilaf with served with vegetable Raita	15
Chicken Biryani - Boneless chicken, aromatic rice pilaf with served with curry sauce	13
Shrimp Vindaloo - Shrimp cooked with pieces of potatoes and special spicy sauce	15
Kerala Shrimp Moilee - Shrimps cooked in a coconut curry with a hint of lemon zest	15
Shrimp Ambotik - Red chillies, vinegar, coconut milk, garlic	15
Goat Curry - Boneless goat with tomato onion base sauce mixed with ginger, garlic and spices	14
Goat Biryani - Bone-in Goat, aromatic rice pilaf with served with a side of curry sauce	15
Mustard Fish Curry - Seasonal fish, lemon juice, green chilies, shallots	18
Lamb Saag - Lamb cooked with Spinach in seasoned herbs and spices	14
Lamb Vindaloo - Lamb cooked with pieces of potatoes and special spicy sauce	14
Lamb Korma - Lamb cooked in creamy sauce with ground cashew nuts and mild spices	14
Lamb Curry - Boneless lamb with tomato onion base sauce mixed with ginger, garlic and spices	14
Apricot Lamb - Lamb filet cooked with apricot curry sauce with spices and herbs	14
Lamb Biryani - Lamb, aromatic rice pilaf with served with a side of curry sauce	15
Lamb Chops - Mace, cardamom, cheese, ginger, hung yogurt, mashed potatoes	20

Tandoori Specials

Chicken Tikka - Boneless chicken pieces marinated and cooked in a tandoor oven	13
Tandoori Chicken - Bone-in thigh meat chicken pieces marinated and cooked in a tandoor oven	14
Lamb Seekh Kabab - Minced lamb, onion and fresh tomato cooked on a skewer in tandoor oven	14
Tandoori Fish - De-boned fish, marinated in yoghurt and spices and baked in a tandoor oven	18

Sides

Mix Vegetable Raita	4
Saffron Rice	4
Sambar Vada	6
Poori	6
Papad Basket	4

Drinks

Soda	2
Mango Lassi	3
Sweet or Salty Lassi	3

Desserts

Kulfi Falooda - Indian style Ice Cream served with rice noodles and rose syrup	6
Kheer - Indian Style Rice Pudding with nuts	5
Ras Malai - Milk dumplings served with creamy milk sauce	5
RasGulla - Indian Cottage cheese dumplings cooked in light syrup	4
Gulab Jamun - Spongy milky balls soaked in rose scented syrup	4

Some food may contain nuts. Please inform us of any allergies you may have.

All meat served is Halal | Additional charges for substitutions may apply

Breads

Butter Naan	2
Garlic Naan	3
Manchego Cheese Chili Naan	5
Roti	3
Paratha	4
Malabar Paratha	4
Onion Kulcha	5
Mixed Berry / Cheeko Lassi	4
Chai	3
Nimbu Paani (Fresh Lemonade)	3

