



classics

lamb keema pinwheels 22 | s,d
spicy minced lamb swiss rolls with variety of chutneys

jd lamb chops 26 | s,d
whisky, yogurt & spice marinated lamb chops, finished in a clay oven

amritsari fish fry 18 | s,g,d
perfectly spiced and deep fried cod, served with spicy relish

fried calamari 16 | s,g,d
fried calamari served with lemon zest garlic aioli

pinwheel samosa 16 | s,v,d
crispy role of mashed potatoes, peas & herbs, served with variety of chutneys

tapioca pearl fritters 16 | s,v,n,d
crispy fritters made up of tapioca pearls, mashed potatoes, and peanuts

indian railway peppers 16 | s,v,g,d
deep fried sweet peppers stuffed with goat cheese and spices

beetroot tikki 16 | s,v,g,d
beetroot & goat cheese patty served on a bed of fresh arugula

kebabs

chicken tikka 18 | s,d
marinated chicken chunks threaded onto skewers and cooked in tandoor

chicken malai kebab 18 | d
chicken tenders marinated in yogurt, herbs & spices & skewered in tandoor

kasturi chicken kebab 18 | d
fenugreek crusted chicken tenders cooked in the tandoor to perfection

lamb bhara kebab 26 | s,d
spiced lamb loin cubes cooked in tandoor.

chutney shrimp tikka 18 | d
grilled shrimp skewers served with coriander & mint chutney

crunchy yogurt eclairs 16 | d, g
eclair shaped, vermicelli crusted hung yogurt kebabs served with tomato

paneer cigar rolls 16 | d, g
rolled paneer sheets stuffed with tangy mint filling

gucci malai kebab 26 | d, g
cheese stuffed black morel mushrooms baked in tandoor

cauliflower tikka 16 | v,d,g
crispy cauliflower florets indulged with fusion taste.

tandoor malai broccoli 18 | d
tender broccoli marinated with homemade sour cream spice & finished in tandoor

street food

pinwheel samosa chaat 16 | v,g,d
classic samosa rolls served with aromatic spices and tangy sauce

khasta kachori chaat 16 | s,v,g,d
deep fried spicy pastry filled with yogurt, tamarind & gram flour noodles

tableside chaat 25 | s,v,g,d
spicy, tangy & sweet snack put together it right in front of you

crab chaat 28 | s,d
shredded crab meat served with sweet yogurt and tangy seasoning

bombay sliders 16 | v,g
world famous potato patty burger from mumbai served with masala fries

butter chicken slider 18 | d,g
toasted dinner rolls topped with butter chicken

khema ladi pav 22 | s,g,d
slow cooked spicy minced lamb served with crispy & buttery dinner rolls

twisted classics

keema kulcha 14 | g,d
spicy minced lamb stuffed inside a tandoor baked flatbread

raw mango kulcha 12 | v,g,d
tangy shredded raw mango, stuffed inside a tandoor baked flatbread

chilli cheese kulcha 12 | s,v,g,d
spicy mix of green chillies & cheddar cheese, stuffed inside a tandoor baked flatbread

chicken tikka tacos 16 | d,g
pulled chicken tikka rolled in a thepla bread & garnished with avocado, ginger chutney & fresh salsa

paneer bhurji tacos 14 | v,d,g
scrambled fresh cottage cheese rolled in a thepla bread & garnished with avocado, ginger chutney & fresh salsa

(s) spicy, (v) vegetarian, (n) contains nuts (g) contains gluten, (d) contains dairy

Before placing order, please inform your server if anyone in your party has a food allergy

our kitchen uses the same utensils and equipment for processing dairy and nuts

Consumption of raw or undercooked meat, poultry, shellfish, or eggs may increase the risk of food borne illnesses

18% gratuity added for parties of six or more • limit three credit cards per bill.

we prepare our dishes with organic produce from local farms, sustainable seafood, and natural free-range poultry and meats wherever possible

The Treasury
Indian & greek Kitchen
large plates



bold strokes - meat & poultry

delhi butter chicken 23 | d,n

chicken cooked until tender in a creamy, mildly spiced tomato-based sauce

chicken tikka masala 23 | d,n

chicken tenders cooked in a tomato and coconut cream sauce

batla house chicken 24 | d

marinated chicken tenders cooked in tandoor & tossed with creamy tangy sauce

black & white chicken 23 | d,n

marinated chicken tenders cooked in tandoor & tossed with creamy tangy sauce

chicken kholhapuri 23 | s

shallow-fried chicken cooked with fiery red sauce made with a blend of 30+ ingredients

mutton ghee roast 28 | s,d

spiced goat meat, slow cooked with ghee & spicy southern sauce

baked mutton kofta 28 | d,n

steamed lamb dumplings served with creamy onion sauce

laal maas 28 | s,d

select pieces of goat cooked with authentic rajsthani spices

lamb shanks 28 | d,n

overnight braised lamb shanks, served with chickpeas & caramelized onions

goat vindaloo pot pie 28 | s,d,n

spicy goat stew that includes caramelized onions, curry paste, coconut milk, vinegar, chilies, & served in a puff pastry shell

master strokes - paneer & vegetables

paneer makhanwala 22 | v,d,n

fried cottage cheese cubes cooked in tomatoes & butter sauce

figs and paneer ka kofta 23 | v,d,g,n

figs stuffed inside cottage cheese dumplings & served with creamy tomato sauce

paneer lasagna 22 | s,v,d,g

gratinated cottage cheese sheets layered with cheddar cheese, spinach & spicy red sauce

methi paneer malai 22 | v,d,n

fenugreek leaves and fresh cottage cheese cooked in a creamy sauce

mirch aur paneer ka salan 22 | s,v,d,n

sweet & spicy peppers stuffed with cottage cheese & served with thick spicy curry that includes sesame seeds, peanuts & coconut

dum aloo banarasi 20 | v,d,

baby potatoes cooked with yogurt, mustard seeds and red chillies

stir fried okra 23 | v

slit and stuffed fresh okra, stir fried with onions, tomatoes & spices

navratan korma pot pie 22 | v,g,d

flavorful stew of nine different vegetables served in a puff pastry shell

baingan bharta 22 | v

roasted until mushy eggplant cooked with garlic, onion, green chillies & coriander

vegetable jalfrezi 22 | v

vegetables stir-fried and served in a thick spicy sauce that includes green chilli peppers

signature strokes - seafood, tofu & more

peri-peri kingfish 32 | s

pan seared kingfish cooked with peri peri sauce

shrimp tikka masala 28 | s

tandoor baked shrimp cooked in a tangy sauce that includes tomatoes, onions and spices

crab ghee roast 32 | s,d

slow cooked shredded crab meat cooked with ghee & spicy southern sauce

curry leaf sea bass 32 | s,d

curry leaf crusted & baked sea bass cooked with white wine & coconut milk sauce

scallop bhuna 32 | s

pan fried scallops cooked with onions, tomato & southern spices

thecha fry (paneer/tofu) 20 | s,v, d

a wok fried tofu or cottage cheese cubes with a spicy peppery hash

goan mussel curry 28 | s

fresh mussels cooked in a creamy, white wine broth

awadhi korma (goat/green jackfruit) 28/22 | s,d,n

goat or green jackfruit cooked with a yogurt & cashew nut sauce

lahori kadhai(chicken/paneer) 24/22 | s,d

chicken tenders or cottage cheese cubes, onions and bell peppers cooked in a cast iron skillet with a blend of spicy sauces

delhi wale chole (potatoes/paneer) 18/22 | s,v,d

chickpeas cooked in brown onion and pomegranate sauce & served with crispy potatoes or cottage cheese cubes

(s) spicy, (v) vegetarian, (n) contains nuts (g) contains gluten, (d) contains dairy

Before placing order, please inform your server if anyone in your party has a food allergy

Our kitchen uses the same utensils and equipment for processing dairy and nuts

Consumption of raw or undercooked meat, poultry, shellfish, or eggs may increase the risk of food borne illnesses

18% Gratuity added for parties of six or more • limit three credit cards per bill.

We prepare our dishes with organic produce from local farms, sustainable seafood, and natural free-range poultry and meats wherever possible



comfort food - rice & soups

goat biryani 28 | s,d,g

flavorful goat meat perfectly cooked with long grain rice in mild aromatic spices

chicken biryani 24 | s,d,g

tender boneless chicken perfectly cooked with long grain rice in mild aromatic spices

tarkari biryani 24 | v,s,d,g

farmer's market vegetables cooked with long grain rice in mild aromatic spices

truffle khichadi 28 | v,d,g

spicy porridge of yellow split grams and rice infused with black summer truffles and served with variety of condiments

jeera rice / ghee rice / plain rice 4/8/4 | v

freshly cooked cumin flavored long grain rice / ghee rice / plain long grain rice

mushroom cappuccino 10 | v,d

truffle flavored cream of mushroom soup served with black garlic crostini

chicken soup for sinus 10 | n

fiery red chicken broth flavored by coconut, cashew nuts and fresh mint

tomato coriander shorba 10 | v

coriander flavored aromatic tomato broth

roasted asparagus and corn 10 | v,d

cream of roasted asparagus & corn soup with a hint of habanero chillies

rocket gazpacho 10 | v,d

refreshingly cold soup made from arugula & spinach & served with goat cheese crusted beetroot

mithaas - indian desserts

indian classic 12 | d

choice of either gulab jamun or jalebi or rasmalai

kashmiri chocolate mousse 12 | d,n

trifecta of chocolate, saffron and dry fruits

tapioca pearl pudding 12 | d,n

tapioca pearl pudding mixed with almonds, cashew nuts, coconut and mango

gulab jamun cheesecake 12 | d,n

sugary milk solid balls mixed with traditional cheesecake

falooda 12 | d,n

scoops of ice cream, rose syrup, vermicelli, basil seeds with rabri

mango kulfi 12 | d,n

traditional dense and creamy mango flavored indian ice cream

chocolate brownie with ice cream 8 | d,n

fudgy chocolate baked confection served with vanilla ice cream

boondi rabri trifle 12 | d,n

layered mousse of corn bread, rabri and warm boondi

kulfi falooda 12 | d,n

scoops of ice cream, rose syrup, vermicelli, basil seeds with rabri

sideshow - raita, bread basket & sides

dal makhani 9 | v,d

dal tadka 9 | v,d

spicy eggplant raita 8 | v,d

avocado-pomegranate raita 10 | v,d

boondi raita 8 | v,d

plain raita 6 | v,d

onion-chilli-lemon salad 6 | v

chutney platter 16 | v,g,d

wheat roti 6 | v,g,d

chilli garlic roti 7 | v,g,d

plain naan 6 | v,g,d

butter naan 6 | v,g,d

garlic naan 6 | v,g,d

chilli garlic naan 7 | v,g,d

bagel naan 6 | v,g,d

peshawari naan 9 | v,g,d

tawa paratha 7 | v,g,d

lachha paratha 7 | v,g,d

butter roti 6 | v,g,d

(s) spicy, (v) vegetarian, (n) contains nuts (g) contains gluten, (d) contains dairy

Before placing order, please inform your server if anyone in your party has a food allergy

Our kitchen uses the same utensils and equipment for processing dairy and nuts

Consumption of raw or undercooked meat, poultry, shellfish, or eggs may increase the risk of food borne illnesses

18% Gratuity added for parties of six or more • limit three credit cards per bill.

We prepare our dishes with organic produce from local farms, sustainable seafood, and natural free-range poultry and meats wherever possible