



SMALL PLATES

Aamchuri Chicken Kebab 14.75

Tender chicken morsels steeped in a tangy dry-mango seasoning and aromatic spices, flame-grilled and served with a refreshing mint-mango dip

Fish Aamras Tikka 15.75

Succulent fillets of fresh stone-bass fish marinated in a raw mango pulp, hung yoghurt, mustard oil, and carom seeds, gently charred to perfection in the traditional clay oven

Aam Paneer Shashlik (V) 13.75

Cubes of artisanal cottage cheese, ripe mango chunks, bell peppers, and red onion, layered on skewers, gently spiced, and finished with a caramelised mango glaze

Kachha Aam Salad (V) 8.95

Crisp raw mango ribbons and mixed summer greens tossed in a zesty roasted cumin and mint-tamarind dressing, finished with chilli-mango chutney

MAIN COURSE

Murgh Mango Curry 24.45

Slow cooked chicken thigh in a rich sauce crafted from sweet mango puree, saffron, grounded cashews, and delicate green cardamom

Aam Fish Curry 24.95

A coastal delicacy featuring a delicate white fish simmered in an aromatic curry of tart raw mango, coconut milk, curry leaves, and tempered mustard seeds

Kachha Aam Gosht 25.75

Tender chunks of slow-braised lamb cooked in a deeply flavourful gravy infused with tangy green mangoes, caramelized onions, and whole hand-ground spices

Subz Alphonso Masala (V) 19.75

A vibrant medley of seasonal garden vegetables simmered in a golden curry infused with sweet Alphonso pulp, tomatoes, and aromatic pan-roasted spices





DESSERTS



Mango Cheesecake 12.75

A rich, velvety cream cheese layer resting on a cardamom-spiced biscuit crumble, topped with a glossy glaze of pure, golden Alphonso mangoes

Mango Kulfi 12.75

Creamy, handcrafted mango ice-cream made with real mango purée, slow-reduced milk and a hint of cardamom - rich, refreshing and irresistibly indulgent

