



# FOOD MENU




## MAINS

All Served with Basmati Rice, Chips Raita & Hot Pickle

**Sabji (Cauliflower & Potato)**  **\$170.00**  
Pieces of potato and cauliflower in a base of white onion, ginger, and lemongrass sautéed in sesame oil seasoned with asafetida powder, turmeric, black cardamom, garam masala, and black salt.

**Dal (Moong)**  **\$170.00**  
Indian lentils bathed in red tomato paste with pre-liquefied pieces of aullama (calabacitas), seasoned with salt to taste, pepper, garlic, ginger, masala gram, cardamom and finally given the special touch by adding a glass of white wine

**Channa Masala (Chick Peas)**  **\$170.00**  
A chickpea curry stew consisting of onions, garlic, green chilies, ghee, coriander, cumin, turmeric, gran masala tomatoes, lemon and coriander

**Saag Paneer** **\$200.00**  
Our saag paneer features tender cubes of fresh paneer cheese nestled in a velvety spinach curry, infused with the vibrant flavors of cumin, garlic, and a hint of garam masala. Each bite captures the perfect balance of creamy and savory, enhanced by a delicate blend of hand-selected spices that awaken the senses without overwhelming the palate.

**Chicken Curry** **\$200.00**  
Diced chicken breast marinated in greek yogurt with garam masala, turmeric, black salt, and cayenne pepper. cooked in green and red tomato sauce with cream and yellow curry, mixed with a white onion base, ginger, and lemongrass sautéed in sesame oil. finally seasoned with roasted cashews nuts for that special touch.

**Large Naan taco** **\$250.00**  
Red, green and yellow peppers cut into small cubes sautéed with sesame oil, ground beef seasoned with chili guajillo, turmeric, cayenne pepper. wrapped in homemade large naan bread with cumin seeds.

**Vegan Option filled with Sabji** **\$200.00**

## SIDES

Raita Dip	<b>\$40.00</b>
Nan	<b>\$40.00</b>
Mango Pickle	<b>\$20.00</b>
Chips	<b>\$20.00</b>

## DRINKS

Lassi (with Yogurt)	<b>\$150</b>
• Mango	
• Strawberry	
• Guava	

# SAMOSAS MENU



## BREAKFAST SAMOSA

Served till 11 AM

Egg & Rosemary	\$120.00
Cheese Patota & Bacon	\$120.00
Bacon Cheddar & Egg	\$120.00

## SAMOSAS

Spinach & Cheese	\$140.00
Broccoli & Cheese	\$140.00
Cauliflower & Potato	\$140.00
Channa Masala	\$140.00
Chicken Curry	\$180.00
Beef	\$180.00
Bacon, Dates & Goat Cheese	\$200.00

## SWEET SAMOSAS

Ricotta & Pineapple	\$150.00
Nutella & Banana	\$150.00

# COCKTAILS MENU



## COCKTAILS CLASICOS

\$150

### MARGARITA

Tequila, limon, controy

### MEZCALITA

Mezcal, limon, controy

### MOJITO

ron, limon, azucar, menta, agua mineral

### GIN TONIC

Gin, agua tonica

### CUBA LIBRE

Ron, coca-cola

## COCKTAILS ESPECIALES

\$250

### Lady Melone

Licor de Melon, Midori, Licor de Ancho de reyes, Mezcal, limon, azucar, albahaca, pepino

### FREAKY COFFEE

Esspreso, frangelico, licor de cacao

### MALIBU SOUR

Malibu, huevo, jugo de limon, azucar, jugo de pina

### ANNONA SOUR

Huana, huevo, jugo de limon, azucar, jugo de pina, jugo de naranj

### SMOKED MIRROR

Premium Mezcal, Campari, House Vermouth with Smoked