



We use fresh California produce and locally sourced organic ingredients wherever possible.

SOUPS

PEPPER RASAM SOUP | 7

Tamarind, Asafetida, Coriander, Black Pepper, Curry Leaves

MULLIGATAWNY SOUP | 9

High-Protein Lentil, Curry Powder, Rice, Pepper, Spices

TOMATO SOUP | 8

Tomato, Cream, Crotons

BABY CORN SOUP (Veg/Chicken) | 9

Corn, Butter, Salt & Pepper

SALADS

PANEER TIKKA SALAD | 13

Tandoor Cooked Paneer, Salad, Dressing, Crotons

CHICKEN TIKKA SALAD | 14

Tandoor Cooked Chicken, Salad, Dressing, Crotons

SMALL PLATES

PODI IDLI | 9

Steamed Rice Cakes, Lentil Powder, Chutney

DRENCHED IDLI (Rasam/Sambar) | 9

Steamed Rice Cakes Immersed in Choice of Sambar or Rasam

ASSORTED PAAPAD PLATTER | 10

Wheat, Chickpeas, Coconut, Tamarind

DOSA CHIPS with BEET HUMMUS | 12

Lentils, Red Beets, Garbanzo

SAMOSA | 10

Potatoes, English Peas, Wheat, Cilantro

SAMOSA CHAAT | 12

Crispy Samosas, Chole, Tangy Chutneys, Chilled Yogurt

PAALAK CHAAT | 12

Baby Spinach, Tamarind, Yogurt, Roasted Cumin

KALE CHAAT | 12

Kale, Tamarind, Yogurt, Roasted Cumin

MEDIUM PLATES

TAMARIND CAULIFLOWER | 14

Curry Leaf, Fennel, Chili Aioli

GOL GUPPA | 13

Puri Shells, Potato Mash, Meetha-Tangy-Fruity Water/Chutneys

PANEER TIKKA | 18

Fresh Cheese Cubes, Bell Peppers, Onion, Lemon, Mint, Herbs

TANDOORI CHICKEN | 18

Chicken Leg-Quarters, Tandoori Masala, Yogurt, Garlic

CHICKEN TIKKA | 19

Chicken Breast, Bell Peppers, Onion, Lemon, Mint, Herbs

PESTO PANEER KEBAB | 18

Yogurt, White Pepper, Mustard Oil

ACHIOTE CHICKEN KEBAB | 19

Deji Chili, Mustard Oil, Yogurt

MOTIA CHICKEN KEBAB | 19

Sour Cream, Green Chilies, Black Pepper, Garlic

HARIYALI CHICKEN KEBAB | 19

Chicken Breast, Ginger, Garlic, Spinach, Mint, Herbs, Greens

VADA PAO | 16

Mustard Seeds, Turmeric, Cilantro, Tamarind

KEEMA PAO (Chicken/Lamb) | 19*

PAO, Minced/Ground Chicken/Lamb, Black Cardamom, Quail Eggs

MUSTARD PRAWNS | 19

Kashmiri Chilli, Garlic, Cumin

DOSA | 14

Fermented Batter, Lentils and Rice, Chutneys, Sambar

CHEESE DOSA | 15

DOSA with sprinkled Cheese

PODI DOSA | 15

DOSA with sprinkled Lintel Gun Powder and Ghee

MASALA DOSA | 16

DOSA with Lentils, Potatoes, cashew, turmeric

KAL DOSA | 15

Thick, Soft & Spongy DOSA, Fermented Batter, Lentils and Rice

KEEMA DOSA (Chicken/Lamb) | 19*

DOSA with Minced/Ground Chicken/Lamb with Onion, Garlic & Herbs

ONION CHILLI TOMATO UTAPPAM | 15

Savory crispy edged pancakes, lentils, onions, herbs & spices

KOTTHU PAROTTA (Scrambled Egg/Shredded Chicken) | 15

Egg or Chicken, Flaky Shredded Paratha, Street Spices

PEPPER DUCK | 19

Uthappam, Minced/Ground Duck Breast, Fennel, Coconut Milk

CHILLI (Gobi/Paneer/Chicken/Tofu/Shrimp) | 18*

Choice of Protein, Chilli, Garlic, Ginger, Lemon Juice

65 (Gobi/Paneer/Chicken/Tofu/Shrimp) | 18*

Choice of Protein, Pepper, Garlic, Ginger, Curry Leaves

INCHIN MANCHURIAN (Gobi/Paneer/Chicken/Tofu/Shrimp) | 18*

Choice of Protein, Indo-Chinese Sauce, Chopped Onion, Garlic

* Choice of Protein: Paneer/Chicken (+2) | Lamb-Keema (+3) | Tofu/Shrimp (+4)



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LARGE PLATES

ORGANIC YELLOW DAL | 22

Organic Yellow Dal, Spinach, Garlic, Red Onion, Fenugreek

DAL MAKHANI | 24

Black Lentil, Brown Garlic, Fenugreek Leaves

MALAI KOFTA | 24

Paneer, Dried Fruits, Brown Onion, Yogurt, Ginger

ALOO GOBI | 24

Spice-Steamed potatoes, Cauliflower, Onions

CHANA MASALA | 24

Chickpeas, Coriander, Garam Masala, Tomato, Ginger/Garlic

SHAHI PANEER | 24

Chunky Indian Cottage Cheese, Onion-Nut Paste

NAVARATHAN KORMA | 24

Nine Rich Assorted Vegetables, Dry Fruits, Spices & Nuts

TANDOORI LAMB CHOPS | 27

Brown Onion, Yogurt, Ginger

TANDOORI SALMON | 28

Kafir lime, Hung Yogurt, Harissa Paste

MIXED GRILL PLATTER | 29

Chicken Tikka, Assorted Chicken Kebabs, Lamb Chops, Shrimp

BUTTER TIKKA MASALA (Choice of Protein) | 24*

Choice of Protein, Yummy Sauce, Tomatoes, Fenugreek Leaves, Deji Chili

SAAGWALA (Choice of Protein) | 24*

Choice of Protein, Spinach, Brown Garlic, Red Onion, Fenugreek

VINDALOO (Choice of Protein) | 24*

Choice of Protein, Bold curry spices, marinated in vinegar and garlic

KADAI (Choice of Protein) | 24*

Choice of Protein, Flavorful/Spicy Onions, Tomatoes, Ginger/Garlic Paste

COCONUT MILK CURRY (Choice of Protein) | 24*

Choice of Protein, Coconut Milk, Curry Powder, Mild Spices, Lemon, Cilantro

TANGY GONGURA (Choice of Protein) | 24*

Choice of Protein, Nutritious Gongura Leaves, Special Spices

STREET-STYLE CURRY (Choice of Protein) | 24*

Choice of Protein, Onion, Tomato, Ginger, Garlic, Spices, Herbs, Pepper

HYDERABADI KORMA (Choice of Protein) | 24*

Choice of Protein, Dry Fruits, Spices & Nuts, Chilli Powder

INCHIN HAKKA NOODLES (Veg/Egg/Chicken/Shrimp) | 21*

Choice of Protein, Hakka Noodles, Soy Sauce, Rice Vinegar, Veggie

FRIED RICE (Veg/Egg/Chicken/Shrimp) | 22*

Choice of Protein, Stir-fried Rice, Spring Onion, Garlic, Indian Spices/Herbs

BHOGA SPECIAL DUM BIRYANI (Choice of Protein) | 24*

Choice of Protein, Basmati Rice, Green Cardamom, Brown Onion

* Choice of Protein: Veg | Paneer/Egg/Chicken/Ch. Keema (+2) | Lamb/Goat/Lamb-Keema/Tofu/Shrimp (+4) | Salmon (+5)

KULCHAS (Stuffed Flatbread)

GOAT CHEESE & DIL KULCHA | 14

BROASTED POTATO & CHORIZO KULCHA | 16

BREADS

PLAIN NAAN | 4

BUTTER NAAN | 5

CHEESE NAAN | 5

FIRE NAAN | 5

MINT NAAN | 5

GARLIC NAAN | 5

GARLIC & CHEESE NAAN | 6

PLAIN PARATHA (2 Pcs) | 5

LACCHA PARATHA | 5

ROSEMARY NAAN | 5

SIDES

TOMATO & PEANUT CHUTNEY | 3

HOT CHILLI & GARLIC CHUTNEY | 3

RAW MANGO CHUTNEY | 3

COCONUT CHUTNEY | 3

CUCUMBER PACHDI (Raita) | 5

BASMATI RICE | 4

SAFFRON RICE | 5

JEERA RICE WITH CASHEWS AND CILANTRO | 6



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SOFT DRINKS -----

AQUA PANNA (LARGE) | 5

COKE | 3

DIET COKE | 3

SPRITE | 3

ROOT BEER | 4

GINGER ALE | 4

GINGET BEER | 4

SAN PELLEGRINO SPARKLING WATER (LARGE) | 6

THUMS UP | 4

LIMCA | 4

FANTA | 4

BUTTERMILK | 5

MASALA CHAI | 5

MADRAS COFFEE | 5

DESSERTS -----

MANGO MOUSSE | 7

MANGO INFUSED ICECREAM | 6

BUTTERSCOTCH ICECREAM | 7

KULFI | 9

CUSTARD INFUSED GULAB JAMUN Brûlée | 10

GULAB JAMUN | 8

FIRE ON THE ROCK | 9

RASMALAI | 8

MANGO KULFI | 9

VANILLA ICE-CREAM TOPPED WITH MANGO DRESSING | 8

* Please inform the server about your dietary preferences

* 18% service charge will be automatically added to parties of 5 or more