

# Let's tikka look at bowls



## Vinnie's Favourite GF \$20

Butter Chicken, Pulao Bowl with Indian Salsa, Wilted Spinach, and Cucumber Yogurt Dip.

## Tikk-a-fish GF \$20

Mustard Coconut Fish with Turmeric Rice, Avocado Cucumber Salad, and Malabari Chutney.

## Veggie Punch GF \$19

Masala Chickpea Bowl with Lime Cilantro Rice, Radish Cucumber Salad, and Tamarind Chutney.

## Power paneer GF \$19

Tangy Paneer Brown Rice Bowl with Corn Salsa, Edamame, and Mint Yogurt.

## Feel-good phenomenon GF \$21

Grilled Tofu Quinoa Bowl with Roasted Sweet Potato, Beetroot Hummus, and Tahini Dressing.

All bowls are served with a Tandoori Roti on the side.

Replace Roti with: **Butter Naan** \$3  
**Garlic Naan** \$3.5

## Kids Menu

Chicken/Paneer Quesadilla \$8  
Butter chicken/Paneer Rice Bowl \$8

- Spicy
- Vegetarian
- Vegan
- GF Gluten Friendly
- Signature Dish
- Contains Nuts



# Wrap & Roll



## Malabaar Fish \$16

Southern Spiced Fish Paratha Roll with Tomato-Coconut Chutney.

## Sultan's Savory \$16

Tandoor Charred Lamb Skewer Roll with Sumac Onion and Mint Chutney.

## The Humble Paneer \$15

Tandoor Roasted Paneer Spinach Paratha Roll with Mint Chutney.

## No-brainer Chicken fix \$15

Grilled Chicken Beetroot Paratha Roll with Mint Chutney.

## Righteous Vegan Wrap \$15

Tandoor Charred Soya Chunk Lentil Paratha Roll with Mint Garlic Spread.

All our wraps can be made **GF** Gluten Freindly. Please let our team know at the time of ordering

## Shareables

### Corn Ribs \$6

Crispy Sweet corn on the cob curls served with spiced aioli.

### Chaat Potatoes \$6

Crispy potatoes topped with mint and tamarind chutneys.

### Onion Rings \$5

Crunchy onion rings tossed in spices.



# Sandwiches

## Pulled Chicken Naanwich \$16

Pulled Chicken Tikka, lettuce and raita yogurt in a toasted Naan.

## Pepper Paneer \$16

Sautéed paneer cubes in black pepper malai sauce with corn & spinach salad in sourdough bread.



# Chaurangi Bazaar के बेहतरीन Kathi Roll

## Shahi Chicken \$16

Shredded, मसालेदार chicken, pickled onions, zesty green chutney.

## Afghan Malai Chicken \$16

Creamy, शानदार chicken in malai sauce, pickled onions, zesty green chutney.

## Mushroom Galouti \$15

Makhmali mushroom गलीटी kabab, laccha onions, garlic & mint chutney.

## Haryali Paneer \$15

Paneer टिक्का sautéed bell peppers, lime-cilantro, mint chutney.

Add an egg in the रोल for \$1.50



# From the streets



## Dahi Puri Shots

Crispy wheat shells, spiced potato, sweet yogurt, tamarind, mint, and sev.

\$12

## Mast Bhel puri

Puffed rice, spiced potatoes, onions, tamarind, mint chutney, and fine sev.

\$10

## Samosa Chaat

Crushed samosa, spiced chickpeas, yogurt, tamarind, mint, and sev.

\$12

## Pav Bhaji

Spiced vegetable mash, buttered soft rolls, chopped onion, cilantro, and lime.

\$15

## Aloo tikki Sliders

Crispy spiced potato patty, soft mini bun, mint chutney, tamarind, onion, and tomato.

\$15

## Maska bun & Jinny's Chai

Soft bun, generous butter slather, and hot signature masala chai.

\$9

## Bombay Masala Sandwich

Grilled bread, spiced potato, paneer, cucumber, tomato, onion, green chutney, and butter.

\$14

## Papri Chaat

Crispy snacks topped with tangy mint & tamarind chutney, yogurt and spices for a burst of flavors.

\$10

## Chana-Kulcha

Fluffy kulcha served with chickpea curry, chutneys and fresh herbs.

\$10

## Bun-Samosa sandwich

Golden samosa, buttered bun, spicy dry garlic chutney, mint, and tamarind.

\$8



# Fusion Flavours



## Butter Chicken Quesadilla

Fusion food can't get any better than this!

\$19

## Paneer Masala Quesadilla

Fusion quesadilla recipe using paneer, sweet corn olives, red beans and jalapenos.

\$17

## Masala-Fish Tacos (2 Pcs) GF

Fish Tikka Paratha Taco with Guacamole, Lime Slaw, and Mint Chutney.

\$16

## Chicken curry Tacos (2 Pcs) GF

Shredded chicken, Paratha Taco with Guacamole, Lime, Slaw, and Mint Chutney. Served with a mouth watering chicken currey, Birria Style!

\$16

## Crispy Mushroom Bao (3 Pcs)

Crispy Mushroom Bao with Tangy Soy Glaze and Peanut Sprinkle.

\$17

## Chilli Chicken Bao (3 Pcs)

Spicy Chili Chicken Bao with Garlic Soy Sauce and Crushed Peanuts.

\$17

# Desserts

## Caramel Halwa

A rich, indulgent dessert featuring roasted semolina cooked in caramelized sugar, milk, and ghee. Toffee-like flavour, pudding-like texture, garnished with nuts.

\$12

## Gulab Jamun Sundae

Warm, syrup-soaked gulab jamun dumplings paired with cold vanilla ice

\$10



# Beer

## Desi pale Ale

A golden to amber-colored beer with a hop-forward, malty flavor profile

\$6.75

## TIG Lager

A popular accompaniment to spicy and flavorful South Asian cuisine. Light amber, medium-bodied.

\$6.5

# Chai & Coffee



## Jinny's Chai

A soul soothing blend of Assam tea (chai), milk and aromatic spices like cardamoms & cloves and ginger.

\$6

Cappucino \$4.5

Latte \$3.5

Americano \$3.5



# Juices & Smoothies



## Blueberry & Banana

Blueberry Banana Yogurt Smoothie with Honey.

\$8

## Mango Lassi

An irresistible drink made with a blend of mango, yogurt and honey.

\$8

## Beets & Carrots

Beet & Carrot Detox Juice (Beetroot, Spinach, Apple, Ginger).

\$9

## Immunity Booster

A perfect blend of fresh orange, carrots, lemon and hint of ginger to energize your day and promote gut health.

\$9

## Pink Lemonade

Sweet & Tangy Pink Lemonade (Apple, Pomegranate, Ginger).

\$9

