



# HALKA PHULKA



## VEG

**SAMOSA (2)** 9  
Crisp turnovers, potato & peas

**DHOKLA** 8  
Steamed chickpea, coconut, green chili & chutney

**SAMOSA CHAAT** 11  
Spiced potato turnovers & chutneys

**PAPDI CHAAT** 10  
Crisp semolina chips, sev, & chutneys

**CHILI CHEESE COCONUT NAAN** 7

**ONION PAKORA** 9  
Chickpea flour, mint chutney

**KUNGFU GOBI** 10  
Tossed cauliflower, onion, tangy garlic sauce

**TAMARIND EGGPLANT** 8  
Sev, chutney, onion & tomato

## NON-VEG

**MURGH MALAI TIKKA** 14  
Tandoor fired fennel rubbed cream chicken, house spices

**CHAPLI KEBAB** 15  
Hand smashed minced lamb, onion, green chili

**RESHMI KEBAB** 14  
Skewered chicken rolls, stone ground spices

**JINGA MALAI MARKE** 15  
Skewered jumbo shrimp, onion bell pepper

**BANJARA MURGH KEBAB** 14  
Tandoori fried spicy chicken

# ENTRÉE

Served with rice

## CHICKEN

**TANDOORI MURGH** 19  
Bone-in chicken, house blend spices

**AMUL BUTTER CHICKEN** 20  
Creamy tomato, green chili

**CHICKEN TIKKA MASALA** 20  
Fenugreek infused creamy tomato sauce

**KOZHI CHETTINAD** 19  
Pepper chicken curry from the house of chettiyars

**BHUNA MURGH MIRCHWALA** 19  
Chicken, onion, bell peppers, green chili

**KUNDAPUR CHICKEN** 19  
Southern style coconut curry, mustard seeds, curry leaves

**CHICKEN MALAI TIKKA SAAG** 20  
Creamy spinach, ginger

## LAMB/ GOAT

**PUNJABI GOSHT** 25  
Bone-in goat curry

**LAMB SAAG** 22  
Creamy spinach, ginger

**ROGAN JOSH** 22  
Highway lamb curry

**LAMB VINDALOO** 21  
Vinegar infused chili, potato

**GHOST PASANDA** 22  
Highway style creamy lamb stew

## SEAFOOD

**POLLIKA MEEN** 25  
Slow braised salmon, house blend spices

**SHRIMP TIKKA MASALA** 25  
Tandoor cooked shrimp, creamy tomato sauce

**CHINGRI MALAI CURRY** 25  
Shrimp, coconut milk, spices

**KONKANI FISH CURRY** 25  
Kokum, garlic, chili infused coconut fish curry

## VEGAN

**BHARTHE KA MAZA** 17  
Smoked eggplant puree, tomato

**KAPOOR'S ALOO GOBI** 18  
Spiced potato, cauliflower, ginger

**HANDI SUBZI** 16  
Farmers market vegetables, house spices

**PILI DAL** 14  
Yellow lentils, tempered cumin & spices + Spinach 3

**VEGETABLE KUNDAPUR** 18  
Southern style coconut curry, mustard seeds, curry leaves

## VEGETABLE

**MALAI KOFTA** 18  
Dates & veg croquettes, cream

**DAL MEI KALA** 16  
Black lentils, ginger, cream

**SAAG PESHKESH** 16  
Pureed spinach + Paneer 3 / Vegetable 3 / Chickpea 2

**PANEER KADAI** 18  
Stir fired cottage cheese, onion, pepper, ghar ka masala

**PADOSAN KI BHINDI** 18  
Okra, onions, house spices

**PANEER TIKKA** 18  
Tandoori fried cheese, onion & pepper, house marinade

**VEGETABLE PULAO** 15  
Basmati rice, market vegetables

## BIRYANI

Aromatic long grain basmati rice, whole spices, ghee, burned onion, raita

CHICKEN 18 LAMB 19 GOAT 20

## BREAD (EGGLESS)

**BHARVAN NAAN** 6  
Cheese / Garlic / Onion

**NAAN** 4

**WHOLE WHEAT ROTI** 4

**LACHHA PARATHA** 4

## AJU BAJU

**BOONDI KA RAITA** 5

**MANGO CHUTNEY** 4

**HIGHWAY ONION CHILI** 3

**COCONUT RICE** 8

**TADKA ALOO** 10  
Highway potato, tempered chili, garlic

# DESSERT / HOT DRINKS

**GHUD KULFI** 5

**GULAB JAMUN** 5

**MADRAS COFFEE** 3

**HIGHWAY CUTTING CHAI** 3

Organic : 🌱 Gluten Free : 🚫 Spicy : 🌶️ If you have any allergies please let your server know