

**CHAKHNA
TITBITS**

BHINDI AMCHUR \$13.00
(VE)
crispy fried okra

**CHAATS
TING-TANG**

“GUL GULAY” \$17.00
TOKRI CHAAT (V)
basket full of spiced urad
lentil savoury doughnuts,
yogurt-chutney laden

PANI-POORI (V) \$15.00
semolina shells, crushed
potatoes and chickpeas,
sweet-tangy tamarind &
spicy-mint shots

DAHI LOTUS PAPDI \$17.00
CHAAT (V)
lotus crisp, crushed sweet-
potato, onion-tomato mix,
yogurt, pomegranate-mint
sauce

GREEN APPLE BHEL \$15.00
CHAAT (V)
tossed puffed rice, roasted
lentils, crunchy gram-flour
hay, tangy chutney. Spiced as
you like

CHOWNK KI TIKKI (V) \$17.00
potato-sago-green pea patty,
cumin-asafetida tempered,
stewed chickpeas, mint-
tamarind chutney

MASKA PAO, BHAJI (V) \$17.00
add-on cheese at \$3.00

SAMOSA CHAAT (V) \$17.00
savoury potato packed
pyramids, tamarind-dates-
ginger chutney, mint-
yogurt

TOP OF THE CHAATS, \$49.00
SAMPLER (V)
selection of three chaats

**TANDOOR, GRILLED
& SMALL PLATES**

KATHI KEBAB ROLL
served with sweet potato fries
• Tandoori Chicken Tikka \$25.00
• Tandoori Paneer Tikka (V) \$23.00

TANGRA CHILLY,
SALT & PEPPER
• Paneer (V) \$27.00
• Cauliflower (V) \$27.00
• Chicken \$29.00

ACHARI PANEER \$33.00
TIKKA (V)
pickled marinade, mustard, yogurt

TANDOORI CHICKEN \$37.00
TIKKA (GF)
tandoori chicken, ginger-
mustard-yogurt marinade,
exotic spices

MALAI TIKKA (GF) \$37.00
char grilled chicken, royal
cumin-cream garlic,
cardamom

GOSHT SEEKH KEBAB \$39.00
spiced lamb mince skewers,
garlic, coriander, mild
chillies

AMRITSARI CHOLE \$39.00
TANDOORI KULCHA (V)

MUMBAI WADA PAO (V) \$17.00
"ghatti masala", chilly-garlic

DOSA
• Paneer (V, GF) \$19.00
• Masala Potatoes (V, \$19.00
GF)
served with sambhar, chutney

**CURRY
BOWLS**

THE CLASSIC DELHI \$45.00
BUTTER CHICKEN (N)
tandoori chicken tikka,
tomato-butter cream sauce

CHICKEN SUKKA \$43.00
robustly spiced, red chillies,
coconut, idiyappam

MEAT TARIWALA \$47.00
(GF)
slow cooked goat curry,
robustly spiced, pickled
ginger

PRAWN \$47.00
KALIMIRCH (GF)
stirred prawns, peppercorns,
roasted tomatoes-red onion
pan gravy, coriander

TANDOORI PANEER, \$41.00
MAKHANI (V, GF, N)
tomato-butter sauce

KHADA SAAG (V, GF) \$31.00
stirred baby spinach, ginger,
fenugreek
• Paneer
• Season's Vegetables

CHATPATTA ALU, \$25.00
ROAST (V, GF)
cumin-thymol, pickling spices-
tempered potatoes

KADHAI SUBZ (V) \$29.00
stirred vegetables of the
moment, peppery tomatoes-
onion-ginger pan gravy

DAL TADKA (V) \$25.00
stewed arhr lentils,
garlic chilliy-tempered

MAAH DI DAAL \$27.00
(V, GF)
The famed "Shikari Dal
Makhani", 48 hrs stewed
urad lentils, creamed and
buttered, a must have!

**BREADS (V)
CLAY-OVEN BAKED**

NAAN \$7.00
cheese, butter, garlic

PARANTHA \$7.00
butter, mint

ROTI \$5.00
butter, plain

PAO \$2.50
butter, plain

AMRITSARI \$15.00
BHARMA KULCHA
spiced potatoes,
coriander, lime, dried
pomegranate seeds

BREAD BASKET \$17.00
selection of parantha,
naan, roti

**PULAO, RICE &
SIDES**

STEAMED BASMATI \$7.00
RICE (GF,VE)

PICKLED ONION, \$3.00
CHILLI (VE)

PAPAD, \$3.00
CHUTNEY (V)

RAITA, \$5.00
CUCUMBER (V)

**DESSERTS
(V)**

JAMUN (N) \$13.00
milk cake dumplings,
pistachio

KULFI (N) \$13.00
frozen,
pistachio-
cardamom-rose
reduced milk

MANGO \$13.00
RASMALAI
(N)

ICE CREAM OF \$8.00
THE SEASON per scoop
• Vanilla Bean
• Classic Chocolate

The perfect dining destination nestled in the hustle bustle of little India, to soak in and socialize over culinary exploration of "the great Indian street food".

GupShup brings to Singapore's dining scene an exciting, authentic and talkable offering, with a focus on the most popular, comforting and celebratory genres in all regional Indian dining - "Chaats and Street food". Here you'll enjoy the cultural delicacies from Delhi, Bombay, Punjab, central India, and coasts with key flavour notes ranging from ting-tang to peppery-sweet and textures; from crisp-crunch to soft-fluffy. - Chef Jolly



Have you tried our Dabbawala Lunch Box?
Please ask your server for today's menu.

g u p s h u p

GOURMET INDIAN TAPAS

Prices are subject to a service charge of 10% and prevailing government taxes

COCKTAILS		GIN	gls/btl	RUM	gls/btl	WHISKY	gls/btl	BEER	gls
WINTER APEROL SPRITZ	\$28.00	TANQUERAY NO. 10	\$24.00 / \$308.00	PLANTATION 3 STARS	\$20.00 / \$250.00	OBAN 14 YO	\$25.00 / \$360.00	ASAHI SUPER DRY	\$16.00
Aperol, Prosecco, Soda water, Cranberry juice				DIPLOMATICO RESERVA EXCLUSIVA	\$25.00 / \$320.00	LAGAVULIN 16 YO	\$38.00 / \$520.00		
WHISKEY SMASH	\$28.00					JOHNNY WALKER BLACK LABEL	\$20.00 / \$250.00		
Johnnie Walker Black Label, Apple, Green Mango, Ginger Ale									
GUPSHUP BOTANICALS	\$28.00	VODKA	gls/btl	TEQUILA	gls/btl	MONKEY SHOULDER	\$22.00 / \$320.00	APERITIF / DIGESTIF	gls
Gin, Pomegranate, Vermouth, Bitters		GREY GOOSE	\$22.00 / \$290.00	DON JULIO-ANEJO	\$28.00 / \$384.00			CAMPARI	\$18.00
				DON JULIO-BLANCO	\$24.00 / \$320.00				

RED WINES	gls/btl	SPARKLING & CHAMPAGNE	gls/btl	COOLERS		SOFT DRINKS		COFFEES & TEAS	
TEMPUS TWO COPPER CABERNET SAUVIGNON, MERLOT	\$19.00/\$95.00	PLOYEZ JACQUEMART EXTRA QUALITY BRUT	\$36.00/\$180.00	SWEET LASSI	\$14.00	PEPSI	\$8.00	LONG BLACK	\$8.00
SAINT CLAIR, PINOT NOIR, MARLBOROUGH 2019	\$21.00/\$105.00	BILLECART SALMON BRUT NV	\$280.00	MANGO LASSI	\$14.00	PEPSI BLACK	\$8.00	CAPPUCCINO	\$8.00
CASTELLO DEL TREBBIO CHIANTI SUPERIORE 2019	\$125.00					7-UP	\$8.00	CAFE LATTE	\$8.00
				MOCKTAILS		SODA WATER	\$8.00	ESPRESSO	\$6.00
				SELECTION OF MOCKTAILS	\$14.00	TONIC WATER	\$8.00	HOT CHOCOLATE	\$8.00
				Please ask your server		GINGER ALE	\$8.00	MASALA TEA	\$10.00
WHITE WINES	gls/btl					STILL MINERAL WATER	\$8.00	SELECTION OF TEAS	\$10.00
TEMPUS TWO COPPER SAUVIGNON BLANC	\$19.00/\$95.00					SPARKLING MINERAL WATER	\$8.00	(English Breakfast, Jasmine Green, Sencha Green, Earl Grey)	
SAINT CLAIR SAUVIGNON BLANC MARLBOROUGH 2018	\$21.00/\$105.00					CANNED JUICES	\$8.00		

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