

**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

CLASSIC BOMBAY \$15.00
BEHL 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

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**

TANGRA CHILLY ,
SALT & PEPPER
• Paneer (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)

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

**CURRY
BOWLS**

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

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

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

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

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

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

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

NAAN \$7.00
cheese, butter, garlic
PARANTHA \$7.00
butter, mint
ROTI \$5.00
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

KESARI PUNJABI \$13.00
KHEER (N)
fragrant saffron,
pistachios, almonds

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



gupshup

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	\$6.00	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	\$6.00	CAPPUCCINO	\$8.00
				MOCKTAILS		7-UP	\$6.00	CAFE LATTE	\$8.00
				SELECTION OF MOCKTAILS	\$14.00	SODA WATER	\$6.00	ESPRESSO	\$6.00
				Please ask your server		TONIC WATER	\$6.00	HOT CHOCOLATE	\$8.00
WHITE WINES	gls/btl					GINGER ALE	\$6.00	MASALA TEA	\$10.00
TEMPUS TWO COPPER SAUVIGNON BLANC	\$19.00/\$95.00					STILL MINERAL WATER	\$6.00	SELECTION OF TEAS	\$10.00
SAINT CLAIR SAUVIGNON BLANC MARLBOROUGH 2018	\$21.00/\$105.00					SPARKLING MINERAL WATER	\$6.00	(English Breakfast, Jasmine Green, Sencha Green, Earl Grey)	
						CANNED JUICES	\$6.00		

Corkage Fee: Wines \$50.00 and Spirits \$75.00

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