

CHAKHNA & CHAATS



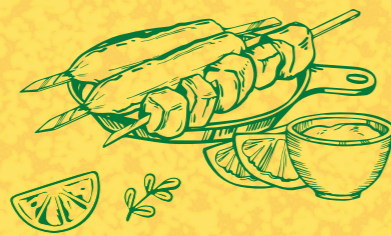
- ✓ **BHINDI AMCHUR** 13
crispy fried okra
- ✓ **MASALA CHILLI PEANUTS** 9
- ✓ **DAHI BHALLA** 15
spiced urad lentil savoury doughnuts, yoghurt-chutney laden
- ✓ **PANI-POORI** 15
semolina shells, crushed potatoes and chickpeas, sweet-tangy tamarind & spicy-mint shots
- ✓ **LOTUS PAPDI CHAAT** 17
lotus crisp, crushed sweet-potato, onion tomato mix, yoghurt, pomegranate-mint sauce
- ✓ **KHAJA, PATTA CHAAT** 15
crisp flaky pastry, kale leaf, sprouts, potatoes, tangy & sweet chutney
- ✓ **CHOWNK KI TIKKI** 17
potato-sago-green pea patty, cumin-asafetida tempered, stewed chickpeas, mint-tamarind chutney
- ✓ **SAMOSA CHAAT** 15
savory potato packed pyramids, tamarind-dates-ginger chutney, mint-yoghurt
- ✓ **TOP OF THE CHAATS, SAMPLER** 42
selection of three chaats

Vegetable of the Day 23
Thursday to Saturday

Dabbawala Lunch Box 37
Tuesday to Friday, 12pm to 3pm

(Please ask us for details)

TANDOOR, GRILLED AND SMALL PLATES



- TANGRA CHILLI, SALT & PEPPER**
- ✓ **Paneer** 23
- Chicken** 27
- ✓ **ACHARI PANEER TIKKA** 27
pickled marinade, mustard, yoghurt
- ✓ **METHI MAKAI TIKIYA** 27
crisp corn & fenugreek green bites, garlic chutney
- TANDOORI CHICKEN TIKKA** 31
tandoori chicken, ginger-mustard-yoghurt marinade, exotic spices
- PUDINA LASOONI TIKKA** 31
chargrilled chicken, garlic, mint
- GOSHT SEEKH KEBAB** 33
spiced lamb mince skewers, garlic, coriander, mild chillies
- FISH KOLIWADA** 29
crisp fried, chickpea battered, seabass, thymol, chillies, mint chutney
- ✓ **AMRITSARI CHOLE TANDOOR KULCHA** 33
- ✓ **POORI**
puffed semolina, wheat flour bread
- Aloo Bhaji, curried potatoes** 29
- Chole, stewed chickpeas** 31
- Additional Poori** 3

CURRY BOWLS



- THE CLASSIC DELHI BUTTER CHICKEN** 35
tandoori chicken tikka, tomato-butter cream sauce
- ✓ **TANDOORI PANEER, MAKHANI** 31
tomato-butter sauce
- ✓ **KADHAI SUBZ** 27
stirred vegetables of the moment, peppery tomatoes-onion-ginger pan gravy
- ✓ **MAAH DI DAAL** 27
The famed "Dal Makhani", 48 hrs stewed urad lentils, creamed & buttered, a must have!
- MEAT TARIWALA** 37
slow cooked goat curry, robustly spiced, pickled ginger
- ✓ **NADRU KOFTA KORMA** 29
lotus stem kofta curry
- ✓ **KHADA SAAG** 27
stirred baby spinach, ginger, fenugreek
- ✓ **PANEER** 27
Season's Vegetables
- ✓ **DAL TADKA** 25
stewed arhr lentils, garlic chilli-tempered

✓ BREADS - CLAY-OVEN BAKED

- NAAN** 7
cheese, butter, garlic
- AMRITSARI BHARMA KULCHA** 15
spiced potatoes, coriander, lime, dried pomegranate seeds
- PARANTHA** 7
butter, mint
- BREAD BASKET** 18
selection of parantha, naan, roti
- ROTI** 5
butter, plain

PULAO, RICE AND SIDES



- BOMBAY TAWA PULAO**
- ✓ **Paneer** 31
- ✓ **Vegetables** 31
- Chicken** 35
- ✓ **PICKLED ONION, CHILLI** 3
- ✓ **STEAMED BASMATI RICE** 7
- ✓ **RAITA, CUCUMBER** 5
- ✓ **PAPAD, CHUTNEY** 3

DESSERTS



- ✓ **JAMUN** 11
milk cake dumplings, pistachio
- ✓ **KULFI** 13
frozen, pistachio-cardamom-rose reduced milk
- ✓ **KESARI PUNJABI KHEER** 11
fragrant saffron, pistachio & almonds
- ✓ **VANILLA BEAN ICE CREAM** 8

GupShup is the perfect dining destination to soak in and socialise over culinary explorations of "the great Indian street food". Nestled in the hustle and bustle of Little India, 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 — chaat and street food. Here, you'll enjoy the cultural delicacies of Delhi, Bombay, Punjab, central India, and the 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 10% service charge and prevailing government taxes

✓ Vegetarian

COCKTAILS



GUPSHUP BOTANICALS Gin, Pomegranate, Vermouth, Bitters	22	DESI SOUR Bourbon, Egg White, Chaat Masala, Sugar Syrup, Lime Juice	22	THE SASSY LASSI Rum, Lemon Juice, Mango, Yoghurt, Mint	22
MUMBAI EXPRESSO MARTINI Baileys, Vodka, Coffee Liqueur, Espresso, Vanilla Syrup, Coco Powder	25	THE GREAT INDIAN Vodka, Cardamom, Lime Juice, Ginger Ale	22	GUPSHUP SLING Gin, Pineapple, Grenadine Syrup, Bitters, Club Soda	22
		NIMBU PANI MINT JULEP Whiskey, Lemon Juice, Mint Leaves, Black Salt, Soda Water	22		

WHISKY



LAGAVULIN 16 YO	30 465
OBAN 14 YO	24 384
RAMPUR DOUBLE CASK	22 352
AMRUT FUSION SINGLE MALT	22 352
MONKEY SHOULDER	19 290
BUFFALO TRACE	18 280
JOHNNIE WALKER BLACK LABEL 12 YO	18 280

BEER



ASAHI SUPER DRY	16
BUDWEISER	14
BIRA 91 WHITE	12
BIRA 91 IPA	12

RED WINES



SAINT CLAIR, PINOT NOIR, MARLBOROUGH 2019	16 80
MIGUEL TORRES SANTA DIGNA CABERNET SAUVIGNON	16 80
TEMPUS TWO COPPER, CABERNET SAUVIGNON, MERLOT	18 90
POGGIO SCALETTE CHIANTI CLASSICO C/S	18 90

RUM

PLANTATION 3 STARS 16 | 256

DIPLOMATICO RESERVA EXCLUSIVA 20 | 320

TEQUILA

DON JULIO-ANEJO 23 | 350

DON JULIO-BLANCO 20 | 320

APERITIF / DIGESTIF

CAMPARI 10 | 160

BAILEY'S IRISH CREAM 10 | 160

WHITE WINES

SAINT CLAIR, SAUVIGNON BLANC, MARLBOROUGH 2018 16 | 80

CASA SILVA CHARDONNAY 16 | 80

TEMPUS TWO COPPER, SAUVIGNON BLANC 18 | 90

ASTORIA ALISIA PINOT GRIGIO 18 | 90

GIN

TANQUERAY NO. 10 19 | 290

HENDRICKS 19 | 290

ROKU 18 | 280

VODKA

GREY GOOSE 18 | 280

COOLERS

SWEET LASSI 10

MANGO LASSI 10

BUTTERMILK 10

SHIKANJI 10

SPARKLING & CHAMPAGNE

ASTORIA LOUNGE PROSECCO 20 | 100

PLOYEZ JACQUEMART EXTRA QUALITY BRUT 26 | 130

BILLECART SALMON BRUT 250

SOFT DRINKS

PEPSI / PEPSI BLACK 6

7-UP 6

SODA WATER 6

TONIC WATER 6

GINGER ALE 6

STILL WATER 8

SPARKLING WATER 8

JUICES 6

MOCKTAILS

GUPSHUP SUNSET 12
Orange, Pineapple, Raspberry Puree, Club Soda

MINT MASALA 12
Lime, Mint Leaves, Soda Water, Chaat Masala, Sugar Syrup

BOMBAY BREEZE 12
Pineapple Juice, Ginger Ale, Cumin

BERRIES ICE TEA 12
Mixed Berries Syrup, Black Tea, Mint Leaves, Sugar Syrup

COFFEES & TEAS

LONG BLACK 6

CAPPUCCINO 6

CAFÉ LATTE 6

ESPRESSO 4

HOT CHOCOLATE 8

MASALA TEA 8

SELECTION OF TEAS 8
(English Breakfast, Jasmine Green, Sencha Green, Earl Grey, Camomile)



Corkage Fee: Wines 50 and Spirits 75
Prices are subject to 10% service charge and prevailing government taxes

g u p s h u p

GOURMET INDIAN TAPAS