

# CHAAT-TASTIC NIGHT

with Chef Jolly

FRIDAY, 17 JANUARY 2025  
6PM—10PM

## CHAATS

### PANI-POORI

semolina shells, crushed potatoes & chickpeas, sweet-tangy tamarind & spicy-mint shots

### KHAJA PATTA CHAAT

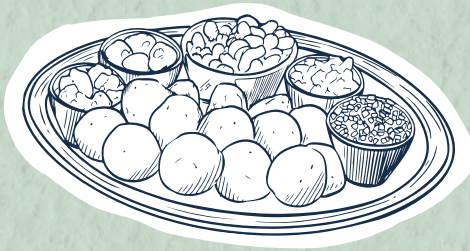
crisp flaky pastry, kale leaf, sprouts, potatoes, tangy & sweet chutney

### NADRU KI TIKKI, RAJMA

lotus stem patty, cumin-asafetida, stewed kidney beans, mint-tamarind-walnut chutney

### MUMBAI CHUTNEY BREAD PAKORA

spiced potato & coriander chutney, sandwich fritters



## FROM TANDOOR, GRIDDLE, WOK

### PANEER MASALA DOSA

mashed curd cheese, curry leaves-coconut chutney

### TANGRA CHILI GOBI

stirred cauliflower florets, soy-chili garlic

### AMBASARI PRAWN (NV)

chickpea batter fried, tiger prawns thymol, chilies, mint chutney

### TANDOORI GOSHT BOTI KEBAB (NV/GF)

mustard-fenugreek spiced lamb, garlic-coriander tapenade

### AMRITSARI CHOLE TANDOORI KULCHA

tandoori spiced potatoes bread, stewed chickpeas curry

### TAWA CHICKEN MASALA, PARATHA (NV)

griddle roasted, chicken, robust spices, layered wheat bread

or

### SUBZ TAWA MASALA, PARATHA

vegetables of the moment, robust spices, masala napped



## MEETHA

### RASMALAI & KESARI PUNJABI GAJERELA

poached sweet milk dumplings & carrot  
halwa, saffron, pistachio & almonds



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