

GUPSHUP

GOURMET INDIAN DINING

À LA CARTE DINNER MENU

TUESDAYS - SUNDAYS | 5 PM - 9:30 PM

CHAATS

TOP OF THE CHAATS, SAMPLER (V)	48
Your choice of three chaats	
LOTUS PAPDI CHAAT (V)	17
Lotus crisps topped with sweet potato, onion–tomato mix, yoghurt & pomegranate–mint sauce	
SAMOSA CHAAT (V)	16.5
Savory flaky pyramids, packed with potatoes, tamarind–dates–ginger chutney, mint–yoghurt	
PANI POORI (VE)	15.5
Crisp semolina shells with crushed potatoes, served with sweet–tangy tamarind & spicy–mint shots	
CHOWNK KI TIKKI (VE) (GF)	17.5
Potato–sago–green pea patty, cumin–asafoetida tempered, stewed chickpeas, mint–tamarind chutney.	
BHINDI AMCHUR (VE) (GF)	13
Crispy fried okra, chickpea flour, cumin, mango powder	

CURRY BOWLS

MAAH DI DAAL (V) (GF)	29
The famed “Dal Makhani” — 48-hour stewed urad lentils, creamed & buttered. A must-have!	
KHADA SAAG (V) (GF)	27
Stirred baby spinach, ginger, fenugreek, choice of paneer or seasonal vegetables	
KADHAI SUBZ (V) (GF)	29
Seasonal vegetables in a peppy tomato–onion–ginger pan gravy	
VEGETABLE KURMA (V) (GF)	29
Coconut curry with seasonal vegetables	
TANDOORI PANEER MAKHANI (V) (GF) (N)	33
Tomato–butter sauce	
DAL TADKA (VE) (GF)	27
Stewed arhar lentils, garlic–chilli tempered	
CHICKEN CHETTINAD CURRY (GF)	35.5
Pot-stewed chicken in a flavorful paste of curry leaves, ground pepper, & house-blended spices	
MEAT TARIWALA (GF)	37
Slow-cooked, spiced lamb curry, pickled ginger	
MUTTON GHEE ROAST (GF)	37.5
Pot-roasted lamb with ghee, red chillies, cinnamon, cumin & coriander — a Mangalorean speciality	
THE CLASSIC DELHI BUTTER CHICKEN (GF) (N)	36
Tandoori chicken tikka in a tomato–butter cream sauce	

TANDOOR & SMALL PLATES

TANGRA CHILLI PANEER (V)	25
Tangra-style chilli–garlic–soy paneer	
MANGALORE GOBI FRY (V)	23
Crispy cauliflower florets, west coastal spices	
ACHARI PANEER TIKKA (V) (GF)	28.5
Pickle marinade, mustard, yoghurt	
AMRITSARI CHOLE (VE) & TANDOORI KULCHA (V)*	33.5
Stewed chickpeas served with crisp bread, stuffed with spiced potatoes, coriander, lime, & dried pomegranate seeds — a GUPSHUP signature!	
*ADD ON MASALA CHAAS (V) (GF)	4
Roasted cumin, coriander & chilli buttermilk	
TANDOORI CHICKEN TIKKA (GF)	32.5
Tandoori chicken, ginger–mustard–yoghurt marinade, spices	
GOSHT SEEKH KEBAB (GF)	37.5
Spiced lamb mince skewers with garlic, coriander & mild chillies	
CHICKEN 65	29
Crisp fried chicken, curry leaves & chilli — a beloved South Indian bite	

SIDES · BREADS · RICE

CUCUMBER RAITA (V) (GF)	5
PAPAD & CHUTNEY (VE)	3.5
PICKLED ONION & CHILLI (VE) (GF)	3
STEAMED BASMATI RICE (VE) (GF)	5.5
KERALA PAROTA (V)	6
Griddled refined flour bread	
NAAN (V)	7
Plain, butter, or garlic butter	
CHEDDAR CHEESE NAAN (V)	8
AMRITSARI BHARMA KULCHA (V)	15
Crisp bread stuffed with spiced potatoes, coriander, lime & dried pomegranate seeds	
BREAD BASKET (V)	19
Selection of parantha, naan & roti	
WHOLE WHEAT PARANTHA (VE)	7
Butter or mint	
TANDOORI ROTI (VE)	5.5
Plain or butter	
BOMBAY TAWA PULAO (GF)	
Griddle–stirred rice with curried vegetables or paneer, spices, coriander	
VEGETABLES (VE)	31
PANEER (V)	32

DESSERTS

ELANEER PAYASAM (V) (GF) (N)	11.5	JAMUN (V) (N)	11.5	KULFI FALOODA (V) (N)	13
Chilled rice & tender coconut pudding, cardamom, cashew nuts & raisins		Milk cake dumplings, pistachios		House-made frozen reduced milk with almonds, pistachios, cardamom, rose, vermicelli, holy basil seeds, & raspberry sauce — a signature delight	

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN-FREE

(N) CONTAINS NUTS

We kindly request that you inform your server of any allergies.
While we take every precaution, we cannot guarantee the complete absence of cross-contamination.
All prices are subject to a 10% service charge and prevailing government taxes.