

# GUPSHUP

GOURMET INDIAN DINING

## À LA CARTE LUNCH MENU

TUESDAYS - SUNDAYS | 12 PM - 2:30 PM

### CHAAT · TANDOOR · SMALL PLATES

<b>SAMOSA CHAAT (V)</b>	16.5
Savory flaky pyramids, packed with potatoes, tamarind-dates-ginger chutney, mint-yoghurt	
<b>ACHARI PANEER TIKKA (V) (GF)</b>	28.5
Pickle marinade, mustard, yoghurt	
<b>PANI POORI (VE)</b>	15.5
Crisp semolina shells with crushed potatoes, served with sweet-tangy tamarind & spicy-mint shots	
<b>CHOWNK KI TIKKI (VE) (GF)</b>	17.5
Potato-sago-green pea patty, cumin-asafoetida tempered, stewed chickpeas, mint-tamarind chutney.	
<b>AMRITSARI CHOLE (VE) &amp; TANDOORI KULCHA (V)*</b>	33.5
Stewed chickpeas served with crisp bread, stuffed with spiced potatoes, coriander, lime, & dried pomegranate seeds — a GUPSHUP signature!	
<b>*ADD ON MASALA CHAAS (V) (GF)</b>	4
Roasted cumin, coriander & chilli buttermilk	
<b>TANDOORI CHICKEN TIKKA (GF)</b>	32.5
Tandoori chicken, ginger-mustard-yoghurt marinade, spices	
<b>CHICKEN 65</b>	29
Crisp fried chicken, curry leaves & chilli — a beloved South Indian bite	

### CURRY BOWLS

<b>KHADA SAAG (V) (GF)</b>	27
Stirred baby spinach, ginger, fenugreek, choice of paneer or seasonal vegetables	
<b>MAAH DI DAAL (V) (GF)</b>	29
The famed "Dal Makhani" — 48-hour stewed urad lentils, creamed & buttered. A must-have!	
<b>KADHAI SUBZ (V) (GF)</b>	29
Seasonal vegetables in a peppy tomato-onion-ginger pan gravy	
<b>TANDOORI PANEER MAKHANI (V) (GF) (N)</b>	33
Tomato-butter sauce	
<b>THE CLASSIC DELHI BUTTER CHICKEN (GF) (N)</b>	36
Tandoori chicken tikka in a tomato-butter cream sauce	
<b>CHICKEN CHETTINAD CURRY (GF)</b>	35.5
Pot-stewed chicken in a flavorful paste of curry leaves, ground pepper, & house-blended spices	
<b>MEAT TARIWALA (GF)</b>	37
Slow-cooked, spiced lamb curry, pickled ginger	



ALL NEW TIFFIN SET LUNCH

*Dabbawala*  
TIFFIN MENU

TUE - THU | 12 PM - 2:30 PM

VEG: \$21++PER PERSON

NON-VEG: \$23++PER PERSON

PERFECT FOR SHARING  
SERVES 2, 4, OR 6 GUESTS

ASK OUR TEAM FOR  
THE MENU!

### SIDES · BREADS · RICE

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

### DESSERTS

<b>ELANEER PAYASAM (V) (GF) (N)</b>	11.5	<b>JAMUN (V) (N)</b>	11.5	<b>KULFI FALOODA (V) (N)</b>	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.