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GUPSHUP

GOURMET INDIAN DINING

Thali Dinner Menu

Our thali is passionately curated by our chefs & evolves seasonally to showcase authentic Indian flavors & techniques.

MONDAYS - THURDAYS | 5 PM - 9:30 PM

VEGETARIAN – \$47++

NON-VEGETARIAN – \$49++

– WELCOME SHOOTERS –

PANI POORI (VE)

Crisp semolina shells with crushed potatoes, served with sweet-tangy tamarind & spicy-mint shots

– MAINS (CHOICE OF 1) –

KADHAI PANEER (V) (GF)

Paneer stirred with bell peppers, tomatoes, onions, & traditional Indian spices

CHICKEN CHETTINAD CURRY (GF)

Pot-stewed chicken in a flavorful paste of curry leaves, ground pepper, & house-blended spices

MEAT TARIWALA (GF)

Slow-cooked, spiced lamb curry, pickled ginger

– ACCOMPANIED WITH –

MAAH DI DAAL (V) (GF)

The famed 48-hour slow-cooked “Dal Makhani” – rich, creamy, & indulgent

JEERA PEA PULAO (VE) (GF)

Cumin-infused basmati rice with green peas

VEGETABLES OF THE MOMENT (V)

Chef’s daily seasonal preparation

CUCUMBER RAITA (V) (GF)

GREEN BOWL SALAD (VE) (GF)

PAPADUM (VE)

– BREADS (CHOICE OF 1) –

Available in: Butter | Garlic | Mint

WHEAT ROTI (VE)

NAAN (V)

WHOLE WHEAT PARANTHA (V)

– DESSERT (V) (N) –

A SWEET SURPRISE FROM THE CHEF

(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.