

# GUPSHUP

GOURMET INDIAN DINING

## À LA CARTE LUNCH MENU

MONDAYS - SUNDAYS | 12 PM - 2:30 PM

PM

### CHAAT · TANDOOR · SMALL PLATES

<b>SAMOSA CHAAT (V)</b>	<b>16.5</b>
Savory flaky pyramids, packed with potatoes, tamarind-dates-ginger chutney, mint-yoghurt	
<b>ACHARI PANEER TIKKA (V) (GF)</b>	<b>28.5</b>
Pickle marinade, mustard, yoghurt	
<b>PANI POORI (VE)</b>	<b>15.5</b>
Crisp semolina shells with crushed potatoes, served with sweet-tangy tamarind & spicy-mint shots	
<b>CHOWNK KI TIKKI (VE) (GF)</b>	<b>17.5</b>
Potato-sago-green pea patty, cumin-asafoetida tempered, stewed chickpeas, mint-tamarind chutney.	
<b>AMRITSARI CHOLE (VE) &amp; TANDOORI KULCHA (V)*</b>	<b>33.5</b>
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

<b>TANDOORI CHICKEN TIKKA (GF)</b>	<b>32.5</b>
Tandoori chicken, ginger-mustard-yoghurt marinade, spices	

<b>CHICKEN 65</b>	<b>29</b>
Crisp fried chicken, curry leaves & chilli — a beloved South Indian bite	

### CURRY BOWLS

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



### SIDES · BREADS · RICE

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

### DESSERTS

<b>ELANEER PAYASAM (V) (GF) (N)</b>	<b>11.5</b>	<b>JAMUN (V) (N)</b>	<b>11.5</b>	<b>KULFI FALOODA (V) (N)</b>	<b>13</b>
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. Menu items are subject to change and availability. Kindly check with your server for today's specials and featured selections.

All prices are subject to a 10% service charge and prevailing government taxes.