

GUPSHUP

GOURMET INDIAN DINING

À LA CARTE MENU

MONDAYS - SUNDAYS | LUNCH & DINNER

SIGNATURE BEVERAGES

THE GREAT INDIAN 19
Vodka, cardamom, lime juice,
ginger ale, passionfruit syrup

GUPSHUP SUNSET 12
Orange, pineapple, raspberry
puree, club soda

MANGO LASSI 10
Mango pulp, yoghurt, cardamom
powder

CHAATS

- TOP OF THE CHAATS, SAMPLER (V) 48**
Your choice of three chaats
- CHOWNK KI TIKKI (VE) (GF) 17.5**
Potato-sago-green pea patty, cumin-asafetida tempered,
stewed chickpeas, mint-tamarind chutney
- 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

CURRY BOWLS

- MEAT TARIWALA (GF) 37**
Slow-cooked, spiced lamb curry, pickled ginger
- THE CLASSIC DELHI BUTTER CHICKEN (GF) (N) 36**
Tandoori chicken tikka in a tomato-butter cream sauce
- CHICKEN CHETTINAD CURRY (GF) 35.5**
Pot-stewed chicken in a flavorful paste of curry leaves, ground
pepper, & house-blended spices
- 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!
- PANEER TIKKA MASALA (V) (GF) (N) 33**
Tandoori roasted curd cheese, coriander, onion caramelized
in tomato-butter sauce
- MAAH DI DAAL (V) (GF) 29**
The famed "Dal Makhani" — 48-hour stewed urad lentils,
creamed & buttered. A must-have!
- KADHAI SUBZ (V) (GF) 29**
Seasonal vegetables in a peppery tomato-onion-ginger pan
gravy
- KHADA SAAG (V) (GF) 27**
Stirred baby spinach, ginger, fenugreek
- ADD ON - SEASONAL VEGETABLES (VE) 5**
- ADD ON - PANEER (V) 5**
- DAL TADKA (VE) (GF) 27**
Stewed arhar lentils, garlic-chilli tempered

TANDOOR & SMALL PLATES

- GOSHT SEEKH KEBAB (GF) 37.5**
Spiced lamb mince skewers with garlic, coriander & mild
chillies
- MUTTON GHEE ROAST (GF) 37.5**
Pot-roasted lamb with ghee, red chillies, cinnamon, cumin &
coriander — a Mangalorean speciality
- TANDOORI CHICKEN TIKKA (GF) 32.5**
Tandoori chicken, ginger-mustard-yoghurt marinade, spices
- FATAKA PRAWNS (GF) 29.5**
Fiery crispy prawns, chili soy-garlic
- ACHARI PANEER TIKKA (V) (GF) 28.5**
Pickle marinade, mustard, yoghurt
- TANGRA CHILLI PANEER (V) 25**
Tangra-style chilli-garlic-soy paneer
- MANGALORE GOBI FRY (V) 23**
Crispy cauliflower florets, west coastal spices

RICE · BREADS · SIDES

- BOMBAY TAWA PULAO (GF)**
Griddle-stirred rice with curried vegetables or paneer, spices,
coriander
- CHICKEN 35**
- VEGETABLES (VE) 31**
- PANEER (V) 32**
- STEAMED BASMATI RICE (VE) (GF) 5.5**
- AMRITSARI BHARMA KULCHA (V) 15**
Crisp bread stuffed with spiced potatoes, coriander, lime &
dried pomegranate seeds
- CHEESE NAAN (V) 8**
- NAAN (V) 7**
Plain, butter, or garlic butter
- KERALA PAROTA (V) 6**
Griddled refined flour bread
- TANDOORI ROTI (VE) 5.5**
Plain or butter
- CUCUMBER RAITA (V) (GF) 5**
- PAPAD & CHUTNEY (VE) 3.5**
- PICKLED ONION & CHILLI (VE) (GF) 3**

DESSERTS

- PISTACHIO KULFI (V) (N) 13**
House-made frozen reduced milk with
pistachios and cardamom — a signature
delight
- JAMUN (V) (N) 11.5**
Milk cake dumplings, pistachios
- PUNJABI KESARI KHEER (V) (GF) (N) 11.5**
Rich, creamy Indian rice pudding, floral
aroma from saffron (kesar)

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN-FREE

(N) CONTAINS NUTS

 SIGNATURE DISH

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.