

THE *Great Indian* SUMMER

FRIDAYS - SUNDAYS | \$48++ Per Person | 12 PM - 2:30 PM | 5 PM - 9 PM



GUPSHUP
GOURMET INDIAN DINING

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12 PM - 2:30 PM | 5 PM - 9 PM

90 MINUTES FREE-FLOW CHILLED BEER | \$19++

APPETIZERS

PANI POORI (VE)

Crisp semolina shells, crushed potatoes, sweet-tangy tamarind, and spicy-mint shots.

SAMOSA (V)

Savory flaky pyramids packed with potatoes; served with tamarind-date-ginger and mint-yogurt chutneys.

CHILLI PANEER (V)

Tangra-style chili-garlic-soy.

KALE CHIPS & RED ONION BHAJIYA (VE)

Served with mooli-tamarind chutney.

MOMOS

Chicken pot stickers with sesame-tomato chutney.

CHICKEN LOLLYPOPS

Crisp pulled chicken wings; hot, spicy, and tangy with sesame.

GOSHT SEEKH KEBAB (GF)

Spiced lamb mince skewers with garlic, coriander, and mild chilies.

MAINS

All mains are accompanied by your choice of Naan (V): Plain, Butter, or Garlic

CHICKEN NILGIRI CURRY (GF)

Pot-stewed chicken, curry leaves, mint, coriander, ground pepper, and robust spices.

PANEER KHURCHAN (V)(GF)

Curd cheese and seasonal vegetables in a peppery tomato-onion-ginger pan gravy.

MAAH DI DAAL (V)(GF)

The famed "Dal Makhani"; 48-hour stewed urad lentils, creamed and buttered.

BOMBAY BIRYANI (GF) VEGETABLE/CHICKEN

Classic Mumbai tawa biryani; rich, aromatic, and spiced.

SWEETS

GULAB JAMUN & VANILLA ICE CREAM (V)(N)

Topped with pistachios.

RASMALAI (V)(N)

Poached sweet milk dumplings in condensed milk with pistachios and almonds.

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN-FREE

(N) CONTAINS NUTS

Please alert your server to any allergies. While we take every precaution to ensure your safety, we cannot guarantee a kitchen free of cross-contamination. Menu items are subject to seasonal availability. Prices are subject to a 10% service charge and prevailing government taxes.