

GUPSHUP

GOURMET INDIAN DINING

À LA CARTE

SIGNATURE DRINKS

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

SIGNATURE PANI POORI COCKTAILS – 23

8 Pooris – Choice of Cocktail: Mango Chilli Margarita /
Cucumber Mint Fizz / Passion Fruit Vodka Splash

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 and pomegranate-mint sauce

SAMOSA CHAAT (V) – 16.5
Flaky pastry parcels, tamarind-date chutney, mint yoghurt,
warm spiced potatoes.

PANI POORI (VE) – 15.5
Crisp semolina shells, spiced crushed chickpeas, sweet-
tangy tamarind, fiery mint water

CURRY BOWLS

🍷 **MEAT TARIWALA (GF) – 37**
Slow-cooked spiced lamb curry finished with pickled ginger

CHICKEN TIKKA MASALA (GF) – 36
Smoked and buttered chicken tikka, caramelized onion-
tomato gravy

🍷 **AMRITSARI CHOLE (VE) & TANDOORI
KULCHA (V) – 33.5**
Stewed chickpeas served with crisp bread, stuffed with
spiced potatoes, carom, lime and dried pomegranate seeds
— a Gupshup signature!

PANEER TIKKA MASALA (V) (GF) (N) – 33
Tandoor-roasted paneer in a rich tomato-butter gravy

🍷 **MAAH DI DAAL (V) (GF) – 29**
The famed "Dal Makhani" — 48-hour stewed urad lentils,
creamed and 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-chili tempered

TANDOOR & SMALL PLATES

🍷 **GOSHT SEEKH KEBAB (GF) – 37.5**
Spiced lamb mince skewers with garlic, coriander and mild
chilies

TANDOORI CHICKEN TIKKA (GF) – 32.5
Tandoori chicken, ginger-mustard-yoghurt marinade, spices

FATAAKA 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
Chili, garlic, soy

MANGALORE GOBI FRY (V) – 23
Crispy cauliflower florets, west coastal spices

RICE · BREADS · SIDES

🍷 **AMRITSARI BHARMA KULCHA (V) – 15**
Crisp bread stuffed with spiced potatoes, coriander, lime
and dried pomegranate seeds

CHEESE NAAN (V) – 9

NAAN (V) – 8
Plain, butter, or garlic butter

BOMBAY TAWA PULAO (GF)
Griddle-stirred rice with curried vegetables or paneer,
spices, coriander

CHICKEN – 35

VEGETABLES (VE) – 31

STEAMED BASMATI RICE (VE) (GF) – 5.5

TANDOORI ROTI (VE) – 5.5
Plain or butter

CUCUMBER RAITA (V) (GF) – 5

PAPAD & CHUTNEY (VE) – 3.5

PICKLED ONION & CHILLI (VE) (GF) – 2.5

DESSERTS

🍷 **PISTACHIO KULFI (V) (N) – 13**
House-made reduced milk ice cream infused with pistachio
— a signature delight

JAMUN (V) (N) – 12
Warm, soft milk dumplings soaked in aromatic syrup

PUNJABI KESARI KHEER (V) (GF) (N) – 11.5
Creamy rice pudding, saffron, green cardamom

(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.