

FLYOVER

CHAAT

Pakora /Fritters

Our famous fritters, served with house
mint & tamarind chutneys
Mix of onion & potato v, gf — 22
Tofu/ Paneer(+2) v, gf — 22
Chilli V, GF— 14
Sabudana Vada v, gf — 16

Tandoori Paneer Momo(3pcs) — 17

Tikka paneer stuffed dumplings, hot honey.

Kale Patta Chaat v/o, gf — 16

Crunchy kale fritters, yoghurt, mint, tamarind.

Guava Pani Puri v — 14

Puri (canapes) with black chickpeas, mint, tamarind
& spiced guava- pomegranate juice. A flavour
explosion

Dahi Puri v — 14

Puri (canapes) with black chickpeas, potato, yoghurt,
mint, tamarind & spices

Okra Chaat — 18

Crispy okra, thick cut fries, curry leaf and hing spiced
yoghurt. mint chutney, pomegranate

Corn Bhel Puri v — 20

Grilled corn & puffed rice salad, cornflakes, sev,
peanut, cherry tomato, mint & tamarind
chutneys.

Aloo Tikki Chaat v/o, gf — 18

Potato fritter, spiced chana daal, yoghurt, tamarind,
mint, ginger, sev. A must have on our menu

Broccoli Wings v— 22

Tempura broccoli, hot tamarind sauce. A sticky spicy
crispy nod to Indo-chinese cuisine

Vada Pav Sliders v — 26

Spiced potato vada, mint chutney, red chilli-garlic
thecha, soft pav bun

MAINS

Coconut Lime Daal Khichri v, gf — 28

Masoor daal, basmati rice, quinoa, black
chickpeas, tamarind, coconut crunch, seasonal
fritters. Add bomb peanut chutney +3

Pav Bhaji v — 28

A must have from the streets of Mumbai.
Tangy, spicy, mash of seasonal vegetables,
devilled peanuts, pav bun

Black Daal — 26

Slow cooked black urid lentils with house ajwain
seed parantha, fresh ricotta. A winter classic

Winter Saag — 27

Seasonal greens cooked w garlic, chillies & ghee.
Served with a house parantha, fresh ricotta
Add Bowl of black daal +9 extra parantha +7

Crispy Idli, ghee roast mushroom — 28

Crispy idli with sambhar spiced peanut chutney.
king oyster mushrooms in house ghee roast paste

SWEET

Kalakand Cheesecake gf — 16

Burnt basque cheesecake w saffron, cardamom

Rose Cardamom Kheer v, gf — 12

Rice pudding, saffron, rose petals

Soft serve of the day — 9

Besan Laddoo/Mawa kulfi/Filter coffee

Sea Salt Besan Laddoo — 5ea

A treat with your chai.
Made with chickpeaflour & ghee



TAKE ME HOME

Sea Salt Besan Ladoo gf
Box of 6 or 12 -- 28 /55

Chutney Jars v, gf 15ea
House made chutneys.
Mint, Tamarind, Chilli Thecha

HOUSE COCKTAILS

Kaapi Martini — 24

Espresso Martini with Indian filter kaapi.
Archie Rose vodka, Mr. Black

Naughty Thandaai — 16

Taste of Indian spring. Melon seeds, rose,
black pepper, fennel, cardamom spiced soy milk.
Disaronno almond liqueur

Naughty Chai — 14

Ginger cardamom chai. Iced or hot with Ginger
liqueur/Bailey's Chocolat

Chilli Ginger Gimlet — 22

Strong fresh ginger, lemony & herby. Green chilli
& spice infused Roku gin

Carrot Smash — 22

Fresh carrot juice, grapefruit, honey, Autonomy
myrtle amaro, Starward two fold whiskey.
A warm, citrus hug

Watermelon Negroni — 24

Sherbat meets Negroni. Watermelon wine, Four Pillars
gin, Rhubi Mistelle, saffron vinegar

Grapefruit spiced G&T — 16

Hapusa Himalyan gin. Grapefruit

NON ALCOHOLIC

Tamarind soda — 10

Tamarind & raspberry syrup, soda water

Thandaai — 12

Spiced milk, almonds, melon seeds, rose, fennel. vegan

Mango Lassi — 12

Natural yoghurt, cardamom

Ginger Cardamom Chai — 7.5

Traditional chai. Hot or iced Full cream/Soy +.50c

Indian Filter Coffee 7.5

The Kaapi Project Coffee, Milk. Hot or Iced
Full Cream/Soy +.50c

Turmeric Tea — 7.5

Fresh turmeric, lemon. Caffeine free. Hot or iced

WINE

White

Riesling 2024, Tim Gramp — 17/72

Clare Valley, SA. Citrusy & floral.

Sauvignon Blanc 2022, Mohua Marlborough — 17/72

Green fruit, crisp acidity, tropical tones.

Cellar Aged Semillon 2023, Mt. Pleasant, Hunter Valley. — 76

Citrus, herbaceous, crisp acidity, finishes dry

Rosé & Orange

Ténéré Chenin Blanc 2021, Dune, McLaren. — 18/75

(Orange) Skinsy, summery, saline

Rosé 2023, Coriole, McLaren Vale.— 72

Fruity sweetness with a bright savoury finish

Red

Pinot Noir 2022, 3 by Attwoods Ballarat, VIC. — 18/75

Young, juicy, fresh & fruity.

Shiraz 2020, Sons of Eden, Barossa, NSW— 17/72

Vibrant, dark berries, gentle tannins

Dolcetto D'Alba 2021, Renato Corino, Pied, Italy.— 80

Dark fruits, light tanins, a perfect match
with our Indian feast.

BEER

Grifter Pale Ale 5% abv — 11

Grifter XPA 4.4% abv — 11

Grifter Lager 4.5% abv — 11

Heaps Normal XPA 0.5% abv — 11

Strangelove sparkling water - 8