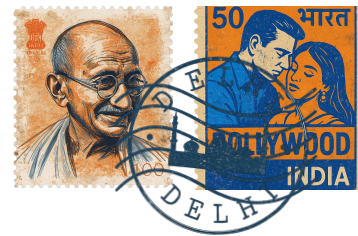


Tasting Menu

— a delightful sampling of our finest offerings.

12 dishes and sides served across 3 courses.
To be enjoyed by the entire table. Minimum of 2 persons.

(V) = Vegetarian (VG) = Vegan  = Chili



Enhance the experience with our wine or cocktail pairings

3 glasses of wine or 3 classic cocktails

Wine or cocktail menu 295,- per person

Classic 395,- (per person)

First serving

Including a selection of house-made chutneys

Okra Fries (VG)

Crisp okra fried in gram flour, seasoned with house spices, served with green chutney

Pani Puri Classic (VG)

Traditional street food featuring spiced potatoes and onions seasoned with house spices

Sticky Lamb Chops

Grilled lamb chops marinated with tamarind, honey and spices

Chicken Tikka

Boneless chicken marinated in a creamy blend of green chili and aromatic spices

Second serving

Including Bread Basket & Plain Rice (VG)

Kachumber (VG)

A refreshing salad that goes perfectly with curries.
Cucumber and tomato topped with fresh coriander and mint.

Butter Chicken

Tandoori chicken simmered in a rich tomato, onion, cream, and butter sauce

Laal Maas

Rajasthan's most iconic lamb curry — made with red chili, garlic, and yoghurt

Aloo Matar (VG)

Potatoes and peas cooked in a tomato and onion gravy

Third serving

Mango Ice Cream (V)

Tasting Menu

— a delightful sampling of our finest offerings.

12 dishes and sides served across 3 courses.
To be enjoyed by the entire table. Minimum of 2 persons.

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Enhance the experience with our wine or cocktail pairings

3 glasses of wine or 3 classic cocktails

Wine or cocktail menu 295,- per person

Classic Vegetarian 395,- (per person)

First serving

Including a selection of house-made chutneys

Pani Puri Classic (VG)

Traditional street food featuring spiced potatoes and onions seasoned with house spices

Okra Fries (VG)

Crisp okra fried in gram flour, seasoned with house spices, served with green chutney

Vegetable Tikka (V)

Celeriac, cauliflower and artichoke marinated in aromatic spices and grilled

Paneer Tikka (V)

Cottage cheese marinated with house spices

Second serving

Including Bread Basket & Plain Rice (VG)

Kachumber (V)

A refreshing salad that goes perfectly with curries. Cucumber and tomato topped with fresh coriander and mint

Butter Cauliflower (V)

Creamy cauliflower cooked in a luxurious tomato, onion and cream sauce

Aloo Matar (VG)

Potatoes and peas cooked in a tomato and onion gravy

Chana Saag (V)

A traditional North Indian dish made with chickpeas and spinach

Third serving

Mango Ice Cream (V)

Travel Menu



An Indian Culinary Journey. A tasting inspired by
Dhaba Walla 2 - A journey through four cities:
New Delhi, Jaipur, Lucknow, and Kochi.

(V) = Vegetarian (VG) = Vegan  = Chili

Wine Pairing • 4 Glasse 395,- per person

Travel menu 595,- (per person)

Minimum of 2 persons.

11 courses that weave together memories, spices, and stories
from Safi's travels - a celebration of India's local kitchens,
from royal feasts to street corners where life tastes alive.

First serving

Including a selection of house-made chutneys

Paneer Fingers

Crispy-coated paneer served with green chutney.
From Delhi

Tandoori Jheenga

Juicy king prawns marinated in ginger-garlic paste, turmeric, salt,
and white pepper. Served with mango salsa. From Jaipur

Majlisi Kebab

A slow-cooked kebab where the meat gently melts together with
spices like cumin, coriander, black pepper, cardamom, and
cloves. Served in Pani Puri. From Lucknow

Nendran Banana Chips (VG)

A classic street food from Kerala — thin slices of
Nendran banana fried to crisp perfection. From Kochi

Njandu Soup

An aromatic soup made with crab, spices,
and coconut milk. From Kochi

Second serving

Including Bread Basket & Plain Rice (VG)

Fish Pollichathu

Fish marinated in chili, onion, tomato, and coconut oil —
wrapped in banana leaves and slowly cooked. From Kochi

Butter Chicken Dhungar

The classic butter chicken, prepared using the ancient Dhungar technique
— where glowing charcoal infuses a delicate smoky aroma. From Delhi

Laal Maas

Rajasthan's most iconic lamb curry — bold, spicy, and aromatic,
made with red chili, garlic, and yoghurt. From Jaipur

Chana Saag (VG)

The soft green notes of spinach blend beautifully with the firm
texture of chickpeas. From Lucknow

Third serving

Badami Kheer (VG)

A creamy rice pudding, gently simmered for hours until the milk
becomes rich and naturally sweet. From Lucknow

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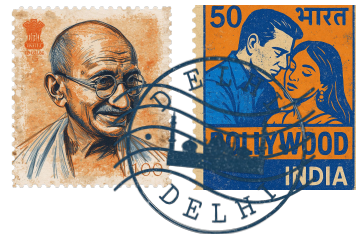
Mango Ice Cream (V)

A childhood memory from Kabul —
bright, fresh, and full of sunshine.

Travel Menu Vegan

An Indian Culinary Journey. A tasting inspired by
Dhaba Walla 2 - A journey through four cities:
New Delhi, Jaipur, Lucknow, and Kochi.

11 courses that weave together memories, spices, and stories
from Safi's travels - a celebration of India's local kitchens,
from royal feasts to street corners where life tastes alive.



(V) = Vegetarian (VG) = Vegan 🌿 = Chili

Wine Pairing • 4 Glasse 395,- per person

Travel 595,- (per person)

Minimum of 2 persons.

First serving

Including a selection of house-made chutneys

Okra Fries

Crispy-coated paneer served with green chutney.
New Delhi

Grilled Broccoli

Marinated in ginger-garlic paste, turmeric, salt, and white
pepper. Served with mango salsa. Jaipur

Pani Puri Classic

Potato gently melts together with spices like cumin, coriander,
black pepper, cardamom, and cloves. Lucknow

Nendran Banana Chips (VG)

A classic street food from Kerala — thin slices of
Nendran banana fried to crisp perfection. From Kochi

Vegetable Shorba 🌿

Spices, and coconut milk. From New Delhi

Second serving

Including Bread Basket & Plain Rice (VG)

Baingan Pollichathu

Marinated in chili, onion, tomato, and coconut oil — wrapped in
banana leaves and slowly cooked. From Kochi

Cauliflower Makhani

Prepared using the ancient Dhungar technique — where glowing charcoal
infuses a delicate smoky aroma. From Delhi

Soya Mass Soya Curry

Bold, spicy, and aromatic, made with red chili, garlic and yogurt.
From Jaipur

Chana Saag

The soft green notes of spinach blend beautifully with the firm
texture of chickpeas. From Lucknow

Third serving

Badami Kheer

A creamy rice pudding, gently simmered for hours until the milk
becomes rich and naturally sweet. From Lucknow

&

Mango Sorbet Ice Cream

A childhood memory from Kabul —
bright, fresh, and full of sunshine.