Purpose

launch menu

more coming soon

A popular theory connects the origin of chaat to a cholera outbreak during the 16th century. Royal physicians used spices to combat the disease, leading to the creation of spicy, tangy dishes like chaat & chutney. Chaat literally means to lick, from which comes chutney - we say lick it good

Appetizers

Samosa *DF 2 pz, 170 grams **200**

spice level - medium

Sanbosag is a Persian word that means stuffed pastry, from which comes the samosa of the 13th-century Delhi Sultanate. Now a beloved snack all over the world. Each pastry is hand-rolled with a filling of potatoes, green peas, cashews and aromatic spices. Deep fried. Served with a mix of cilantro-mint & tamarind chutney

Chicken Tandoori * GF 250 grams **270**

spice level - medium

Scholarly texts suggest the tandoor oven dates back to 3000 BC, to the Harappan Civilization. Overnight-marinated chicken grilled in the tandoor, served with onion salad & cilantro-mint chutney.

Our Signature Curries

Vindaloo *DF *GF 350 grams

spice level - extra hot
It is said to have been brought to India by the Portuguese explorers and is now a popular curry worldwide.
Onion, garlic, ginger, tomato, chilli & vinegar

Home Style *DF *GF 350 grams

spice level - high
Everyday North Indian style Mom's spicy gravy.
Onion, tomato, green chillies, ginger, garlic

Tikka Masala *GF 350 grams

spice level - medium to high
Tikka Masala is said to have been invented in the United Kingdom by Indian chefs and is now a popular curry worldwide.
Onion, garlic, tomato, garam masala, heavy cream

Butter Masala *GF 350 grams

spice level - mild to medium
This curry was invented in Delhi in the 1950s and since then butter chicken has been a sensational dish worldwide.
Tomato, heavy cream, cashews, butter

Vegetables	**220**
Paneer	**325**
Chicken Boneless Thigh (yummy)	**290**
Chicken Breast	**290**
Beef Sirloin Cut	**290**

Protein portion 160 grams

Extra portion

Beef, Paneer & Chicken	**100**
Vegetables	**65**

Prices include 16% IVA | Tip is not included

***GF - GLUTEN FREE *DF - DAIRY FREE**

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purpose pv

Vegan

Yellow Dal *DF *GF 350 grams **250**
spice level - mild
Moong & Masoor lentils tempered with spices

Chana Masala *DF *GF 350 grams **230**
spice level - high
Spiced Garbanzo/Chickpea Curry

Rajma Masala *DF *GF 350 grams **200**
spice level - high
Spiced Red/Kidney Bean Curry

Vegetarian Specials

Dal Makhani *GF 350 grams **290**
spice level - mild
Black Urad Lentil simmered with tomatoes, cashews, heavy cream and butter

Makhana Matar Kaju *GF 350 grams **290**
spice level - mild
Foxnut, Green Peas & Cashew Curry *this curry was a favourite of chef's grandmother & is a tribute to her caring & loving memories

Subzi / Vegetable Sides

these are not accompanied with rice or naan and are extra sides for vegetable lovers.

Aloo Gobhi *DF *GF 350 grams **200**
spice level - high
Potatoes & cauliflower shallow fried and tempered with spices and house curry

Mix Vegetables Dry **150**
200 grams · spice level - mild
Mixed seasonal vegetables, par boiled and prepared with cumin, salt, fenugreek leaves & garam masala.

Protein can be added to vegan and vegetarian dishes. Please see Extra portion for prices.

Sides

Cumin Basmati Rice *DF *GF 150 grams **60**
Papadum *DF *GF 1 pz **60**
Onion & green chilli Salad *DF *GF 80 grams **50**
Pickles *DF *GF 60 grams **50**
Plain Yogurt *GF 100 grams **50**
Raita with cucumber *GF 100 grams **60**
Cilantro & Mint Chutney *DF *GF 60 grams **50**
Tamarind Chutney *DF *GF 60 grams **50**
Extra Hot Sauce *DF *GF 60 grams **50**
Garlic Butter Naan 120 grams **80**

Desserts

Kesar Pista Kulfi *GF **150**
Indian ice cream made with pistachios and saffron

Gulab Jamun **100**
Indian cottage cheese with milk solids (khoya) deep fried in ghee and soaked in saffron, cardamom and sugar syrup

Drinks

Corona 355 ml **60**
Coca Cola 355 ml **50**
Margarita **150**
Jose Cuervo reposado, fresh lemon and Cointreau 90 ml liquor

Wine glass 180 ml / bottle

Sauvignon Blanc white **150 / 600**
Marchile · Valle de Curicó, Chile

Cabernet Sauvignon red **150 / 600**
Valle de Colchagua, Chile

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