SMALL PLATES

1 **VEGETARIAN SAMOSAS**

Deconstructed veggie samosas, chickpeas, and a hint of tamarind chutney, with pomegranate seeds. **115**

2 **KALE PATTA & YOGHURT SPHERE CHAAT**

Tempered fried kale leaf with spiced chickpeas, yoghurt sphere and chutney mash. **110**

3 **PANEER 65**

Batter fried paneer in South Indian spices. **145**

4 **PANIPURIS**

Stuffed puff pastry balls filled with chickpea filling, spiced water and Sweet yoghurt. **115**

5 **AIOLI CHICKEN TIKKA**

Chicken stewers topped with cheese and sundried tomatoes, served with chilli lime aioli. **145**

6 **CRISPY HONEY CAULIFLOWER**

Batter fried cauliflower in honey and chili sauce. **135**

7 **TULSI KAJU KEBAB**

Holy Basil, Cashew, Kebabs, Mango Sauce. **135**

8 **TANDOORI FRIED WINGS**

Chicken wings tossed in tandoori masala and naga chilli mayo. **155**

9 **GOAN FRIED BUTTERFLY PRAWNS**

Fried prawns in Goan-style spices. **160**

10 **BURRA LAMB CHOPS**

Chargrilled Lambchops with Raspberry glaze and gun powder. **175**

FROM THE GRILL

All served with basmati rice and makhani gravy.

11 MALAI CHICKEN TIKKAS

Grilled chicken thigh fillets marinated in cashew & cheese masala, served with mint chutney. **245**

12 TANDOORI PANEER TIKKAS

Spicy Grilled Indian cheese tikkas with peppers and onions. **245**

13 ANGARA CHICKEN TIKKA

Grilled chicken thigh fillets marinated in tandoori rub and roasted in Tandoor oven. **245**

14 OLD DELHI STYLE SEEKH KEBABS

Chicken marinated in fresh garam masala. **255**

15 GOAN GRILLED PRAWNS

Grilled tiger prawns in yellow pickle masala. **275**

16 MIXED GRILL

A mix of chicken seekh kebabs, tandoori chicken tikkas and grilled prawns. **285**

ROADSIDE CURRIES

All served with basmati rice.

17 **SMOKY DELHI STYLE BUTTER CHICKEN**

Tandoori grilled chicken thigh fillets in tomato and ginger sauce. **240**

18 **ISF & CO CHICKEN TIKKA MASALA**

Chargrilled chicken tikkas, our own house gravy, fenugreek. **235**

19 **MASALA LAMB SHANK**

Slow-cooked lamb shank with spices and herbs in onion and tomato sauce. **265**

20 **LAMB CURRY ROGAN JOSH**

Spicy Lamb curry with ginger, tomato & red chillies. **245**

21 **PIN-WHEEL PANEER**

Spiced layer paneer served in cashew gravy. **245**

22 **TAWA PANEER**

Fresh Indian cottage cheese and peppers toasted in masala and roasted garlic. **225**

23 **GOBHI EDAMAME MASALA**

Cauliflower, Edamame beans, Ginger, and Garam Masala. **215**

24 **KERALA PRAWN CURRY**

King Prawn curry with coconut, ginger, curry leaves and fresh coriander. **285**

Vegan, Lactose Free & Gluten Free options are available.
Please let us know about your allergies before you order.

DUM BIRYANI

Flavoured Basmati rice with a choice of protein & whole masala mix.

25	**CHICKEN**	225
26	**LAMB**	235
27	**JACKFRUIT**	225

HOUSE SPECIALS

28	**PINDI CHANA MASALA**	190
29	**DAL MAKHNI BUKHARA**	195
30	**PALAK PANEER**	225

KIDS

For the young ones, max 12 years old.

31 **KALMI CHICKEN TIKKAS** — 135

Served with rice and sauce.

32 **CREAMY CURRY & RICE** — 135

Choose between: Chicken, Veggies, or Paneer. Served with basmati rice.

BREADS

Freshly baked in our traditional clay oven

33 **PLAIN NAAN** 35
Soft, fluffy traditional Indian flatbread.

34 **GARLIC AND HERB NAAN** 39
Naan infused with garlic and fresh herbs.

35 **ISF&CO SPICED NAAN** 45
Naan flavored with our signature ISF & Co spice blend.

36 **CHAPATI** 35
Thin, whole wheat flatbread, light and wholesome.

37 **LACHHA PARATHA** 42
Layered, flaky buttered flatbread with a crisp texture.

38 **CHILLI CHEESE NAAN** 85
Naan with cheddar cheese, chili, and coriander.

39 **BLACK NAAN** 55
Naan flavoured with spices and active charcoal.

EXTRAS

40 **PAPADAMS AND CHUTNEYS** 45

41 **ALL OVER INDIA RAITA** 30

42 **PICKLES** 25

43 **INDIAN STYLE SALAD** 35

SWEETS

44 KESAR RASMALAI

Cottage cheese puff in saffron and cardamom milk. **75**

45 GULAB JAMUN CREME BRULEE

Cardamom, roasted pistachios and caramelized rose petals. **85**

46 CHOCOLATE BROWNIE SIZZLER

Chocolate brownie with a scoop of ice cream on top served with a generous pouring of melted chocolate on the ice-cream. **75**

PLATES SHARING MENU

A six dishes menu served with sides and dessert (Minimum 2 ppl). **595 pp**

WELCOME SNACK

1 KOLKATA DAHI PURI

SHARING MENU (SERVED TOGETHER)

2 ISF TIKKA MASALA CHICKEN
3 STREET STYLE CHILI PANEER
4 HARA BHARA PANEER KOFTA
5 LAMB CURRY ROGAN JOSH
6 ALOO TIKKI PAPDI CHAAT

SIDES

7 ASSORTED NAANS & BASMATI RICE

DESERT

8 KESAR RASMALAI