



### Street

🌿 Mango Puchka Tartlets, tamarind chutney, basil greens	12
'Bun Intended', Bao bhaji , chilli-lime kachumber butter	13
Quinoa Bhalla, yogurt cloud, grape & pineapple salsa	13
Raj Kachori, seasonal fruits, lotus stem chips, chutney foam	14

### Small Plates

🍷 Saag Burrata, spinach & mesclun coulis, buratta cheese, herb oil	14
Fire Sourdough Kulcha, kadai Paneer, signature sauce	16
Tempura Prawns, wasabi thecha emulsion, house salad, nimbu mirchi air	19
Fire Chicken Sourdough Kulcha, masala khurchan, sirka shallots	19
🍷 Southern Fire Chicken, guntur chilli glaze, rum flambe	17
Farzi Lamb Galouti Sliders, mint relish	17

### Fire

🍷 Charcoal Soya Chaap, basil makhani, burhani mayo	16
* 🍷 Grilled Lamb Chops, red wine rogan jus, aloo anardana chaat	35
* 🍷 So'fish'ticated , smoked Salmon Tikka, pearl millet tabbouleh	35
* 🍷 35 Day Dry Aged Ribeye, USDA Prime Ribeye, balchao butter, apple & cabbage sauerkraut, herb salt	59

🍷 Gluten Free 🥥 Contain Nuts 🍳 Contain Egg 🌿 Vegan 🥛 Lactose Free

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices are in USD, exclusive of applicable government taxes.



B E L L E V U E

### Large Plates

 	Fire Jackfruit Polichattu, banana leaf blanket	19
	Double Butter Dal Makhani, 18 hours simmered black lentil, fenugreek butter cubes	20
 	Paneer Mille-Feuille, bellpepper makhani, nuts & cheese core	23
 	Lotus Root Kofta, renkon crisps, cardamom parmesan curry	23
 	Millet Khichdi Risotto, quinoa crunch, blueberry pickle, poppadum crisp	26
 	C.T.M, chicken tikka masala	26
 	Slow Braised Lamb Shank, smoked chili jus, honey tuile	39
 	Baked Halibut, coconut coriander rub, raw mango moilee	39
 	Tawa Mutton, pulled jameson valley goat, sliced radish	35

### Rice & Shine

	Ghee jeera Rice	7
 	Steamed Rice	6
	Jackfruit Biryani, jackfruit achaar	19
 	Zaffran Chicken Biryani, Pistachio raita	25





### Sides

#### Selection of Indian Breads

	Tandoori Roti	4
	Laccha Parantha / Malabar Parantha / Garlic Naan / Butter Naan	5 each
	Mirchi Ajwain Parantha / Chilli Garlic Rosemary Naan	6 each
	Shiitake Raita	6
 	White Fungus Achaar	6
 	Avocado Pickle	6
 	Quinoa Poriyal, murukku crumbs	7

### Sugar

#### Farzi Patisserie

	Gur Ka Parantha, coconut ice cream, caramel glaze	12
	Parle G Cheesecake, chai vanilla mist	13
 	Choco-Filter Coffee Souffle, hazelnut lava, house ice cream	15
	Rabri Magnum, reduced milk candy , milk chocolate , assorted nuts	13

 Gluten Free  Contain Nuts  Contain Egg  Vegan  Lactose Free

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices are in USD, exclusive of applicable government taxes.