



Lunch Features

🌱 🍷	Avocado & Raw Mango Chaat, puffed rice moori, sweet & sour chutneys	9
	Dal Chawal Arancini, achaar, papad, chutney	9
	Dahi Kebab Mawa Bombs, poha crust, spiced mango chhundo	9
🍷	Masala Truffle Fries, parmesan dust	9
🍷 🍷	Paneer Makhani Rice Bowl, desi guacamole, papad crisps	13
🍷	Paneer Khurchan Malabar Quesadillas, chilli aioli, potato crackers	12
🍷	Smoked Chicken Wings, imli & kalonji glaze, carrot & cucumber slaw	12
	Telicherry Beef Tacos, garlic aioli, pickled shallots	13
🍷	Amritsari Popcorn Shrimps, lemon wedge	12
🍷	Chicken Malai Tikka, velvety jhol, truffle haze	13
🍷 🍷	Butter Chicken Rice Bowl, desi guacamole, papad crisps	15
🍷	Chicken Lababdar Malabar Quesadillas, hot sauce aioli, potato crackers	13

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	32
* 🍷	So'fish'ticated , smoked Salmon Tikka, pearl millet tabbouleh	32
* 🍷	35 Day Dry Aged Ribeye, USDA Prime Ribeye, balchao butter, apple & cabbage sauerkraut, herb salt	51

🍷 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	17
	Double Butter Dal Makhani, 18 hours simmered black lentil, fenugreek butter cubes	17
 	Paneer Mille-Feuille, bellpepper makhani, nuts & cheese core	21
 	Lotus Root Kofta, renkon crisps, cardamom parmesan curry	21
 	Millet Khichdi Risotto, quinoa crunch, blueberry pickle, poppadum crisp	21
 	C.T.M, chicken tikka masala	21
 	Slow Braised Lamb Shank, smoked chili jus, honey tuile	35
 	Baked Halibut, coconut coriander rub, raw mango moilee	35
 	Tawa Mutton, pulled jameson valley goat, sliced radish	32

Rice & Shine

	Ghee jeera Rice	7
 	Steamed Rice	6
	Jackfruit Biryani, jackfruit achaar	19
 	Zaffran Chicken Biryani, Pistachio raita	21





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

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