



Sweet

Gulab Jamun with Vanilla Ice Cream	\$6
Warm milk-solid dumplings in cardamom-rose syrup, served with a quenelle of cold vanilla — the temperature contrast is the whole point	
Rabri Kulfi Falooda	\$9
Dense reduced-milk kulfi over rose-perfumed falooda noodles, basil seeds, sweet milk and a swirl of saffron syrup	
Rasmalai	\$6
Pillowy chenna patties soaked in saffron-cardamom milk, scattered with crushed pistachio — Bengal’s gift to the world	
Gajar Halwa	\$8
Hand-grated red carrots slow-cooked with whole milk, cardamom and ghee till the spoon stands up — finished with toasted almonds	
Moong Dal Halwa	\$9
Yellow moong slow-roasted in ghee for hours till deep golden — the most patient dessert in the kitchen, and the most rewarding	
Ice Cream — Vanilla / Mango	\$5
Two scoops of small-batch artisan ice cream — a clean, simple finish	

Sides

Papads	\$1
Masala Papad — 2 pcs	\$5
Green Salad	\$5
Boondi Raita	\$5



From the Adda

Masala Fries	\$8
Truffle Fries	\$10
Onion Rings	\$8
Butter Chicken Poutine	\$13
Hand-cut fries, fresh curds, butter-chicken gravy — Toronto’s favourite mash-up, made the right way	
Shahi Paneer Poutine	\$13
The vegetarian counterpart — golden fries, curds, and our shahi paneer gravy ladled hot	

Street Snacks

Samosa Chaat	\$9
A flaky samosa crushed under a generous pour of yoghurt, tamarind and green chutneys — the architecture is intentional, the chaos is too	
Tikki Chaat	\$9
Crisp potato patties with chickpeas, three chutneys and a flurry of pomegranate — Delhi’s winter-evening favourite	
Papdi Chaat	\$9
Layered crisp wafers with potato, chickpeas, sweet yoghurt and tamarind — every bite is a different story	
Dahi Bhalla Chaat	\$9
Soft urad-dal dumplings drowned in cool spiced yoghurt, dressed with chutneys and a confident pinch of black salt	
Bhel Puri	\$8
Puffed rice tossed with onion, tomato, raw mango and tangy chutneys — the Marine Drive sunset, in a paper cone	
Dahi ke Kebab	\$4
Hung yoghurt and soft cheese, breadcrumbed and pan-seared till golden — the gentlest bite on the counter, melts before you chew	
Chana Bhatura	\$10
Pillow-soft fried bhatura with a deeply spiced chickpea curry — one piece is never enough, two is the standard	
Chana Puri	\$8
A lighter cousin to the bhatura — crisp puri with the same hearty chickpea gravy	
Pani Puri — Aata · 8 pcs	\$13
Whole-wheat shells with our house pani — mint, jaljeera and a long tamarind finish. Eat one whole, don’t bite	
Pani Puri — Suji · 8 pcs	\$16
The classic semolina shell — lighter, crunchier, the way Bombay does it	
Dahi Puri — Aata · 8 pcs	\$18
Whole-wheat puris filled with sweet yoghurt, sev and chutneys — cooling, creamy, addictive	
Dahi Puri — Suji · 8 pcs	\$18
Semolina puris piled high with yoghurt, sev and three chutneys — the most-ordered chaat on this side of the kitchen	



House Mocktails

Piña Colada	\$9
Pineapple, coconut cream and crushed ice — a tropical pause	
Mojito	\$11
Hand-muddled mint and lime, sugar-cane syrup, soda over crushed ice	
Khatta Meetha — Aam Panna	\$11
Our house signature — green-mango cooler with roasted cumin, black salt, mint and a long lime finish	

Lassi & Shakes

Mango Lassi	\$6
Alphonso mango blended with thick yoghurt and a whisper of cardamom	
Sweet Lassi	\$6
The Punjabi classic — chilled yoghurt, sugar, a touch of rosewater	
Mango Shake	\$6
Thick, cold, generous — exactly what a milkshake should be	

Tea & Coffee

Masala Chai	\$4
Black tea simmered with crushed cardamom, ginger, clove and full-fat milk — the proper, slow way	
Kashmiri Chai	\$4
The famed pink-hued tea of the valley — gunpowder green, milk, salt-or-sugar, finished with crushed pistachio	
Dudh Patti	\$4
Pakistani-style milk tea, brewed strong and unsweetened in milk alone — “just tea, nothing else”	
Coffee	\$4
Freshly brewed, served hot	

Cold Drinks

Lemonade	\$5
Soft Drinks	\$2
Pepsi / Coke / Sprite / Ginger Ale / Crush	
Mineral Water	\$2
(All drinks made fresh to order. Halal kitchen. Alcohol-free, always).	