

VALENTINE'S DAY SPECIALS

Tandoori Lachha Kebab

Tandoori Seekh Kebab encased in Layered Naan Pastry,
Broiled until Golden Brown.

Amritsari Papad Crusted Paneer

Marinated Paneer Coated in Spiced Papad Crumb & Golden Fried

Hyderabadi Apollo Fish

Freshly Fried Indian Fish, Tossed in Our House-Made Spicy Apollo Sauce.

Mughali Lamb Kheema

Traditionally Braised Mutton Kheema, Cooked in Northern Spices & Herbs

UT Shaam Savera

Spiced Paneer & Spinach Medallions, Fried Then Dunked in Our Rich Tomato
Cream Sauce

Urban Fish Moilee

Traditional Marinated Indian White Fish (Seasonal), Fried Till Golden then
Basted in Fresh Creamy Moilee Sauce

Tandoori Malabar Paratha

Layered Biscoff Cookie Crumb & Our Cookie Butter Malai Cheesecake

Mishtaan Biscoff Cheesecake

Layered Biscoff Cookie Crumb & Our Cookie Butter Malai Cheesecake

Valentine's Molten Brownie

Our Take on the Viral Brownie Pudding, Served Warm with Vanilla Ice Cream.





COCKTAIL MENU

Tamarind Margarita

Mexican Tequila, Hand Crafted Tamarind Syrup & Hint of Spice

Lychee Martini

Fresh Lychee Juice, Elderflower, Vodka, Shaken, (Not Stirred) Over Ice..

Aperol Spritzer

The Classic Aperol Spritz, with a Twist of Orange What More Can We Say?

Hibiscus Dreams

Organic Hibiscus Vodka, Freshly Squeezed Lemonade, Lemon Syrup, this is the Cocktail that Dreams are Made of

Sparkling Cosmopolitan

Citrus Vodka or Gin, Fresh Pomegranate Juice & Sour Liqueur, Topped with Champagne

Lover's Chocolate Martini

Vodka, Godiva Chocolate Liqueur, Baileys, a Hint of Cacao Syrup