



jolly indian



SMALL PLATES

Fried & Tossed

SNACK ATTACK APPROVED BY YOUR INNER CHILD.

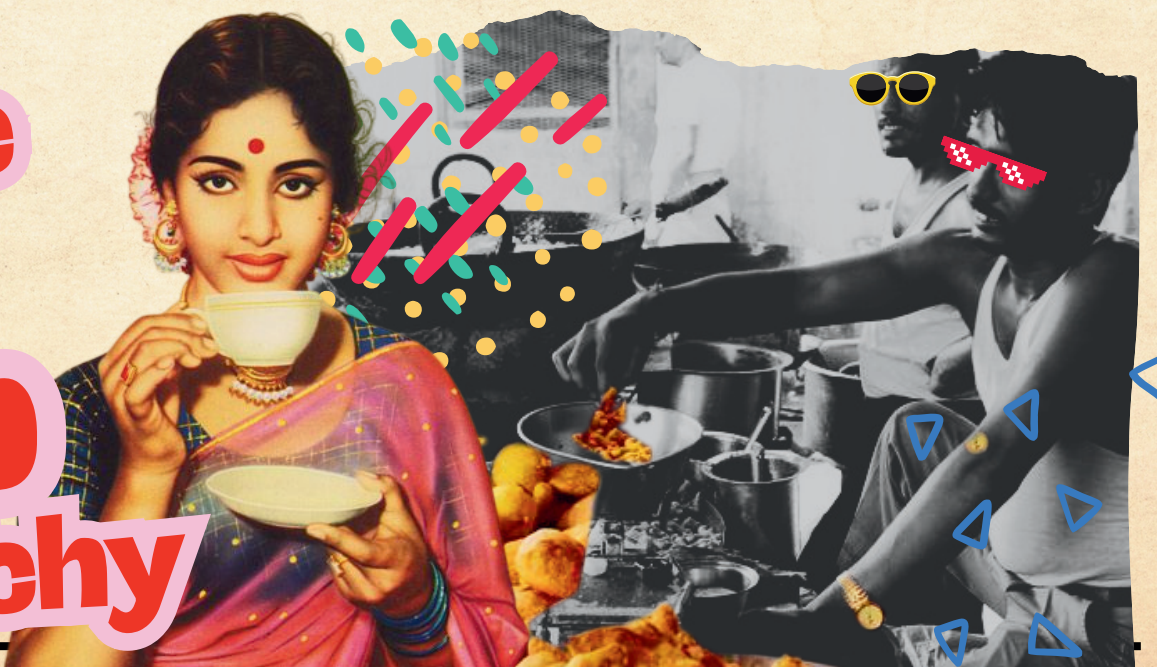
Tasting portions. Ideal for sharing between 2 people.

CRISPY PAPDI PANEER ●	395
Papad crusted paneer filled with green chutney	
KUZHUPANIYARAM PODIMAAS ●	375
With & sambar podi dust	
ASPARAGUS FINGERS ●	545
With parmesan aioli and chilli	
PICKLED ARTICHOKE FRITTERS ●	375
With sous vide lemon cream and chilli	
CHETTINADU SHEPHERDS PIE	395
Chicken thokku, urulai varuval mash	
MUTTON SUKKA	545
With green pea hummus and crispy peas	
AMRITSARI FISH & CHIPS	475
With khadi emulsion and pickled cucumber	

TIME-TESTED 06 RECIPES. NO SUBTITLES REQUIRED.

GUPTA JI BURGER ●	375
Sweet potato vada with methi bread, pumpkin sweet chutney & crunch	
JACKFRUIT THOKKU ROLL ●	375
With jalli roti and coriander aioli	
BROCCOLI FLORETS ●	425
Charred broccoli, beurre blanc and homemade spices	
SPICY TARO FRIES ●	375
Seppan kizhangu varuval tossed with roasted gram	
MARINA KUTTY SOLAM (BABY CORN) ●	375
Crispy Marina masala baby corn fries.	
TAMSAC CHICKEN / EGG / MUSHROOM ●	475
Bar style chilli snack	
MIRAPAKAYA KODI	475
Tender chicken chunks pan tossed with Guntur chilli & Andhra Spices	
BUTTER CHICKEN VADA PAV	425
With methi bread, pumpkin seed chutney	
PEPPER MUTTON SAMOSA	595
With coconut milk ranch and cilantro emulsion	
PRAWN GHEE ROAST	595
With neer dosa	

Let's make
chai
gossip
extra crunchy





OMG

CHAAT



OOG

SMOKED PINEAPPLE CHAAT ●

With froyo, corn salsa & pineapple mousse

375

LOTUS STEM BHEL *Inspired by Bhel Chaat* ●

With warm walnut salad

375

SWEET POTATO CUTLET ●

With cannellini bean ragout, mango chimichurri

375

PAPDI CHAAT ●

Potato mash, sev and crispy peas

345

PALAK PATTA CHAAT ●

With crushed potato, mint emulsion and crispy spinach

345

SALADS

AVO JI SALAD ●

Avocado, poached beets, lettuce, passion fruit vinaigrette

375

CLASSIC GREEN SALAD ●

Tomato, onion, cucumber, carrot and chilli

295



SOUPS



ISD

MURUNGAI SAARU ●

A light, South Indian soup made from drumstick leaves (moringa)

345

INDIAN MINISTRONE ●

Tomato broth, kidney bean, millet and vegetables

345



STD

MURGH MAKHANI SOUP

Chicken broth, makhani sauce and cream
Variant : Paneer

345

LAMB RASAA

Rack broth and peppers

345

KULCHA



CULTURE



MUSHROOM AND EMMENTAL ●

With mustard butter

395

MUHAMMARA AND OLIVES ●

With labneh

395

GONGURA MUTTON

With gun powder served with bell pepper butter

395

CHORIZO AND JALAPENO

With chickpea hummus

395



GRILLS & KEBABS

Tasting portions. Ideal for sharing between 2 people.

MAGIC

- ME EXII PUMPKIN GALOUTI** ● 475
Inspired by Mexican Squash Patty
Wholesome pumpkin shami kebab
- SHROOMY KEBAB** ● 495
Inspired by mushroom and water chestnut dim sum
Truffled mushroom and waterchestnut sheek kebab
- RUBY ROOT KEBAB** ● 525
Beetroot patties with walnut & goat cheese
- BUNGALOW DAHI KEBAB** ● 525
(Inspired by Chef Vikas Khanna's Bungalow Restaurant - NYC)
Thick hung yoghurt kebabs rolled in kunafa
- NEWTO(W)N CHICKEN TIKKA** 525
Inspired by Caesar Chicken
Thyme and garlic marinated chicken tikka with parmesan yoghurt
- TRAVANCORE FISH TIKKA** 675
Inspired by Kannur grilled fish
Fish cubes marinated with Malabar spices & coconut oil
- TANGY GRILLED POMFRET** 775
Inspired by Poondu Meen Kuzhambu
Poondu kozhambu marinated grilled pomfret with crushed potato and cilantro sour cream

CLASSIC

- TANDOORI MUSHROOM** ● 475
Cheese stuffed with Indian spices
- PANEER TIKKA (HARIYALI)** ● 475
Green marination with Indian spices
- CHICKEN TIKKA (RED)** 495
Spicy red chili with Indian spices
- LAMB SHEEK** 625
Minced lamb, Indian spice and herb butter
- LAMB GALOUTI KEBAB** 625
Forcemeat of lamb & Indian spices
- BARRAH LAMB CHOPS** 895
Succulent spiced tandoori lamb chops
- PRAWN TIKKA (NISHAT)** 875
Inspired by Garlic Grilled Prawn
Saffron infused marination with Indian spices



BINDASS

Dishes that require teamwork

- LUCKNOWI RAAN, NAAN** 2750
Whole lamb leg, Indian spices, served with papad, pickles, chutney and potato
- KANYAKUMARI CRAB MASALA, KAL DOSA** 1999
Spicy South Indian crab masala
- LAMB SHANK BRIYANI** 1099
Served with raita, papad and salna
- SALMON KHAN** 1299
Inspired by Filipino Grill Salmon
Sous vide lemon and chervil marinated salmon with whipped feta & chilli

Rice & Breads

- EGG / CHICKEN POTTALAM SORU WITH EGG KALAKI** 495
- GUCHI PULAO WITH TRUFFLES** ● 775
- ASPARAGUS AND WALNUT PULAO** ● 495
- OLD STYLE BRINJI WITH PANEER & PEAS** ● 475
- CHENNAI THAYIR SADAM** ● 345

- NAAN (Plain / Butter / Garlic)** 145
- LACHA PARATHA (Chilli / Pudina / Ajwaini)** 145
- ROTI (Plain / Butter)** 145
- PESTO AND PARMESAN NAAN** 175
- CHEVRE CHEESE AND WALNUT NAAN** 175
- ONION AND CARAWAY SEED LACHA PARATHA** 145
- FERMENTED CABBAGE LACHA PARATHA** 145
- APPAM** 145
- KAL DOSA** 145
- MALABAR PAROTTA** 145



CURRIES



LANGAR DAL MAKHANI ● 495
Overnight cooked dal, cream and Indian spices
Recommended with - Pulao / Tandoori breads

DESI DAL TADKA ● 495
Lentil, tempered with ghee
Recommended with - Pulao / Tandoori breads

KOLKATA EDAMAME MASALA ● 495
Inspired by Bread and Peas Masala
Smoke infused curry with crispy peas and edamame
Recommended with - Bread / Tandoori breads / Pulao

SPICY JODHPURI PANEER ● 595
Soft chunks of paneer in a rich, spicy, tomato-based gravy
Recommended with - Tandoori breads / Pulao

JOLLY VILAYATI SUBZI ● 495
Exotic vegetables with kadai masala
Variant : Paneer
Recommended with - Tandoori breads / Pulao / Malabar parotta

OG MILAGU MUSHROOM ● / 595
CHICKEN
The OG Chettinad black pepper gravy
Recommended with - Malabar parotta / Kal dosa

JOLLY ALOO GOBI ● 595
Confit potato, cauliflower charred, curry sauce and pickled onion
Variant - Paneer
Recommended with - Tandoori breads / Pulao

BIKANER CHOLE BHATURE ● 575
Served with pickle
Add on: Paneer

ISHTEW VEG ● / **CHICKEN** 595
Veg \ Chicken and aromatic spices, slow-simmered in a rich, coconut curry

SPINACH BURRATA ● *Inspired by Palak Paneer* 645
Burrata, spinach coulis, chilli oil
Variant - Paneer

GRANDMA EGG CURRY 445
Inspired by Railway Egg Curry
Pan seared boiled egg, onion and tomato masala
Recommended with - Kal dosa / Malabar parotta / Steamed rice / Appam / Tandoori Breads

BADI MAA'S MARTBAN PANEER 595
(Our chef Vipin's special)
Paneer cooked with pickling spices & Indian aromatics
Recommended with - Malabar parotta / Tandoori Breads

RARA MURGH 595
Rich minced chicken and chicken drumstick curry
Recommended with - Tandoori breads / Pulao / Malabar parotta

PANDARA ROAD BUTTER PANEER ● / 595
CHICKEN
Makhani, chicken tikka / paneer
Recommended with - Tandoori breads / Pulao

SAMBAL ROASTED FREE RANGE PANEER ● / **CHICKEN** 595
Inspired by Sri Lankan Sodhi
With coconut & masala potato cubes with raw mango
Recommended with - Kal dosa / Malabar parotta / Appam

MALLI PANEER ● / **KOZHI** 595
Coriander chermoula chicken / paneer, coriander and coconut beurre blanc
Recommended with - Kal dosa / Malabar parotta / Pulao / Appam

JOLLY GONGURA KARI KOZHAMBU 775
Inspired by Gongura Mutton
Lamb morels, fig leaf along with Indian spices
Recommended with - Malabar parotta / Steamed rice / Kal dosa

NALLI NIHARI 825
Lamb Shank curry, lotus stem chips and chilli
Recommended with - Tandoori breads / Pulao

MARINA MEEN KOZHAMBU 725
Grilled fish steak, fish curry sauce and coriander oil
Recommended with - Kal dosa / Malabar parotta / Steamed rice

CHEMMEEN MOILEE 695
Prawn, coconut masala
Recommended with - Malabar parotta / Steamed rice / Appam

SWEETS

SAHI TUKDA ● 345
Fried bread with rabdi

GULABJAMON ● 345
With whipped mascarpone

RASAMALAI ● 345
Badam kulfi

KULFI FALOODA 425
kesar Kulfi, jelly, vermicelli, Sabja, nuts & rabri.

DESI CHOCOLATE MOUSE ● 345
Peanut oil, crushed peanut and sea salt

COCONUT PAYASAM ● 345
Tender coconut, sugar

COLD SOUTH INDIAN COFFEE ● 345
With whipped mascarpone and cocoa

