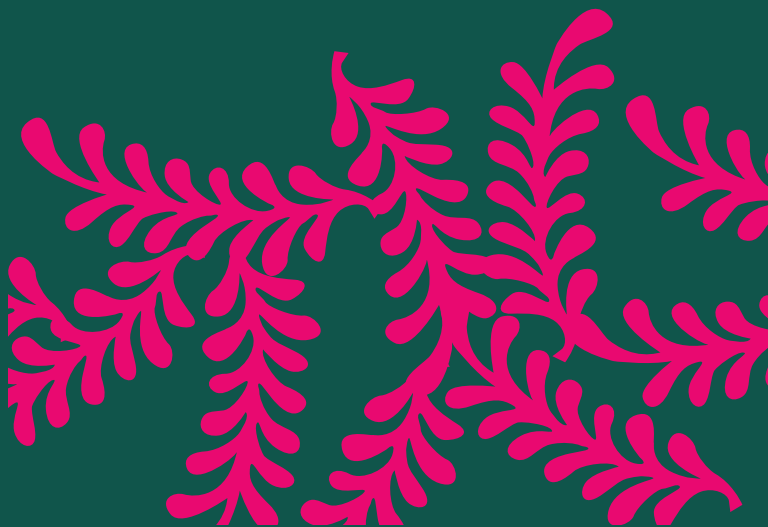




APPETIZER

ऐपेटाइजर

①	MASALA PEANUTS	10
①	SOUTHERN TINDLE 65	16
①	TRIO PANI PURI Adda's take on a popular Indian street food! Fried puff – pastry balls filled with spice mashed potatoes served with 3 different types of pani - elevated to fit a discerning palate.	16
①	DESI PANI PURI Traditional panipuri served Adda Style! Fried puff – pastry balls filled with spiced mashed potatoes served atop a mint flavoured pani.	14
	ADDA NACHOS	
①	VEGETARIAN Home-made gram flour masala papad, topped with chargrilled cottage cheese and spiced salsa queso.	16
	NON-VEGETARIAN Home-made gram flour masala papad, topped with crispy chargrilled chicken and spiced salsa queso.	18
	ADDA FRIED WINGS Deep fried chicken wings tossed in a special sauce.	20
	MALVANI CALAMARI Crispy fried calamari seasoned with chef's secret spice mix. Served with curried mayonnaise.	22
	A.F.C (ADDA FRIED CHICKEN) Chef's special fried chicken served with curry leaf infused mayonnaise.	22
①	POTLI SAMOSA Inspired by the Chinese Bao – our take on a traditional samosa! Mildly spiced asparagus and potato in a savoury pastry. Fried crisp to perfection.	20
①	DESI-TACOS VEGETARIAN Our take on Tacos - Pulled kadhai banana flower drizzled with sweet chilli and sour cream.	20
	NON-VEGETARIAN Our take on Tacos - Pulled kadhai lamb drizzled with sweet chilli and sour cream.	22
🍴	CHILLI MILLI PANEER Tender stir-fried paneer, roasted cashews, peppers, onion and celery. Tossed in chilli soya ginger sauce.	22
	CHILLI MILLI CHICKEN Tender stir-fried chicken, roasted cashews, peppers, onion and celery. Tossed in chilli soya ginger sauce.	22



	SCHEZWAN GARLIC MOMOS VEGETARIAN Steamed and fried Indian dumplings tossed in a Spicy "Schezwan" sauce. India's taken on Sichuan.	20
	NON-VEGETARIAN Steamed and fried Indian minced chicken dumplings tossed in a spicy "Schezwan" sauce. India's take on Sichuan.	22
①	KOLKATA MOMOS VEGETARIAN Assorted vegetables spiced with a hint of ginger encased in a traditional momo casing. Steamed to perfection and served with Indo-XO sauce. Subcontinent's take on dumplings!	18
	NON-VEGETARIAN Minced chicken flavoured with green onion, pickled garlic and soy in a traditional momo casing. Steamed to perfection and served with Indo-XO sauce. Subcontinent's take on dumplings!	20
①	BOMBAY-VADA PAV SLIDER Taking you down memory lane through the shoreline of Juhu. Spicy mashed potato patties, battered and fried. Served in home-made pao bread with mint-coriander dip.	18
🍴	CORN ASPARAGUS TIKKI Corn & asparagus tikki seasoned with, mango and Indian 5-spices.	20
①	PRATA QUESADILLAS VEGETARIAN Crispy prata stuffed with peppers, onions and mozzarella. Served with a side of our secret sauce.	20
	NON-VEGETARIAN Crispy prata stuffed with peppers, onions, chicken and mozzarella. Served with a side of our secret sauce.	22

BOLLYWOOD BURGER SLIDERS

DOUBLE CHEESE POTATO SLIDER

20

Aloo Tikki with a double helping of cheese served atop pickled raddish and sandwiched between a spinach burger bun.

CHICKEN SLIDER

22

Spiced chilly chicken served atop pickled raddish sandwiched between a turmeric burger bun.

SPRING ROLL

VEGETARIAN

18

Spring roll with a melange of spiced vegetable served atop a tangy sauce.

NON-VEGETARIAN

20

Spiced chicken spring roll served atop a tangy sauce.

CHAAT PLATTER

22

Assorted platter consisting of Dahi puri, Papadi Chaat & Aloo Tikki chole chaat.



ADDE DA CHICKEN TIKKA

TANDOOR

तंदूर

MAIN COURSE

मेन कोर्स

ADDE DA CHICKEN TIKKA

28

Indian clay oven roasted chicken marinated overnight with traditional tikka spices.

CAMEMBERT MALAI CHICKEN KEBAB

28

Indian clay oven roasted chicken marinated for 24hrs in camembert and cream. An explosion of creamy and mild flavours.

KOLIWADA FISH TIKKA

30

Chunks of seabass marinated in koliwada spices and roasted to perfection in a traditional tandoor.

CHARRED LAKSA SALMON

32

Adda's take on a local favorite. Succulent salmon swimming in a tandoori mustard curry with a laksa twist!

IRANI PANEER TIKKA

28

Cottage-cheese marinated overnight in Indian 5-spice and roasted to perfection.

CLAYPOT PORTOBELLO

22

Portobello mushrooms marinated with black pepper, spiced yoghurt and cooked in a traditional tandoor.

LAMB SEEKH KEBAB

30

Char grilled spiced minced lamb kebab served with mint chutney.

FLAMBÉED LAMB CHOPS

36

Char grilled spiced minced lamb kebab served with mint chutney.

CHICKEN LOTUS ROOT KORMA

30

Mildly spiced chicken and lotus root in a cashew and cream gravy.

LAMB LAZEEZ KORMA

35

Mildly spiced lamb in a cashew and cream gravy.

PRAWN PEPPER MASALA

32

Chettinaad style prawns in a spicy peppery sauce.

FISH MOILY

30

Mildly spiced seabass in a traditional sauce from the coast of Kochin.

SILIGURI MUSTARD PRAWNS

32

5-spiced marinated prawns in a mustard paste sauce.

SPICY CHETTINAAD FISH CURRY

30

Pan-grilled seabass in an aromatic South Indian Chettinad sauce.

MANGALOREAN SOFT SHELL CRAB CURRY

32

South Indian fried soft shell crabs served Mangalorean style, tempered curry.

THE EAST INDIA CHICKEN TIKKA MASALA

30

Tandoori roasted chicken cooked in a rich and spicy semi dry tomato and onion gravy. Best with naan!

CHOTE MIYA-BHUNNA LAMB

36

Pan-seared lamb cooked with rich whole spices in a tomato-onion gravy.

LAMB ROGHAN JOSH POT PIE 32

Succulent pieces of lamb swimming in a creamy tomato gravy slow cooked to perfection and baked pot pie style!

BUTTER PANEER POT PIE 28

Chef's Signature Paneer Makhani in a pot sealed with flaky pastry. A dish for all senses!

BUTTER TINDLETM POT PIE (PLANT BASED CHICKEN) 30

Chef's Signature Tindle Makhani (plant based chicken) in a pot sealed with flaky pastry. A dish for all senses!

MURAL'S BUTTER CHICKEN POT PIE 30

Chef's signature murgh makhani in a pot sealed with flaky pastry. A dish for all senses!

SAFFRON SHAHI PANEER 32

A mughlai dish like none other. Exquisitely cooked paneer swimming in a creamy sauce of onion and nuts.

① V'LAYTI-MIX STIR FRY 22

Spring vegetables in traditional Indian cashew, onion and tomato sauce.

ADD DAL MAKHANI 20

Black lentil with chef's secret spice blend, slow cooked for over 24 hours. Flavored with fenugreek leaves and finished with cream and butter.

① HIGHWAY DAL 18

Dhaba style slow-cooked lentils tempered with clarified butter.

MIRCHI KA SALAN 22

Pan seared stuffed chillis, cooked in Hyderabad style sauce.

① DARIYA GUNJ EGGPLANT BHARTA 24

Indian take on the baba ghanoush! Mashed clay oven roasted spicy eggplant.

BOK CHOY-COTTAGE CHEESE KOFTA 26

Cottage cheese-bok choy croquettes served in a creamy sauce.

① KURKURI BHINDI FRY 26

Crispy okra, deep fried and served on a bed of mildly spiced curry.

VINDALOO LAMB SHANK 38



MURAL'S BUTTER CHICKEN POT PIE

BIRYANI बिरयानी

① MURAL'S BIRYANI DUM POT 24

Aromatic saffron basmati rice packed with spices and vegetables. Cooked dum style.

MURAL'S BIRYANI DUM POT (CHICKEN) 28

Aromatic basmati rice layered with spiced chicken and cooked dum style.

MURAL'S BIRYANI DUM POT (LAMB) 32

Aromatic basmati rice layered with spiced lamb and cooked dum style.

① MURALS JACKFRUIT BIRYANI 26

Aromatic basmati rice layered with spiced jackfruit and cooked dum style.

MURALS PRAWN BIRYANI 28

Aromatic Saffron Basmati Rice embedded with juicy ocean gem prawns and cooked in a dum pot.

① MIXED VEGETABLE RAITA 6

◇ BREADS/RICE ◇

① STEAMED RICE	5
① SIMPLY NAAN	5
BUTTER NAAN	5
① TANDOORI ROTI	5
PUDINA PARATHA	7
CONFIT GARLIC NAAN	7
ADDA CHEESE NAAN	10
GHEE SAFFRON RICE	8

🍃 ALPHONSO MANGO PISTACHIO KULFI	14
ADDA'S LUV-A CAKE	14
① VEGAN CARROT HALWA	16
🍃 GULAB JAMUN CHEESE CAKE	18



◇ DESSERT ◇

🍃 SAFFRON MALPHUA RABDI	14
PISTACHIO KULFI	14
PULL OVER MOTICHOOR TIRAMISU	18
PAAN ICE CREAM	14