



APPETIZER

ऐपेटाइज़र

① **MASALA PEANUTS** 6

① **SOUTHERN TINDLE 65** 12

① **PANI PURI** 12

Adda's take on a popular Indian street food! Fried puff – pastry balls filled with spiced mashed potatoes, elevated to fit a discerning palate!

ADDA NACHOS 12

VEGETARIAN

Home-made gram flour masala papad, topped with chargrilled cottage cheese and spiced salsa queso.

NON.VEGETARIAN 14

Home-made gram flour masala papad, topped with crispy chargrilled chicken and spiced salsa queso.

① **POTLI SAMOSA** 16

Inspired by the Chinese Bao – our take on a traditional samosa! Mildly spiced asparagus and potato in a savoury pastry. Fried crisp to perfection.

DESI-TACOS 16

VEGETARIAN

Our take on Tacos - Pulled kadhai banana flower drizzled with sweet chilli and sour cream.

NON.VEGETARIAN 18

Our take on Tacos - Pulled kadhai lamb drizzled with sweet chilli and sour cream.

① **TINDLE (PLANT BASED CHICKEN)** 18

Our take on Tacos - Tindle drizzled with sweet chilli and sour cream. A yummy finish.

PRATA QUESADILLAS 16

VEGETARIAN

Crispy prata stuffed with peppers, onions and mozzarella. Served with a side of our secret sauce.

NON.VEGETARIAN 20

Crispy prata stuffed with peppers, onions, chicken and mozzarella. Served with a side of our secret sauce.

A.F.C (ADDA FRIED CHICKEN) 18

Chef's special fried chicken served with curry leaf infused mayonnaise.

MIRAMARI CALAMARI 16

Crispy fried calamari seasoned with chef's secret spice mix. Served with curried mayonnaise.

① **CHAAT PLATTER** 18

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

① **BOMBAY-VADA PAV SLIDER** 14

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.

① **CORN ASPARAGUS TIKKI** 16

Corn & asparagus tikki seasoned with, mango and Indian 5-spices.

CHILLI MILLI CHICKEN 18

Tender stir-fried chicken, roasted cashews, peppers, onion and celery. Tossed in chilli soya ginger sauce.

KOLKATA MOMOS 14

① **VEGETARIAN**

Water chestnut and cabbage 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!

NON-VEGETARIAN 16

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!

BOLLYWOOD BURGER SLIDERS 16

① **VEGETARIAN**

A vibrant beetroot bun with spicy roasted mushrooms sitting atop pickled radish, onion and cucumber. A literal dance in your mouth!

NON-VEGETARIAN 18

A vibrant beetroot bun with spicy chicken sitting atop pickled radish, onion and cucumber. A literal dance in your mouth!

① **TINDLE (PLANT BASED CHICKEN)** 18

A vibrant beetroot bun with spicy tindle sitting atop pickled radish, onion and cucumber. A literal dance in your mouth!

ADDA LAMB CHOPS 32

Grilled lamb chop coated in Mumbai masala.

TANDOOR तंदूर

ADDE DA CHICKEN TIKKA

24

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

BASIL PESTO CHICKEN KEBAB

24

Indian clay oven roasted chicken marinated for 24hrs with low fat basil pesto spices.

CHARRED LAKSA SALMON

28

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

IRANI PANEER TIKKA

24

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

CLAYPOT PORTOBELLO

18

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

LAMB SEEKH KEBAB

26

Char grilled spiced minced lamb kebab served with mint chutney.



ADDE DA CHICKEN TIKKA

BIRYANI बिरयानी

MURAL'S BIRYANI DUM POT

20

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

MURAL'S BIRYANI DUM POT (CHICKEN)

24

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

MURAL'S BIRYANI DUM POT (LAMB)

28

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

MIXED VEGETABLE RAITA

6

MAIN COURSE मेन कोर्स

V'LAYTI-MIX STIR FRY

18

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

ADDA DAL MAKHANI

18

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

HIGHWAY DAL

18

Dhaba style slow-cooked lentils tempered with clarified butter.

MIRCHI KA SALAN

18

Pan seared stuffed chillis, cooked in Hyderabadi style sauce.

DARIYA GUNJ EGGPLANT BHARTA

20

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

BOK CHOY-COTTAGE CHEESE KOFTA

22

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

MASALA LAMB SCOTCH EGG

22

Boiled eggs coated in a spiced minced lamb mixture and served on a bed of Rogan Josh curry.

KURKURI BHINDI FRY

24

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

SPICY CHETTINAD FISH CURRY

26

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

THE EAST INDIA CHICKEN TIKKA MASALA

26

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

BUTTER PANEER POT PIE

26

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

BUTTER TINDLE™ POT PIE (PLANT BASED CHICKEN)

26

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

28

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

MANGALOREAN SOFT SHELL CRAB CURRY

28

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

SILIGURI MUSTARD PRAWNS

28

5-spiced marinated prawns in a mustard paste sauce.

CHOTE MIYA-BHUNNA LAMB

32

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

VINDALOO LAMB SHANK

34

Slow braised lamb shank in a traditional vindaloo.



MURAL'S BUTTER CHICKEN POT

BREADS/RICE

① STEAMED RICE	4
① SIMPLY NAAN	4
BUTTER NAAN	4
① TANDOORI ROTI	4
PUDINA PARATHA	6
CONFIT GARLIC NAAN	6
ADDA CHEESE NAAN	8
GHEE SAFFRON RICE	8



GULAB JAMUN CHEESE CAKE

DESSERT

① ALPHONSO MANGO PISTACHIO KULFI	10
Creamy Indian popsicle with Alphonso mango and pistachios. A perfectly cooling end to an Indian meal.	
ADDAS LUV-A CAKE	12
Molten chocolate cake with spice infused chocolate ganache and masala crumble.	
CRÈME BRÛLÉE	12
Indian spiced crème brûlée.	
① VEGAN CARROT HALWA	12
Carrots slow cooked in almond milk, cardamom & sugar. This low fat carrot halwa is an irresistible treat!	
① GULAB JAMUN CHEESE CAKE	14
A marriage of Indian and Western classics.	