

JAIN MENU

SOUP

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| <p>■ Roasted Tomato and Basil soup \$78</p> <p>Charcoal roasted tomato, basil oil, crispy garlic bread</p> | <p>■ Sweet Corn Vegetable soup \$78</p> <p>Fresh sweet corn blended with vegetables and spices</p> |
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SALAD

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| <p>■ Thai Inspired Calfit Crunch \$118</p> <p>Thai-style crunch salad mix of organic vegetables and garden greens, expertly tossed together and drizzled with special nutty vegan dressing</p> | <p>■ Fig Salad with Feta Cheese \$128</p> <p>Mixed salad featuring a delightful combination of crisp greens, juicy fresh figs, and creamy cheese</p> |
| <p>■ Grilled Paneer/Tofu with Avocado & Quinoa Salad with Blue noodles \$148</p> <p>Grilled options seasoned with a blend of herbs and pepper, served alongside a nutritious quinoa base and a mix of fresh garden leaves and rice Noodles</p> | <p>■ Burrata Cheese with Tandoori Paneer Salad \$148</p> <p>Homemade Tandoori Paneer served with fresh lettuce, rocket leaves, peppers, cucumber, onions, cherry tomatoes & nuts</p> |

INDIAN STREET FOOD

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| <p>■ Tagline Paav Bhaji Fondue \$168</p> <p>A delightful fusion dish featuring creamy mashed mixed vegetables simmered in our chef's special masala, served with crispy charcoal bread</p> | <p>■ Spicy Edamame Peanuts Bhel \$128</p> <p>A vibrant medley of crunchy rice puffs, creamy avocado, and tender edamame, all tossed in a zesty mint sauce.</p> |
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TANDOOR CLASSIC

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| <p>■ Angara Paneer Tikka \$168</p> <p>Cottage cheese, yogurt, blend of aromatic spices, mint and yogurt emulsion</p> | <p>■ Vegan Sheesh kebab \$168</p> <p>Delightful flavor of our mildly spiced plant-based meat skewers</p> |
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SMALL PLATES

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| <p>■ Khakhra Nachoes \$128</p> <p>Tortilla Chips layered with melted cheese, jalapeno, olives, salsa, sour cream, guacamole</p> | <p>■ Vegan Dynamites \$108</p> <p>Golden Crispy cauliflower/ shrimp tempura drizzled in our signature hot & spicy sauce</p> |
| <p>■ Avocado Cheese Toast \$98</p> <p>Avocado served on Toast with cheese and Cream cheese</p> | <p>■ Avocado Paneer Sandwich \$108</p> <p>Fresh avocado & Paneer sandwich served in our premium pesto bread</p> |

BIRYANI

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| <p>■ Subz Deg Biryani \$208</p> <p>Seasonal vegetables, spiced aged basmati, burani raita</p> |
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BIG PLATES

Signature 24 K Butter Paneer Rich and creamy Indian Cottage Cheese Paneer simmered in a luxurious blend of spices and golden 24K butter. \$208	Kadai Paneer Paneer cubes cooked in a rich, spiced tomato and bell pepper gravy \$158
Methi Malai Edamame Fresh edamame and paneer (Indian cottage cheese) cooked in a rich, spiced tomato-based gravy \$158	Daal Makhani Slow Cooked Black Lentils and akaidney beans, cream and aromatic spices \$158
Yellow Daal Tarka Split yellow lentils cooked to perfection and tempered with aromatic spices, garlic, and cumin \$138	Chana Masala True Punjabi-style chickpeas, expertly cooked in a rich blend of authentic Indian spices. \$148
Cauliflower and Shimla Mirch Ki Sabji Tender potatoes and cauliflower, sautéed with aromatic spices such as turmeric, cumin, and coriander \$138	Mixed Vegetable Curry Mix of Fresh Vegetables cooked with tomatoes and spiced gravy \$138

SIDE DISH

Spiced Peanuts Crispy, roasted peanuts tossed in a flavorful blend of spices, cumin, chili powder, and lemon Juice \$58	Masala Papad Fried Indian crackers topped with fresh tomatoes coriander and chaat masala \$48
Rosemary Mint Summer Kakdi raita Refreshing Blend of Homemade yoghurt Cucumber, Rosemary and Mint \$48	Zafrani Pulav Saffron-infused delicately cooked with basmati rice, nuts, and a blend of spices \$68
Spiced Aged Basmati Rice Long grain fully rice Infused with a blend of aromatic spices \$48	Pulao Rice Saffron-infused delicately cooked with basmati rice, nuts, and a blend of spices \$68
Fragrant Cumin Roasted Basmati Rice Basmati rice toasted with cumin seeds \$58	

TAGLINE SIGNATURE BREAD BAR

Cheese Naan Flat soft homemade naan bread loaded with cheese \$78	Roomali Roti Papery thin soft Indian flatbread \$78
Parmesan Chur Chur Paratha Flaky flatbread sprinkled with a rich blend of Parmesan cheese \$78	Pudina Laccha Paratha A flaky, layered Indian flatbread infused with fresh mint (pudina) \$78

TAGLINE CLASSIC BREAD BAR

Mix Breads Basket An assortment of plain, butter naan and paratha \$128	Plain Naan/ Tandoori Roti Flat soft bread / round-shaped whole wheat baked in clay tandoor oven \$58
Butter Naan White bread stuffed with garlic/butter baked in clay tandoor oven \$58	

DESSERTS

Gulab Jamun served with Gelato Creamy, rich gelato infused with the aromatic flavours of saffron complemented by soft Gulab jamun pieces. \$128	Vegan Chocolate Cake Our signature artisan-crafted vegan chocolate fudge cake served chocolate sauce & non-vegan whipped cream \$108
Ras Malai Nest Spongy cheese dumplings (ras malai) soaked in a creamy, sweet milk sauce served with Vermicilli Nest \$128	