



In the early years of India's great railway journeys, when steam engines stitched together distant towns and bustling cities, travel was more than movement — it was discovery. From the spice markets of the south to the royal kitchens of the north, from coastal towns rich with coconut and curry leaves to the rugged plains where smoky grills perfumed the evening air, every stop revealed a new story told through food.

Trains carried not just passengers, but aromas — biryani wrapped in banana leaf, hot chai poured at crowded platforms, sweets shared between strangers who would soon become companions of the journey.

This is the spirit of Indiyaana.

In the kitchen, Chef Jesu Lambert brings this journey to life. With over 25 years of experience and a deep understanding of Indian cuisine, his approach is rooted in tradition yet shaped by global exposure. The result is a menu that feels familiar at heart, yet elevated in presentation and technique.

A place inspired by the many routes of India, where flavours travel across regions, traditions meet creativity, and every dish carries the memory of a place. Not confined to one kitchen, but shaped by many.

Not bound by borders, but guided by taste.

A journey across India, one plate at a time.

Thank you for dining at Indiyaana.

Appetizers - Vegetarian

Kathal Galawat Tacos 🍷 \$16

Spiced raw jackfruit slow-tossed in a royal masala, wrapped in soft tacos for a bold, smoky, plant-forward bite.

Rangrez Kebabs 🍷🥗 \$12

Creamy, cheese-kissed kebabs with a soft melt-in-mouth texture, subtly layered with vibrant hues and delicate spices.

Malai Broccoli 🍷 \$18

Creamy cheesy-marinated broccoli roasted to a soft, smoky finish

Medhu Vada – The Classic Indiyana 🥗🥗 \$12

Golden lentil doughnuts—crisp outside, soft within—served the traditional way.

Godavari Gobi Fry – Andhra Spice Toss 🥗🥗 \$16

Crispy cauliflower finished in bold hand pound Andhra spices—fiery, crunchy, and addictive.

Ghee Podi Punugulu \$12

Crisp, golden fritters tossed in aromatic spice podi and finished

Lachedar paneer \$22

Delicately layered paneer marinated in aromatic spices and grilled to perfection, offering a rich, smoky experience.

Thecha Paneer Tikka \$20

Spicy green chilli crushed peanut marinade coating charred paneer cubes

Mix Veg Pakoda – Monsoon Classic 🥗🥗 \$12

Crispy fritters of seasonal vegetables in a spiced gram flour batter

Punjabi Samosa 🥗🥗 \$10

Crisp, golden pastry stuffed with a spiced potato and pea filling, bursting with bold North Indian flavors.

Paani poori Shots 🥗🥗 \$8

Juicy spheres bursting with tangy spiced water

Mango Dahi Pops 🥗 \$8

Sweet, tangy mango yogurt bites with a refreshing finish

* 🍷 = Chef's Recommended

* 🥗 = Nut Free

* GF = Gluten Free

* 🌶️ = Spicy

*Please inform your server of any allergies

*Service charge of 18% will be added to parties of 5 and above

*Convenience fee of 3% will be applied to all credit card transaction

Appetizers - Non - Vegetarian

Mango Glazed Chicken

Bites 🌶️👉 \$18

Tender chicken morsels tossed in a vibrant sweet-tangy mango sauce with a subtle hint of spice for a refreshing tropical bite.

Southern Spicy

Chicken 🌶️👉 \$18

Crispy chicken tossed in fiery green chillies and later a silky scrambled egg glaze.

Cilantro Chicken 🌶️

\$18

Stir-fried chicken tossed in a vibrant cilantro sauce, bursting with fresh, herbaceous flavors and a light spicy kick.

Charred Tikka Cuts

\$20

Perfectly grilled, spice-marinated chicken with a smoky, juicy finish

Cream Silk Malai Chicken \$22

Velvety, mild, cream-infused chicken with delicate aromatics

Guntur Wings 🌶️🌶️

\$18

Fiery fried chicken wings tossed in a bold Guntur chilli tangy masala, delivering a punchy, smoky heat with every bite.

Royal Smoked "Pathar"

Gosht 🌶️ \$28

Juicy lamb chops kissed by hot stone and layered with bold marinade flavors tandoor-grilled lamb chops

Salmon Tikka With

Coconut Lime Sauce \$28

Grilled tikka served over a light coconut-lime reduction

Indiyaana Lobster 🌶️

- Fire | Spice | Silk \$42

Crafted your way—smoky tandoor or spiced pepper fry or rich, buttery machli

Coastal Crab Bhurji \$28

Flaky crab meat scrambled with peppers and bold spices, delivering a refined coastal beach experience.

Pandiyan's Lamb Sukka \$22

Slow-roasted lamb tossed in a robust dry masala with curry leaves, black pepper, and roasted spices for a deep, fiery finish.

Kerala Gold Shrimp

Porichathu \$24

Crispy fried shrimp tossed in a fragrant blend of bold Kerala spices for a rich, coastal finish.

Tandoori Shrimp 🌶️🌶️ \$32

Large shrimp grilled with fiery spices and smoky charred notes

Amritsari Fish Bites 🌶️ \$22

Punjabi-style spiced fish fritters with a zesty, crispy finish

Marina Tawa Fish 🌶️🌶️👉 \$22

Tawa-roasted fish coated in hot and tangy masala with curry leaves and garlic, delivering a bold, spicy coastal kick.

Entrée - Vegetarian

Emerald Burrata 🥗👏 \$18

Creamy burrata resting on spiced spinach purée, finished with tempered aromatics and crisp textures.

Darbaari Paneer \$18

Charred paneer folded into a multi-layered, rich masala gravy.

Twilight Kofta Symphony \$18

Spinach and paneer dumplings revealing a golden core, set in a velvety tomato saffron gravy.

Shahi Paneer Royale \$18

Soft paneer folded into a rich cashew-cream reduction, subtly sweet and perfumed with spices.

Kashmiri Navratan Khorma \$18

Nine-gem vegetables in a luxurious nut-based emulsion, delicately spiced with a Persian touch.

Dal Makhni 🥗👏 \$18

Black lentils cooked overnight with butter and cream for deep richness.

Yellow Lentil Curry, Tempered Finish 🥗👏 \$16

Light, comforting lentil curry finished with aromatic tempering.

Punjabi Chole, Amritsar Style 🥗👏 \$16

Chickpeas slow-cooked with bold spices and dark roasted notes.

Bhindi Kolhapuri, Spiced Reduction 🌶️ \$16

Okra tossed in a fiery Kolhapuri masala with intense spice depth.

Garden Jalfrezi Medley \$16

Seasonal vegetables tossed in a vibrant, tangy masala reduction with bold wok-fried notes.

Udupi Khurma 🥗👏 \$14

A delicate, mildly spiced vegetable curry from Udupi simmered in a coconut-cashew gravy with subtle sweetness and aromatic South Indian spices.

Ennai Kathrikai 🌶️🥗 \$14

A classic from Tamil Nadu, featuring baby eggplants slow-cooked in a rich, tangy tamarind gravy with roasted spices and gingelly oil for a deep, rustic flavor.

Entrée - Non - Vegetarian

Indiyaana Signature Butter Chicken 🍲👏 <i>Refined tomato-butter emulsion with slow-cooked chicken and subtle spice layering</i>	\$22	Railway Goat Curry 🍲👏 \$28 <i>Colonial-era spiced goat curry simmered in a tangy, robust gravy with warm whole spices</i>
Molten Spice Lava Chicken 🍲👏 <i>Tandoori chicken preparation with rich cheesy sauce served with lace flat bread</i>	\$26	Coramandal fish Curry 🍲👏 \$22 <i>Bold, coastal-style fish curry marrying Andhra Pradesh heat with Tamil Nadu tang</i>
Classic Chicken Tikka Masala, Refined <i>Char-grilled chicken folded into a balanced, velvety masala sauce</i>	\$22	Alleppey Fish Curry, Coconut Essence 🍲👏 \$22 <i>Delicate fish simmered in a light coconut gravy with curry leaf aroma</i>
Chettinad Pepper Chicken 🍲 \$18 <i>Robust South Indian spices with cracked black pepper and a deep roasted finish</i>	\$18	Lobster Lababdar \$42 <i>Succulent lobster simmered in a rich, buttery tomato-cashew gravy with gentle spices and a velvety finish</i>
Chicken Kura 🍲 \$18 <i>Rustic Andhra-style chicken curry slow-cooked with bold spices and a hint of poppyseed</i>	\$18	Sides Yoghurt \$5 Fresh, house-set Chutneys \$5 <i>Avocado mint, cranberry tamarind, hot tomato</i>
Kashmiri Rogan Josh, Slow Braised 🍲 \$22 <i>Aromatic lamb curry enriched with traditional Kashmiri spice infusion</i>	\$22	Papad \$3 <i>Crisp lentil wafers</i> Bhurani Raita \$7 <i>Fried garlic infused spiced yoghurt</i>
Goan Lamb Vindaloo, Aged Spice Reduction <i>Slow-cooked lamb in a bold inegar-chili reduction with layered heat</i>	\$22	Bisi Bele Bath \$16 Basmati rice \$5 Ponni rice \$5 Sambar \$5 Rasam \$4

Rice & Biryani

Hyderabadi Chicken Biryani, Classic Dum \$22
Saffron-kissed rice with spiced chicken, sealed and slow-cooked

Mutton-Wedding Biryani \$26
Tender goat layered with aged basmati and signature spice blend

Lamb Shank Biryani, Dum-Sealed 🍽️ \$45
Fragrant rice layered with slow-braised lamb shank and aromatic spices

Vegetable Biryani 🌱 \$20
Fragrant basmati layered with vegetables and paneer and slow-cooked on aromatic mint and yoghurt masala

Subzi Kheema Biryani \$22
Fragrant basmati with vegetables and finely minced protein slow cooked in spiced masala for a rich style biryani experience

Artisan Breads | Tandoor & Tawa 🌱

Butter Naan \$5
Soft leavened bread finished with cultured butter

Garlic Naan \$6
Tandoor-baked bread infused with roasted garlic

Tandoori Roti \$5
Whole wheat flatbread

Tawa Roti \$7
Hand-rolled flatbread cooked on the griddle

Amritsari Kulcha \$6
Stuffed bread with spiced filling, crisped in tandoor

Cheese Kulcha \$7
Melted cheese-filled kulcha with a golden finish

Malabari Paratha 🌱 \$6
Flaky, multi-layered coastal bread

South Indian Classics

Idly 🌱 \$10
Soft, fluffy steamed rice cakes, light and wholesome, served as a classic South Indian staple.

Sambar Idly \$12
Pillowy idlis soaked in a flavorful lentil-based sambar, infused with spices and a comforting, tangy warmth.

Classic Plain Dosa 🌱 \$14
Crisp fermented rice crêpe

Mysore Masala Dosa 🌶️ \$15
Chutney-Laced, Fiery & Aromatic

Paneer Dosa \$15
Spiced Cottage Cheese Fold

Ghee Roast Dosa \$15
Golden crisp dosa finished with aromatic ghee

Rava Dosa \$15
Lacy semolina crêpe with a delicate crunch

Amul cheese Dosa \$16
Mild, indulgent with a melted cheese finish

Egg Karam Dosa 🌶️ \$18
Bold pepper-fried chicken with curry leaves wrapped in a crispy dosa.

Indiyaana Special Non-Veg Dosa 🍽️ \$35
Signature dosa segmented with mutton sukka, spiced chicken, egg podi, and chicken tikka masala for a multi-flavor experience

NH44 Thali

A Culinary Journey of India

Inspired by India's longest highway, NH44, this signature thali at Indiyaana takes you on a flavorful journey from Kashmir to Tamil Nadu. Thoughtfully curated across regions, each dish presents a harmony of North and South Indian comfort dishes, bringing together diverse traditions on one grand plate.

Lunch Only

NH44 Vegetarian Thali

\$29

A wholesome selection of regional vegetarian classics, celebrating India's rich culinary heritage.

NH44 Non-Vegetarian Thali

\$39

An indulgent spread featuring iconic chicken, lamb, and seafood specialties paired with traditional accompaniments.

Dessert

Smoked Jamun

Indulgence 🍷

\$14

Warm baked jamun crowned with cream, unveiled under a veil of aromatic cold smoke.

Indiyaana Dessert Trilogy **\$12**

A curated trio of signature sweets—apricot cobbler with ice cream, baked jamun, and biscoff halwa.

Falooda Nebula 🍷

\$14

Classic falooda elevated with apple-infused theatrical aromatic smoke.

Toasted Makhana Kheer **\$10**

Foxnut pudding simmered in reduced milk with nuts and saffron, offering a delicate sweetness and rich texture

Biscoff Royale Double

\$10

Warm saffron kissed bread halwa with molten Biscoff, crowned with a silky vanilla ice cream.

Apricot Kubani Cobbler **\$10**

Slow-stewed apricots baked under a golden crust, served warm with indulgent richness.



INDIYAANA

Kitchen | Lounge Bar | Banquets

