

# BRUNCH

- TANDOORI CHALLI** **V** GF **DF** **11**  
roasted corn on the cob, lime, chili powder
- KACHUMBAR SALADE** **V** GF **14**  
cucumber, red onion, tomato, pomegranate seeds, cumin, cilantro, mint, yogurt drizzle
- CARDAMOM FRENCH TOAST** **V** **18**  
thick cut challah French toast, maple syrup, cardamom orange whipped cream
- TIMATAR KHAGINA** **V** **16**  
scrambled eggs, tandoori gouda, tomatoes, red onion, thai chili, spicy greens, on toasted brioche
- SHAKSHUKA** **V** GF **DF** **18**  
sunny side up eggs served in spicy onion - bell pepper - tomato masala
- ALOO CHEELA** **V** GF **16**  
chickpea flour pancake spiced with thai chili and cumin, caramelized onions, roasted potatoes, cilantro, cumin raita
- MURGH SHAHI KORMA** GF **22**  
bone in chicken stewed in turmeric cream curry, cashews, almonds, pistachio, raisins
- NIHARI** GF **DF** **28**  
beef shank braised in onion ginger garlic masala, lime, cilantro
- CARDAMOM BANANA BREAD** **V** **14**  
rose cardamom syrup, pistachio
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## BREAD

TANDOORI NAAN **3**  
butter, salt, cilantro

GARLIC NAAN **3**  
garlic butter, salt

ADD DIPPING SAUCE TRIO **3**  
mango-thai chili chutney, melted  
spiced gouda, cilantro-lime raita

## CHAI

KADAK CHAI **5**  
black tea, cardamom, milk

## Babur's Bottomless Mughlai Brunch

\$50 per person

all you can eat

+

bottomless spiced mulled wine