
tapori


Kashmir
Ladakh
Jammu
Himachal Pradesh
Punjab
Haryana
Uttarakhand
Rajasthan
Delhi
Uttar Pradesh
Sikkim
Arunachal Pradesh
Assam
Meghalaya
Manipur
Tripura
Mizoram
Bihar
West Bengal
Jharkhand
Gujarat
Madhya Pradesh
Chhattisgarh
Odisha
Maharashtra
Telangana
Goa
Andhra Pradesh
Karnataka
Kerala
Tamil Nadu

Hello, welcome to my India!

I'm Tapori, your guide on this incredible ride through the streets and flavours of India. A street-smart wanderer with a love for food, I've journeyed across the country, discovering its diverse cuisines - there are as many cuisines as there are states, cultures, and communities! This menu celebrates my favourite dishes, each dish telling its own story, and each bite reflecting a distinct corner of this magnificent land.

Our expedition begins in the snowy peaks of the Himalayas, winds through the bustling streets of Mumbai, delves into the regal heritage of Rajasthan, and basks in the tropical sun of Kerala. We traverse through the verdant fields of Punjab, wander the ancient ghats of Varanasi, and lose ourselves in the aromatic tea gardens of Assam.

As you turn these pages, imagine yourself a traveller on a timeless journey, exploring the hidden culinary gems of India's 28 states and 8 union territories. Here, you will not just taste food, you will experience stories of traditions passed down through generations, secret recipes whispered in family kitchens and spices that carry the essence of lush and arid lands.

Each dish you savour is a chapter from my travelogue, prepared to transport you to a different time and place. So, dear traveller, let your taste buds be your guide, your curiosity your compass, and your appetite for adventure insatiable. This isn't your typical Indian fare, we're serving up culinary gems off the beaten path. So don't expect the usual stops like butter chicken galli and dal makhani lane, you're about to explore the uncharted territories of Indian cuisine.



small plates

dahi bara aloo dum – odisha (v) 400

traditional odia street food delight, these lentil dumplings come soaked in a tangy yogurt sauce, combined with a spicy potato curry garnished with fresh onions, coriander, and crispy sev.

siddu – himachal pradesh (v) 390

a breakfast staple from the mountains of himachal, delightful lentil stuffed steamed buns served with zesty chilli-sesame (til ki chutney) and nutty flaxseed (teesi ki chutney) dips - also available in chicken

gobhi musallam – uttar pradesh (v) 420

tapori's take on the classic uttar pradesh delight, creamy, roasted cauliflower with a whole roasted beetroot

mochar chop – west bengal (v) 400

crispy potato and banana blossom croquettes, the ultimate bengali party pleaser, served with mint chutney

dal pakwan – sindhi (v) 400

a sindhi brunch masterpiece, it's a delightful medley of sweet, spicy & tangy lentils served with crisp flatbread, creamy yoghurt, coriander & date chutneys, our tribute to the sindhi community

indori khopra patties – madhya pradesh (v) 400

these crunchy delights from indore's famous sarafa bazaar pack a punch with their spicy, sweet, and tangy coconut filling. best enjoyed hot with our house-made chutneys.

all prices are in thai baht subject to additional 7% vat & 10% service charge



small plates

tawa-masala kaleji ice cream – new delhi & tamil nadu **490**

north meets south in this unconventional dish inspired by delhi weddings, spiced chicken liver ice cream served on a bed of crispy dosa crumble

pork vindaloo – anglo-indian **530**

a spicy hot and sour pork curry of portuguese origins from the recipe books of the anglo-indian families of kolkata, served with goan poee bread

scallop ceviche – goa **650**

goa on a plate – fresh hokkaido scallops cured in spices with a refreshing fennel & onion salad, served with sol kadi (kokum & coconut milk digestif)

kheema ghotala – maharashtra **550**

a taste of mumbai's true tapori culture, spicy minced lamb or beef paired with the classic ladi pav – the city's signature bread

amristari machli – punjab **450**

tapori's take on the amritsari classic, fried fish meets a mint chutney & mango salsa for a street food experience bursting with flavour

wahan mosdeng – tripura **450**

transport your senses to the state of tripura with this traditional salad of pork with timur (indian sichuan pepper), finely sliced onion, ginger & coriander

tabak maas – jammu & kashmir **890**

a taste of kashmir – succulent new zealand lamb ribs simmered in milk, ghee & spices, served with doon chetin (a walnut yoghurt dip & apple relish)

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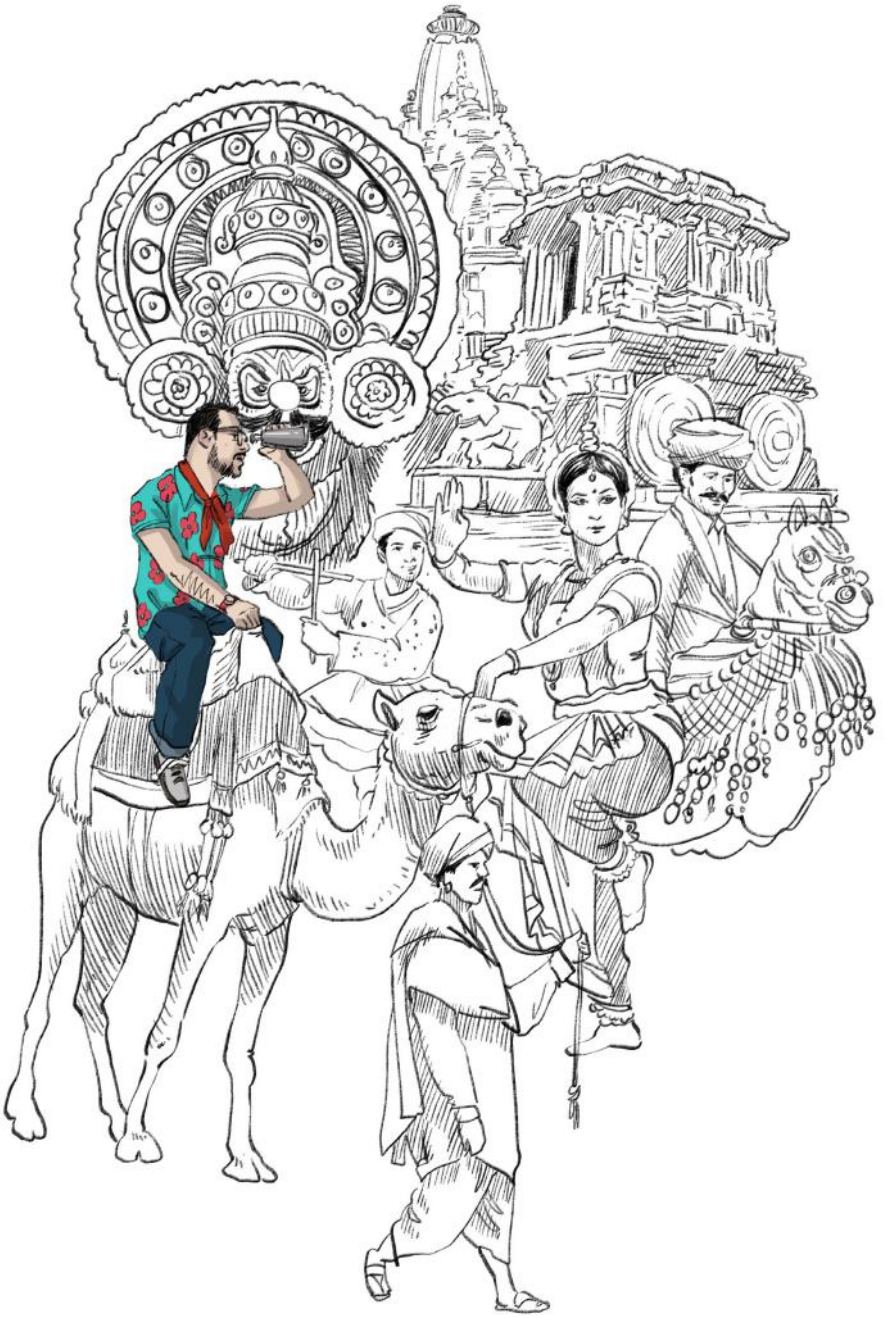

large plates

undhiyu – gujarat (v) **550**

a traditional mixed vegetable dish from gujarat, delicately spiced & served with mini fenugreek & millet flatbread (methi bajra thepla)

bajra khichda – rajasthan (v) **550**

a hearty rajasthani lentil & millet porridge, infused with onions, garlic & yoghurt served with ghee & spiced papad crumbs

tomato pappu with dibba rotti – andhra pradesh (v) **550**

the bold flavours of andhra make this spicy lentil curry tempered with curry leaves, garlic and chilli irresistible. best mopped up with the dibba rotti, a thick flatbread made from rice flour and lentil.

kizhi parotta – tamil nadu **660**

a tamil nadu favourite, mildly spiced chicken & flaky flatbread, wrapped in a banana leaf bundle & served with an onion yoghurt - vegetarian option available

masur tenga – assam **660**

literally translating to 'sour fish', a home-style assamese fish curry served with a traditional fermented dry fish chutney & timur (indian sichuan pepper) spiced rice

nuste ambat – karnataka **790**

experience flavours from the coast of karnataka with crab, mussels, clams & prawns simmered in a curry of freshly ground coconut & spices, served with thin rice crepes (neer dosa)

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large plates

natukozhi pulusu – telangana **690**

rustic, spicy chicken gravy, enriched with freshly ground spices & coconut, paired with steamed finger millet porridge

doi maach – west bengal **690**

a soul satisfying gently spiced fish stew cooked with yoghurt, served with signature gobindobhog rice

naga pork curry & singju – nagaland & manipur **690**

authentic taste of nagaland in a hearty pork curry cooked with fermented bamboo shoot & served with a manipuri vegetable salad & indian sichuan pepper-flavoured (timur) rice

beef ularthiyathu – kerala **690**

spicy beef chilli fry from kerala, cooked with coconut & curry leaves, served with malabari parotta

jadoh & oma sibing – meghalaya & bodoland **690**

traditional breakfast of the khasi tribe from meghalaya, rice cooked with pork & pork fat, seasoned with ginger, pepper and prized lakadong turmeric, served alongside a black sesame pork curry, our tribute to the people of bodoland

lobster assad – pondicherry **2000**

a rich, mildly spiced lobster curry inspired by the french-creole cuisine, finished with cashew & fresh coconut paste, served with buttered white rice, our tribute to the indo french community

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desserts

benami kheer – uttar pradesh (v) **400**

can you guess the secret ingredient of this legendary dessert from the royal kitchens of awadh? this lost recipe or 'pudding with no name' is a true taste of history

idukki gold – kerala (v) **400**

our tribute to the traditional payasam, a celebration of the beautiful temples and gardens of idukki

lonavala chocolate fudge – maharashtra **400**

a trip down memory lane to lonavala with this delightful tart filled with old-fashioned chocolate almond fudge served with a scoop of house-made vanilla ice cream

bun-maska ice cream – parsi **400**

mumbai's irani cafés inspire tapori's bread & butter ice cream, a creamy homage to the timeless comfort food transformed into a frozen delight, served with cutting chai, our tribute to the parsi community

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