

High tea

3:30 pm–6:30 pm

Teatime at Taftoon is always exciting, because we bring you authentic street fare that people travel the breadth of India to taste. Try the kulchas, rolls and chaats of Kolkata, Amritsar and Delhi, paired with a brew from our wonderful selection.

Palak Bhalla Papdi 389

Dera Bassi, Punjab

Light, melt-away urad and spinach dumplings stuffed with mixed achaar, drizzled with creamy yoghurt, served with tangy, sweet-sour imli and green chutneys

Mooli Ki Kachori 429

Famous street food of Bihar.

Flaky outside and hollow inside, flour dough balls stuffed with radish mixture, deep fried and served with yogurt-based mint sauce and sautéed green moong

Ambarsari Pakodey 429

From Lawrence Road, Amritsar's Khao Galli

Baby corn, spinach and cauliflower, cheese and paneer fritters dipped in a fiery red Amritsari batter and fried

Dahi Bhutteyan de Kebab 429

Jalandhar

Hung yoghurt and tender kernels of corn, crushed with finely chopped, fresh yellow and green chillies; these tikkis are served with a flavourful mint chutney

Kanpur ki Aloo Tikki Chaat 289

From the thin lanes of what was once called the "Manchester of East

Chole aur bread Kulchey 289

Amritsari street food

Kheema aur Kulcha

Patiala's street food

Nutri Kheema 289

Tawa Mutton Kheema 329

Calcutta Nizami Rolls

Calcutta's Favourite

Veg Paneer Roll	319
Egg Paneer Roll	289
Chicken Roll	329
Mutton Roll	409

Galauti Kabab

 589

From the royal kitchens of the Lucknowi Nawabs

Seriously soft, flavourful, minced lean mutton, blended with smoked, browned onion paste, slow-cooked on a mahi-tawa.

Chicken Chaap

 589

Mughlai cuisine inspired, Bengali recipe.

Juicy and moist chicken leg, slow cooked in aromatic, thick yogurt gravy with in-house blended garam masala.

Afghani Mantu

 599

Street food of Afghanistan

Dumplings filled with minced lamb, onions, very few spices, steamed and topped with tomato-based sauce and garlic flavored yogurt sauce.

Rice & Biryani

Kaali Daal

 589

Traditional preparation, Undivided Punjab

Rajma and black urad, slow-cooked without onion or garlic, and very few spices

Bhapa Chawal

 289

Indian home style

Aromatic long-grained steamed basmati sourced from Punjab

Sofiyani Sabziyon ki Biryani

 489

Raampur, royal Avadhi

Basmati rice dum cooked with delicately handled seasonal vegetables flavoured with spices, saffron and cream

Biryani Kaibari

 589

Khyber Pass region

Chicken on the bone layered with fragrant basmati rice, elevated by apricot or khubani