

Appetizers

Celebrity Scoop Arancini - \$12.00

A fusion take on arancini – rajma chawal rolled into golden fried balls with a cheesy heart, paired with cranberry chutney

Drama Queen Dahi Kunafa - \$12.00

Velvety yogurt patties mixed with herbs and spices, pan-seared to a golden crisp

Gossip Gully Ram Ladoo - \$12.00

Golden moong dal fritters served with tangy chutneys, grated radish, and a dash of chaat masala for that classic Delhi Street flavor

Spotlight Spice Samosas - \$9.00

Our golden, flaky, deep-fried pastries are stuffed with a hearty and aromatic filling of spiced potatoes served with our signature chutney

Celebrity Crush Paneer Pakoras - \$12.00

Soft cottage cheese cubes dipped in spiced chickpea batter and fried to golden perfection – a crunchy snack-time favorite

Editor's Pick (Picks from our Chef)

Keema Pav - \$16.00

Spiced minced goat simmered with tomatoes and fragrant spices. Finished with fresh cilantro and served with griddle-toasted pav buns for an authentic, scoopable experience

Headliner Pav Bhaji - \$14.00

Our savory, spiced vegetable curry, topped with fresh cilantro and served with a side of buttery, griddled bread rolls (pav)

Bombay Blockbuster Vada Pav - \$12.00

Indian roll stuffed with potato and topped with chutney and garlic sesame crumble

Chaat

Celebrity Splash Pani Puri 6 pieces - \$9.00

Crispy fried puffs stuffed with yellow peas, served with tangy tamarind-mint water

Runway Papdi Couture - \$12.00

Crispy papdi topped with potato-matar mix, chutneys, sweet yogurt, pomegranate seeds, beetroot juliennes

Page 3 Paparazzi Palak - \$12.00

Spinach dipped in gram flour batter, deep-fried and topped with yogurt, tamarind, mint chutney, pomegranate seeds and Indian spices

A-List Aloo Tikki - \$12.00

Potato patty stuffed with chana dal, topped with yogurt, chutneys, and garnished with pomegranate seeds and beetroot juliennes

Gossip Bhel Mix - \$9.00

Crispy puffed rice tossed with onion, pomegranate seeds in a tangy and sweet chutney

Celebrity Samosa Breakdown - \$12.00

Deep-fried pastry stuffed with potatoes served with sweet and spicy chutney, pomegranate seeds topped with yogurt

Page 3 Velvet Bhalla - \$12.00

Lentil dumplings soaked in yogurt and topped with pomegranate seeds sweet and mint chutney, served with crispy papdi

Glam Puri Pearls 6 pieces - \$12.00

Crispy fried puffs filled with yellow matar tossed in sweet and spicy chutney, topped with sweet yogurt & pomegranate seeds

Page 3 Show Stoppers

Lucknow Galouti Melt - \$20.00

Melt-in-your-mouth minced mutton patty from the royal kitchens of Lucknow

The Nawab's Ransom - \$22.00

Lucknow style goat biryani

The Nawab's Bounty - \$18.00

A rich and creamy tomato-based gravy infused with aromatic spices, finished with butter, cream, tender tandoori chicken and classic Indian spices, served with a side of rice

Awadhi Royal Korma

Rich, silky yogurt gravy, delicately spiced in true awadhi style, served with a side of rice

Goat - \$20.00 | Chicken - \$18.00 | Subz- \$16.00

Nawab's Secret Affair

Page 3 gossip theme while reflecting Nawabi richness, served with a side of rice

Goat - \$20.00 | Chicken - \$18.00 | Subz- \$16.00

The Nawab's Treasure - \$18.00

A rich and creamy tomato-based gravy infused with aromatic spices, finished with butter, cream, tender paneer and classic Indian spices, served with a side of rice

Paneer Riwaayat - \$18.00

Paneer cooked with spiced mixture of onion, tomatoes and ground herbs, served with a side of rice

Dal-e-Khaas - \$18.00

Slow cooked black lentils overnight to a signature velvety texture and deep smoky flavor, served with a side of rice

Page 3 Subz Pulao - \$18.00

Basmati rice layered with seasonal vegetables, spices and a delicate touch of saffron. Light, aromatic and royally comforting

Frankie

Studio Paneer Bhurji Frankie - \$16.00

Paneer cooked in tomato, onion with mild spices wrapped in flaky buttery paratha

Spotlight Paneer Tikka Frankie - \$16.00

Clay oven charred paneer tikkas with tomato bell pepper and onion wrapped in a buttery paratha

Backstage Aloo Masala Frankie - \$16.00

Mashed potatoes cooked with onion tomato and Indian spices wrapped in a flaky buttery paratha

Red Carpet Murg Tikka Frankie - \$16.00

A popular Mumbai street wrap with chicken tikka, sauteed onions, and tangy chutney, all wrapped in buttery paratha

Prime Time Seekh Frankie - \$18.00

Ground goat meat kebab cooked in tandoor and wrapped in a buttery paratha

VIP Galouti Frankie - \$18.00

A Lucknow delicacy - tender, melt-in-the-mouth Galouti kebabs wrapped in a soft paratha with house-made chutneys, onions, and a touch of spice for the perfect handheld delight

Sunset Egg Street Frankie - \$16.00

Flaky paratha topped with egg and filled with fresh veg, light and refreshing

Kebabs

Page 3 Red Carpet Tikka - \$16.00

Tender chunks of chicken marinated overnight in a spiced yogurt and special blend of spices and herbs, grilled until soft, juicy, and slightly charred

Velvet Spotlight Malai Tikka - \$16.00

Tender, boneless chicken marinated in a creamy, garlic infused yogurt sauce and cooked in the tandoor

Glam Green Herb Tikka - \$16.00

Grilled boneless chicken with a fresh green marinade of mint, coriander, and spices

Chicken Gilafi à la Page 3 - \$18.00

Juicy, flavorful ground Chicken kababs, seasoned with a fragrant spice blend and grilled to perfection. Served with a tangy mint dipping sauce

Page 3 Signature Mutton Seekh - \$18.00

Juicy, flavorful ground goat meat kebabs, seasoned with a fragrant spice blend and grilled to perfection. Served with a tangy mint dipping sauce

Paneer Glow Tikka - \$16.00

Cubes of paneer, bell peppers, and onions are marinated in a spiced yogurt sauce, skewered, and grilled in a tandoor oven for a smoky finish. Served with a side of mint chutney

Sandwich (Grilled or Plain)

Press Pass Murg Tikka Sandwich - \$16.00

Chicken Tikka tossed with cheese and grilled – the tikka you love

Cheese & Corn Scoop - \$14.00

Sweet corn tossed with bell peppers and melted cheese, seasoned with aromatic Indian spices, grilled to perfection

Page 3 Special Sandwich - \$16.00

A Mumbai favorite - layered bread stacked with chutneys, fresh veggies, potato, and chaat masala, bursting with flavor

Cool Editor's Pick Sandwich (Plain) - \$14.00

Cool cucumbers and creamy cheese, a refreshing sandwich

Spicy Headline Aloo Sandwich - \$12.00

Grilled sandwich stuffed with spiced aloo, chutneys, and topped with fresh veggies

Celebrity Paneer Club - \$16.00

Grilled sandwich with marinated paneer tikka, chutneys, and fresh veggies

Ananas Melt Sandwich - \$14.00

Sweet pineapple and creamy cheese layered in soft, buttered bread

Sides

Mixed Veg Raita

\$6.00

French Fries

\$6.00

Extra Pav

\$4.00

Plain Basmati Rice

\$5.00

naan & kulcha

Classic Editorial Naan - \$3.00

A traditional, soft, and fluffy leavened flatbread

Classic Editorial Butter Naan - \$4.00

A traditional, soft, and fluffy leavened flatbread spread with butter

Bold Statement Garlic Naan - \$4.00

Naan infused with minced garlic for an aromatic flavor

Hot Scoop Chilli-Garlic Naan - \$4.00

Naan infused with green chilli and garlic

Glam Aloo Masala Paratha - \$9.00

A signature layered paratha with a potato mix, and flavorful

Feature Story Chur Chur - \$9.00

Our signature chur chur naan comes with a flavorful stuffing of spices and fresh herbs

Masala Gossip Kulcha - \$9.00

A flatbread stuffed with a mixture of potatoes and onion

Celebrity Paneer Kulcha - \$10.00

A flatbread stuffed with paneer and spices

Breaking News Keema Kulcha - \$10.00

A flatbread stuffed with minced goat meat and spices

Murg Tikka Spotlight Kulcha - \$10.00

A flatbread stuffed with chicken tikka, chopped and tossed with spices

Desserts

Café Page 3 Rasgulla - \$12.00

Classic rasgullas infused with rich espresso, offering a harmonious balance of sweetness and bold coffee notes

Royal Rumor Shahi Tukda - \$12.00

Crisp bread soaked in saffron milk, layered with nuts for a royal sweet bite

Cover Story Rasmalai Cake - \$12.00

Soft sponge cake soaked in rasmalai milk, topped with creamy saffron and pistachios

Regal Jalebi à la Rabdi - \$12.00

Crispy golden jalebis served with rich, creamy rabdi for the ultimate indulgence

Paparazzi-Proof Kesar Pista Malai Kulfi - \$12.00

Slow-simmered full-cream malai infused with hand-crushed Kashmiri kesar, gently sweetened and frozen the old-school way. Rich, velvety, and unapologetically indulgent, this golden kulfi melts like a headline moment, leaving behind notes of royalty, nostalgia, and quiet luxury

LUNCH SPECIAL

(Available Mon - Fri (11:00am - 3:00pm))

Mid-Day Maharaja Feast: A build-your-own-royal meal - \$16.00

Choose your Protein: Pick one of the following entrées:

• Paneer Bhurji • Paneer Butter Masala • Butter Chicken • Chicken Korma

• Chicken Tikka • Veg Korma • Paneer Tikka • Dal Bukhara

Choose your Carbs: Pair your entrée with pick one:

• Naan, Butter Naan, Garlic Naan, Chilli Garlic Naan, Masala Kulcha or Paneer Kulcha • Plain Rice

Choose your Drink: Select one refreshing drink:

• Any Soda or Masala Soda Bailout

Included

• Samosa (1 piece) • Raita • Achar • Dessert chef's choice

For parties six (6) or more, an 18% service charge is added to the bill

