

## SMALL PLATES

FARMERS MARKET SALAD	organic crudités, Plate Linguistics microgreens, chaat masala, 'khada' masala	vg	18
MYSORE BONDA	'mysore' potato-peas fritters, okra raita	vt	18
PAPRI CHAAT	toasted cumin-ajwain seed laced crackers, potato, chickpea, yogurt, tamarind, chili, citrus, cilantro	vt, g, sp	16
CRISPY CAULIFLOWER	chili, garlic, sesame, micro fennel	vg, g, sp	17
ALOO JEERA	peewee potatoes, Earth Trine Farm summer stinging nettle	vg	17
UNI BIRYANI	"local delight" from @seastephaniefish		M.P.

## TANDOOR

PANIR TIKKA	tandoori panir, hung curd, ajwain, cumin	vt	22
'MURGH' TIKKA	chicken tikka, cardamom, kasoori methi	sp	22
MALAI KEBAB	marinated chicken breasts, nutmeg, mace, sharp cheddar		25
BARRA KEBAB (LAMB CHOPS)	turmeric, cumin, nutmeg		33 or 4/39

## CURRIES

BIBIJI DAL MAKHNI	creamy black lentil, house toasted spices	vt	21
BAINGAN BHARATHA	tandoori eggplant, toasted cumin, tomato, fresh ginger root	vg, sp	21
COCONUT CURRY	farmers market veg, mustard, curry leaves, coconut milk, chili, turmeric	vg	22
PANIR KADHAI	caramelized onion, bell peppers, tomato, 'kadhai' masala	vt	22
'MALAI' SAAG	panir kofta, mustard greens, fenugreek, spinach	vt	25
HALIBUT 'MOILEE'	local caught fish, kerala sauce 'moilee', Tutti Frutti Farm parsnip pooriyal		M.P.
BUTTER CHICKEN	bibiiji chicken tikka masala		25

## BREADS - RICE

TANDOORI NAAN	plain or garlic	vt, g	7/8
PANIR-ONION-CHILI 'KULCHA'	panir, green chili, onion, scallions, garlic, cilantro, spices	vt, g	8
BASMATI RICE	turmeric	vg	6
COCONUT RICE	aged basmati, fresh coconut, south Indian spice blend	vt	7

## RAITA - CHUTNEY - GOJJU

CUCUMBER SALAD	lemon, black pepper, finishing salt	vg	9
CUCUMBER RAITA	yogurt, cucumber, mint, cilantro	vt	6
OKRA RAITA	okra, onion, sambar podi, lentils, mustard, yogurt, jaggery	vt	6
TOMATO-ONION 'GOJJU'	tomato, onion, south Indian spices, jaggery, curry leaves	vg	6
MINT CHUTNEY	cilantro, mint, chili, lime	vg	4
CHILI GARLIC CHUTNEY	Japanese chili, garlic, vinegar	vg	4

## FINISH

SORBET	lychee, ginger, coconut	vg	7
ICE CREAM	mango, saffron, cardamom		7
WINE	Chavost Ratafia Solera NV, Champagne FR		19 / 69

## SIP

LASSI	mango or passion fruit		7
ICED TEA	black tea from India and Sri Lanka		5
SPARKLING WATER	one liter		8

g CONTAINS GLUTEN      vg VEGAN      sp SPICY!      vt VEGETARIAN

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES. DUE TO AIRBORNE FLOUR IN OUR KITCHEN, WE CAN NOT ACCOMMODATE A CELIAC ALLERGY. NOR CAN WE ACCOMMODATE A GARLIC OR ONION ALLERGY.

NO BRAINER!

MICHELIN FAV

LOCAL CERTIFIED FISH



SCAN FOR OUR PLAYLIST