

[Breads]

Naan	4.
Garlic Naan	6.
Roti	4.
Mint Paratha	5.
Onion and Sage Naan	6.
Chili Olive Naan	5.
Truffle Naan	6.
Goat Cheese Kulcha	8.
Bread Basket Naan / Onion Sage Naan / Mint Paratha	14.

[Rice]

Basmati Rice	4.
Saffron Pulao	6.

[Tasting Menu]

First Course:

Palak Chaat
Crispy baby spinach / sweet yogurt / tamarind / date chutney

Wine:

Cavas Josep Masachs, Mas Fi Brut
Penedes, Spain NV

Second Course:

Scallop Karwari
Bay scallops / coconut / Kashmiri Chilies

Wine:

La Capranera Fiano
IGP Campania, Italy 2020

Third Course:

[Served with Breads and Saffron Rice]

Pudina Gosht
Lamb / mint / Chef's spice blend
Chicken Tikka Masala
Onion / tomatoes / fenugreek powder
Dal Dhungaree
Smoked lentils / garlic / tomatoes
Bhindi Mulagapodi
Okra / onions / lentils / sesame seeds
Zucchini Corn Cashew Nut Poriyal
Curry leaves / lentils / cashew nuts / coconut

Black Cod \$15

Honey / cheddar / star anise / dill potatoes
or

Halibut Kerala \$10

Kashmiri chili / curry leaves / Malabar tamarind

Wine:

Laurent Martray, Brouilly, Coeurin
Beaujolais, France 2019

Fourth - Dessert Course

Date and Toffee Pudding / Gulab Jamun / Rice Kheer / Cardamom Ice Cream

Wine:

La Cappuccina, 'Arzimo', Recioto di Soave
Veneto, Italy, 2016

Tasting Menu	80.
Vegetarian Tasting Menu	70.
Wine Pairing	40.

Last orders for Tasting Menu are taken at 9.00 pm on Sunday,
9.30 pm on Monday-Wednesday and 10.00 pm on Thursday-Saturday

[**Tawa-Griddle**]

Scallop Karwari Bay Scallops / Coconut / Kashmiri chilies	14.
Fish Chili Garlic Sea bass / burnt garlic / banana leaf / jeera aloo	14.
Tawa Lobster Maine lobster / garlic / guava chili chutney	21.
Kadipatte Ka Murg Chicken tenders / curry leaves / roasted lentils	12.
Tawa Baingan Eggplant / spiced potato / olive oil / peanut sauce	12.
Truffle Dosa Potatoes / truffle shavings / coconut chutney	12.
Beetroot Goat Cheese Tikki Roasted cumin / cashew nuts / cinnamon / honey	12.

[**House-made Chutneys / Papadum**]

Eggplant Ginger Chutney	2.5 / 6.
Tomato Raisin Chutney	
Mango Chutney	
Assorted Papadum	6.

[**Sigri-Barbeque**]

Mango Shrimp Fresh mango / cashew nut / ginger / coriander	14.
Malai Seekh Kebab Minced lamb / ginger / garlic / mint chutney	12.
Spicy Reshmi Kebab Minced chicken / mint / coriander / green chilies	12.
Veggie Seekh Kebab Seasonal vegetables / walnuts / garam masala / mint chutney	12.
Tandoori Paneer Cottage cheese / yogurt / chilies / garam masala	12.

[**Chaat-Savories**]

Sev Batata Puri Crispy biscuits / potatoes / raw mangoes gram flour vermicelli / chutneys	10.
Cauliflower Bezule Mustard seeds / green chilies / curry leaves	12.
Palak Chaat Crispy baby spinach / yogurt / tamarind / date	14.
Sweet Potato Samosa Ginger / green chilies / cranberry chutney	10.

[**Fish and Seafood Entrée**]

Halibut Kerala Curry Kashmiri chili / curry leaves / Malabar tamarind	28.
Red Snapper Rechad Balchao masala / shrimp / masala bhat	26.
Shrimp Manga Curry Raw mango / mustard seeds / coconut milk	26.
Lobster Bengali Curry Fennel seeds / onion seeds / green chili	36.
Scottish Salmon Tandoori Lime leaves / ginger / garlic	26.
Black Cod Honey / cheddar / star anise / dill potatoes	36.

[**Meat Entrée**]

Tandoori Chicken Tikka Chilies / garlic / garam masala	22.
Mangalorian Chicken Curry Coconut / curry leaves / fennel / black pepper	20.
Chicken Tikka Masala Onion / tomato / fenugreek powder	20.
Kolkata Chicken Curry Green cardamom / cinnamon / cloves	20.
Tandoori Lamb Chops [2 Pcs] Mace / cardamom / cashew nut / ginger	36.
Lamb Biryani Aromatic lamb / basmati rice / saffron / raita	23.
Pudina Gosht Lamb / mint / chef's spice blend	21.
Duck Narangi Cashew nuts / Mandarin orange purée / orange pulao	29.

[**Vegetarian Entree**]

Paneer Mussalam Cottage cheese / cashew nuts / saffron / rice	20.
Vegetable Biryani Aromatic seasonal vegetables / basmati rice / raita	20.

[**Ayurvedic Special**]

This is an excellent dish for fighting colds, flu and stimulate the immune system

Chickpeas Kichadi Carrots / Sweet Potato / basmati rice / ginger / green chilies / Date Raita	20.
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[**Vegetarian / Side Dishes**]

Butternut Squash Peanut Curry Cumin / Tamarind / Coconut milk	16. / 10.
Malai Palak Spinach / cumin / garlic	16. / 10.
Bhindi Mulagapodi Okra / onions / lentils / sesame seeds	16. / 10.
Gobhi Mattar Cauliflower / green peas / ginger	16. / 10.
Wild Mushroom Nehari Portobello / caramelized onions / mace / green cardamom	16. / 10.
Baingan Achari Indian eggplant / fennel seeds / fenugreek	16. / 10.
Zucchini Corn Cashew Nut Poriyal Curry leaves / lentils / cashew nuts / coconut	16. / 10.
Dal Dhungaree Smoked lentils / garlic / tomatoes	16. / 10.
Cucumber Raita Cucumber / yogurt relish	7.

* * Consuming raw or undercooked meats poultry seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions."