

Appetizers

Ginger Potato Hash and Chickpeas Chaat - 12

mint, tamarind, yogurt

Vegetarian Malai Tikka with Eggplant Chutney - 12

soy kababs, sour cream, cumin, ginger; grilled in tandoor

Manchurian Cauliflower - 12

chinese-indian style, tomato, garlic & green chili

Paneer & Zucchini Tikka – 12

indian cheese, zucchini, peppers marinated in ginger-garlic, yogurt, black pepper and grilled

Masala Roasted Beets- 12

mashed spiced eggplant, peanuts, fresh kale

Goan Shrimp Bruschetta – 14

mustard seeds, tomato, coconut

Fish Pakora Tacos - 14

ajwain (carom seeds) infused fish taco with avocado and radish slaw

Chicken Kastoori Kebab - 14

cumin infused breasts grilled in tandoor, avocado salad

Lamb Apricot Seekh Kabab – 14

lamb and apricot sausages, apricot chutney

Seafood

Masala Grilled Sea Bass - 32

sweet and sour butternut squash, tomato broth & okra crisps

Banana Leaf Steamed Sea Bass - 32

cilantro, coconut, curry leaves and mint marinade, coconut rice

Tandoori Prawns - 32

crispy okra salad, eggplant chutney

Konkan Fish Curry - 32

coconut milk, tamarind, curry leaves, mustard seeds

Coconut Shrimp Biryani

mustard seeds, curry leaves, coconut – 32

Farm Raised Poultry

Murg Begum Bahar - 24

chicken breast roulade, onions, ginger-garlic, tomatoes

Chicken Vindaloo - 24

wine vinegar, garlic, tomatoes, red chilies

Chicken Tikka Masala- 24

grilled chicken, tomato-cream sauce

Tasting Menus

create your own tasting

Three Courses - 40

any appetizer, entrée, dessert

with wine-\$60

Chef's Tasting - 85

6 courses

with wine - \$130

Lunch

**19.99 for any
appetizer and any
entrée**

We kindly ask that the entire
table participate in tastings
without sharing

Meat

Rara Goat Curry – 28

tenderd baby goat in a goat meat brown sauce

Tandoor Grilled Lamb Chops – 34

Spiced cumin potatoes, pear chutney

Lamb Vindaloo – 26

wine vinegar, garlic, tomatoes, red chilies

Vegetarian Entreés

Baigan Bhartha- 18

roasted smashed eggplant, onions, tomatoes, green chilies

Chana Masala – 18

spiced chickpea curry



Mirch Baigan ka Salan -18

snake peppers, baby eggplant, sesame peanut-cashew curry

Kadai Paneer– 18

spice infused homemade indian cheese, onions, tomatoes, peppers

Prune Paneer Kofta Kaliyan - 18

prune stuffed indian cheese dumplings, saffron, onion, yogurt

Jackfruit "Kathal" Biryani - 20

basmati rice tossed with jackfruit ,cauliflower, raita

Sides

Fattoush Salad (arugula, radish, cucumber, peppers, mint, nan croutons) - **10**

Panchratni Dal (literally meaning five gems, 5 kinds of lentils and spinach) -**14**

Dal Makhani (creamy black lentils with tomatoes) – **14**

Crispy Okra Salad (okra crisps, red onions, tomatoes, cilantro & lemon) – **14**

Bhindi Ka Raita (okra chips, yogurt sauce & toasted cumin powder) - **6**

Sag Paneer (spinach and indian cheese classic!) – **16**

Steamed Basmati Rice- **6**

Breads

Onion-Parmigiano Kulcha, Spinach-Goat Cheese Kulcha – 8

Naan (plain or garlic) or **Roti – 6**

