

Appetizers

Bombay Bhel-Puri - 7

rice puffs, chickpea flour noodles, tamarind, mint, tomatoes, potatoes & onions

Manchurian Cauliflower - 12

sino-indian style; tomato, garlic, cayenne

Salmon and Crab Croquettes - 12

green chili pickle-aioli

Sprouted Mung and Peanut Chaat - 7

sprouted bean salad, tamarind, tomatoes, onions, mint, cilantro, potatoes & pappadam

Samosas - 10

potato-peas or goat cheese-spinach

Shrimp and Calamari Masala Fritto Misto - 13

tomato chutney-mayo

Georges Bank Grilled Scallops - 14

roasted pepper chutney, bitter orange marmalade

Radga Pattis Chaat - 10

potato and spinach cakes, white peas, ginger, onions, tamarind & mint

Tamarind-Chicken Wings - 9

tamarind, red chiles, garam masala

Lamb Stuffed Tandoori Chicken - 14

tandoor grilled, pickling spices, tomato chutney

Chicken Apricot Seekh Kabab - 11

chicken and apricot sausages, apricot chutney

Rice

Coconut Shrimp Biryani (mustard seeds, curry leaves, coconut) - 32

Jackfruit "Kathal" Biryani (potatoes, cauliflower, onions, tomatoes) - 23

Goat Biryani (saffron, onions, garam masala) – 28

Trio of Rice (lemon, tomato, tamarind) – 11

Sides

Butter Chicken /Chicken Tikka Masala, Paneer Makhani - 16

Dal Paalak (split peas with spinach) or **Dal Makhani** (black beans with tomatoes) - 11

Kararee Bhindi (okra crisps, red onions, tomatoes, cilantro, lemon) – 14

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

Jeere Waale Aloo (cumin scented potatoes) – 11

Breads

Onion-Parmigiano Kulcha, Spinach-Goat Cheese Paratha – 9

Naan (plain or garlic) or **Roti** – 4

Bhaturas (puffy bread stuffed with paneer) – 6

Tasting Menus

create your own
tasting

Three Courses

\$40 with wine - **\$60**
(appetizer + entrée +
dessert)

Four Courses

\$50 with wine - **\$80**
(2 appetizers + entrée
+ dessert)

Chef's Tasting Menu

\$85 with wine - **\$130**

We kindly ask that the
entire table participate

Seafood

Tandoor Grilled Halibut - 32

sweet and sour butternut squash, tomato rasam, okra crisps

Tandoori Prawns - 34

crispy okra salad, eggplant chutney

Shrimp Haree Curry - 32

coconut, curry leaves, mint, cilantro, green chilies, cumin

Shrimp & Scallop Balchao - 34

parmesan and onion kulcha, fattoush salad

Poultry (Farm Raised)

Tandoor Grilled Quail -24

mint, cilantro & green chili marinade, crisp cayenne straw potatoes

Chicken Manchurian - 24

tamarind rice, stir-fried green beans with coconut

Chicken Vindaloo - 24

potatoes, onions, tomatoes, vinegar

Meat

Goat Curry – 28

onion, tomatoes, whole garam masala, saffron

Jamison Farm Tandoori Lamb Chops - 34

southern indian potatoes, pear chutney

Lamb-Apricot Seekh - 24

naan, kachumbar salad, makhani sauce

Vegetables

Laukee Ke Kofte - 18

zucchini & squash dumplings, tomato-onion sauce

Mirchi Ka Salan - 18

hot peppers, sweet bell peppers, peanut-coconut sauce

Abha Aunty's Baingan -18

baby eggplant, tomatoes, onions, tamarind

Pav "Indian Sloppy Joe" Bhaji - 16

potatoes, onions, tomatoes, cauliflower, peas, carrots, spiced bread

Chana Bhaturas - 20

spiced chickpeas, paneer-stuffed-puffy bread, raita

Corn and Bean Curry - 18

sweet corn, green beans, coconut, curry leaves

Karahi Paneer - 18

Indian cheese, sweet peppers, onions, tomatoes, fenugreek leaves

