



FIRST COURSE SELECTIONS

Seared Scallops: Chili-Smoked Spices Salt, Sesame Eggplant Bisque, Frisee	11
Gun Powder Prawns: "Miligaipodi" Dust, Lemon-Olive Creme, Amchur Masala Apples	11
Sheekh Kabab "Meat Balls": Lamb Meat Balls, Karavali Masala, Crispy Leeks, Mango-Grapefruit Salad	11
Chicken-Peppercorn -Ginger "Sukka": Mumbai Inspired Spice Mix, Star Anise-Chili Dust, Crispy "Poori"	9
Masala-Chili Cauliflower Florets: Zesty Soy-Tomato-Scallion Glaze, Toasted Spices, Ginger	9
Potli Samosa: Savory Vegetable Parcels, Crunchy Beets & Greens, Hot-Sweet-Sour Chutney	7
Soup of the Day: Daily Changing Selection	7
Salad: Greens, Match Stick Veggies, Spice Crusted Goats Cheese, Apricot, Homemade Vinaigrette	7

MAIN COURSE SELECTIONS

TRADITIONAL

Cod "Anjeeri": Cod, Jumbo Lump Crab, Green Mangoes, Figs, Coconut Sauce	23
Goan Prawn Curry: Jumbo Prawns, Goan Style Coconut-Chili Sauce, Kokum Essence	19
Murgh Tikka Masala: Roasted Chicken Breast Chunks, Creamed Tomato Sauce, Fenugreek	17
Chicken Mirchi-Malai: Chicken Breast Chunks, Roasted Onion-Cashew Sauce, Kashmiri Chili Paste	19
Lamb Kozhambu: Southern Indian Style Lamb Curry, Tamarind, Curry Leaves, Dry Roasted Spices	21
Lamb Mango-Ginger "Tawa Roast": Lamb Morsels, Mushroom-Potates, Coriander, Zesty Mango Masala	21

VEGAN / VEGETARIAN

Rasile Aloo Aur Pakode: Fingerling Potatoes And Spinach Dumplings, Zesty Banarasi Curry	17
Konkan Spiced Vegetable Curry: Market Vegetables, Goan Style Coconut-Chili Sauce, Curry Leaves	17
Paneer Makhni: Paneer Chunks, Creamed Tomato Sauce, Fenugreek	17
Saag Paneer: Creamed Spinach, Paneer, Ginger, Fenugreek, Garlic	15
Dal Makhni: Slow Simmered Black Urad Lentils, Garlic, Tomato, Butter, Garam Masala	15
Goats Cheese Kofta: Potato-Goats Cheese Croquettes, Semolina Crust, Tomato-Honey Sauce	17
Subz Paneer Dhamaka: Crunchy Sauteed Vegetables, Paneer, Coriander Seeds, Kadhai Masala	17

MODERN

Dhana Dal-Curry: leaf Scallops, Saffron Scented Leek-Yukon-Pear Crème, Crispy Leeks	23
Tawa Jhinga: "Tawa Spice Mix" Rubbed Jumbo Prawns, Parsnip-Methi Crème, Market Vegetables	23
Roasted Seabass: Spinach Corn Croquette, "M" Masala Scented Jaggery-Tomato "Kut"	29
Black Sesame-Apricot-Chili Glazed Chicken Tikka: Coconut-Orange Sauce, Market Vegetables	19
Duck Leg Confit: Tandoori Spices-Cherry Glaze, Soy-Mushroom-Black Cumin Broth, Parsnip-Kale Fricassee	25
Kashmiri Chili-Fennel Roasted Lamb Chops: Wild Mushroom Pulao, Lamb-Mushroom Redux	27

THIS IS A SAMPLE MENU PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE

WE WILL BE GLAD TO ACCOMMODATE REQUESTS FROM PATRONS WITH DIETARY RESTRICTIONS, PREFERENCES OR ALLERGIES.
18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. WE WILL NOT BE ABLE TO PROVIDE SEPARATE CHECKS FOR PARTIES OF 8 OR MORE.