



RESTAURANT WEEK MENU

APPETIZERS *Choice of any one*

KHICHADI ARANCINI

*cheese, lentils & rice balls
lemon chutney*

ACHARI PANEER TIKKA

Tomato chutney

HARIYALI CHICKEN TIKKA

pickle aioli

SANOODANA POTATOES CAKE

*tapioca cakes
tamarind & mint chutney*

GILAFI LAMB SEEKH KABAB

pineapple chutney

COCONUT BLACK PEPPER SHRIMP

MAIN COURSE *Choice of any one*

KASHMIRI DUM ALOO

baby potatoes, yogurt, tomatoes

MANGALORIAN CHICKEN CURRY

*mangalorian masala
coconut milk*

ROGAN JOSH

lamb, Kashmiri red chili

PANEER MAKHNI

creamy tomato-fenugreek sauce

VEGETABLE JALFREZI

cauliflower, carrots, bell peppers, beans

MALABAR SALMON

pan fried salmon, whole red chili

TANDOORI LAMB CHOPS

mustard potatoes | pineapple chutney

DESSERT *Choice of any one*

GULAB JAMUN RASMALAI

COCONUT RICE PUDDING

LUNCH PRIX FIXE

(Served with Basmati Rice)

THREE COURSE | 30

CHOICE OF ONE APPETIZER, ONE ENTREE & ONE DESSERT

(Additional \$8 for Lamb Chops)

BREADS

NAAN

Plain | Butter

5

LACCHA PARATHA

*plain | methi (fenugreek) |
pudhina (mint)*

6

TANDOORI ROTI

4

SPECIALTY NAAN

garlic | chili garlic

6

KULCHA

*potato & onion | goat cheese &
spinach | chicken keema*

9

SIDES

ALOO GOBHI

15

PALAK PANEER

16

PINDI CHOLE

16

CHICKEN TIKKA MASALA

18

BASMATI RICE

6

DAL MAKHANI

16

TADKA DAL

16

JEERA ALOO

15

RAITA

5

Plain | Boondi | Cucumber



RESTAURANT WEEK MENU

APPETIZERS *Choice of any one*

MANGO COCONUT SOUP

tempered with curry leaves & mustard seeds

MANCHURIAN CAULIFLOWER

chili-garlic sauce

CHICKEN ACHARI KABAB

pickle aioli

JALAPEÑO CHEESE SAMOSA

GILAFI LAMB SEEKH KABAB

pineapple chutney

CHICKEN SATAY

tomato-fenugreek, peanut & coconut sauce

COCONUT BLACK PEPPER SHRIMP

MAIN COURSE *Choice of any one*

LOTUS ROOT KOFTA

onion gravy

GOBHI MUSHROOM TAKATIN

bell peppers, cauliflower

ROGAN JOSH

lamb, Kashmiri red chili

MACHER JHOL

bengali fish curry

PANEER MAKHNI

creamy tomato-fenugreek sauce

CHICKEN KORMA

creamy cashew gravy

BHUNA SHRIMP

onion, tomato & garam masala

TANDOORI LAMB CHOPS

mustard potatoes | pineapple chutney

DESSERT *Choice of any one*

SHAHI TUKRA RASMALAI

LYCHEE PANNA COTTA

DINNER PRIX FIXE

(Served with Basmati Rice)

THREE COURSE | 45

CHOICE OF ONE APPETIZER, ONE ENTREE & ONE DESSERT

(Additional \$8 for Lamb Chops)

BREADS

NAAN

Plain | Butter

5

LACCHA PARATHA

plain | methi (fenugreek) | pudhina (mint)

6

TANDOORI ROTI

4

SPECIALTY NAAN

garlic | chili garlic

6

KULCHA

potato & onion | goat cheese & spinach | chicken keema

9

SIDES

PALAK PANEER

16

PINDI CHOLE

16

CHICKEN TIKKA MASALA

18

BASMATI RICE

6

DAL MAKHANI

16

TADKA DAL

16

JEERA ALOO

15

RAITA

5

Plain | Boondi | Cucumber