

CHEFS SPECIALS

APÉRITIF

MAST MAST MURGH

ORGANIC CHICKEN TIKKA SERVED WITH MASSAGED KALE, COCONUT, AND A MEDLEY OF SPICES. \$17 (SALAD)

MANPASAND SALAD

A REFRESHING COMBINATION OF MANGO, JICAMA, RED CABBAGE, GOURMET DRESSING, AND MICROGREENS. \$16

MURGH GILAFI

CHICKEN KEBABS INFUSED WITH COCONUT AND TURMERIC. \$17

WAMBATU MOJU

A TRADITIONAL SRI LANKAN EGGPLANT DISH SERVED WITH CRISPY PLANTAIN. \$15

LA SPÉCIALITÉ DU BARMAN

THE JAIPUR SUNSET

A LUXURIOUS MIX OF GOLDEN SAFFRON, TOASTED CARAMEL, AND MARSHMALLOW VELVET, KEY LIME AND BLOOD ORANGE. *(CRAFTED USING THE MILK WASH TECHNIQUE)* – \$18

INJIPULI MARGARITA

DELIGHTFUL FUSION OF GINGER, TAMARIND, ROASTED COCONUT, AND AROMATIC SPICES, COMBINED WITH CASA AMIGO BLANCO AND ORANGE LIQUEUR – \$17

ENTRÉE

CHINTAKAYA CHOPS

TANDOORI RACK OF LAMB FOLDED IN A TAMARIND- PEANUT FLAVORED GOURMET SAUCE. \$43

SMURG KHASI

A TRADITIONAL NORTHEASTERN INDIAN CHICKEN DISH INFUSED WITH BLACK SESAME AND ROASTED SPICES. \$31

MADRASI MACHLI

ROASTED HALIBUT SERVED WITH SOUTHERN-STYLE HARICOT VERTS AND BREADFRUIT THORAN. \$42

SABJI RAIWALA

A VIBRANT MEDLEY OF CAULIFLOWER, PANEER, BROCCOLI, ZUCCHINI, EGGPLANT, MUSHROOMS, AND SWEET PEPPERS, EXPERTLY COOKED IN A TRADITIONAL CLAY OVEN. \$25