

Coromandel Darjeen

CHEFS SPECIALS

APPETIZER

MAST MAST MURCH | ORGANIC CHICKEN TIKKA, MASSAGED KALE, COCONUT & SPICES. \$16 (SALAD)

JINGA BAGARI | JUICY GRILLED SHRIMP SERVED WITH A TANGY TOMATO CREAM SAUCE INFUSED WITH MUSTARD AND CURRY LEAVES \$17

RESHMI KEBAB | ORGANIC CHICKEN SHEEK KEBAB SEASONED WITH AROMATIC SPICES, GRILLED TO PERFECTION. \$16

MAIN COURSE

SAFED MASS | RACK OF LAMB COOKED IN A TANDOORI STYLE, SERVED WITH A RICH NUTTY SAUCE INFUSED WITH CARDAMOM. \$37

ANGARE BADAK | TENDER DUCK BREAST, EXPERTLY ROASTED IN A TANDOORI STYLE, PAIRED WITH ROASTED CAULIFLOWER AND ZUCCHINI. \$39

KOZHI VARUTHARACHADU | ORGANIC CHICKEN PREPARED IN A SAVORY SOUTHERN CURRY MIXTURE INFUSED WITH TOASTED COCONUT AND EXOTIC SPICES. \$29

KOYLA MACHI | HALIBUT GRILLED TO PERFECTION, MARINATED IN A FLAVORFUL SPICE BLEND FEATURING EDIBLE COCONUT ASH, ACCOMPANIED BY WHITE PUMPKIN BEAN KADI, AND SERVED WITH BABY SPINACH. \$39

SABJI RAIWALA | A VIBRANT MEDLEY OF CAULIFLOWER, PANEER, BROCCOLI, ZUCCHINI, EGGPLANT, MUSHROOMS, AND SWEET PEPPERS, HARMONIOUSLY COOKED IN A TRADITIONAL CLAY OVEN. \$23

COCKTAIL OF THE WEEK

DILWALE DELIGHT | LONDON DRY GIN, BOLS APPLE LIQUEUR, FRESH LEMON JUICE, HEERING CHERRY LIQUEUR \$16

PYAR KA JADOO | CÎROC RED BERRY, APEROL, YELLOW CHARTREUSE, FRESH LIME \$21