

# CHEFS SPECIALS



## STARTER

**MAST MAST MURGH** | ORGANIC CHICKEN TIKKA SERVED WITH MASSAGED KALE, COCONUT, AND A MEDLEY OF SPICES. \$16 (SALAD)

**MANPASAND SALAD** | A REFRESHING COMBINATION OF MANGO, JICAMA, RED CABBAGE, PICKLE SPICED VINAIGRETTE, AND MICROGREENS. \$16 🌶️

**KOYLA KEBAB** | ORGANIC CHICKEN MARINATED IN YOGURT AND CHARRED COCONUT POWDER, ROASTED BLACK IN THE TANDOOR FOR A SMOKY, EARTHY FLAVOR. \$17

**DIL KA TUKDA** | GARDEN VEGETABLE CAKES CRUMB-CRUSTED AND COOKED TO A CRISP GOLDEN FINISH SERVES WITH BEETROOT CHUTNEY. \$15

## MAIN

**MASALEWALA CHOPS** | ROASTED LAMB RACK SEASONED WITH A BLEND OF GOURMET SPICES SLOW COOKED CARAMALIZED ONION AND TOMATO MASALA. \$40

**ANGARE BADA**K | TENDER DUCK BREAST, EXPERTLY ROASTED IN A TANDOORI STYLE, SERVED ALONGSIDE ROASTED CAULIFLOWER AND ZUCCHINI. \$39

**KORI SALAN** | A SPECIALTY FROM THE COASTAL REGION OF KARNATAKA. ORAGANIC CHICKEN IS COOKED IN A FLAVORFUL GRAVY COCONUT, BYADGI CHILIES, BLACK PEPPERCORNS, AND CURRY LEAVES. \$31

**DALWALI MACHLI** | SEARED HALIBUT SERVED WITH A VARIETY OF LENTILS, ACCOMPANIED BY A DELICATE SESAME AND PEANUT-INFUSED SAUCE \$40

**SABJI RAIWALA** | A COLORFUL MIX OF CAULIFLOWER, PANEER, BROCCOLI, ZUCCHINI, EGGPLANT, MUSHROOMS, AND SWEET PEPPERS, SKILLFULLY COOKED IN A TRADITIONAL CLAY OVEN. \$25

## MIXOLOGIST - CRAFTED COCKTAILS

**SPICY LOVER MARGARITA** | FRUITFUL MISSION FIG, POMEGRANATE GRENADINE, FRESH CHILIES, TEQUILA \$18

**ISHQ-E-LAL (THE RUBY OF LOVE)** | GREEN CHARTREUSE, CAMPARI, FRESH LIME JUICE \$18