

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 BADAK | 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. ORGANIC 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