ESTD Darilu 1999
COROMANDEL
CUISINE OF INDIA

CHEFS SPECIALS

APÉRITIF

MAST MAST MURGH : ORGANIC CHICKEN TIKKA SERVED WITH MASSAGED KALE, COCONUT, AND A MEDLEY OF SPICES. $18 (SALAD)

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

KOYLA KEBAB : ORGANIC CHICKEN INFUSED WITH COCONUT ASH,BLACK PEPPER, SPICES, AND HERBS. $17

WAMBATU MOJU : A SRI LANKAN-STYLE PREPARATION OF SLENDER EGGPLANTS FEATURING HARMONIOUS FLAVORS. $15

ENTRÉE

BHUNA CHOPS : TANDOORI RACK OF LAMB FOLDED IN A DUM COOKED (slow-cooked) IN A CARAMELISED ONION MASALA SAUCE $46

ANGARE BADAK : TENDER DUCK BREAST, EXPERTLY ROASTED IN A TANDOORI STYLE, SERVED WITH ROASTED CAULIFLOWER AND ZUCCHINI. $42

MALAI KODI KOORA : ORGANIC CHICKEN SIMMERED IN A KHUS KHUS, SESAME & COCONUT CURRY , FROM THE DECCAN REGION $32

MALVANI MACHLI : ROASTED HALIBUT, SAUTÉE BABY SPINACH. PHOOL MAKHANA (FOX NUT) CURRY. $45

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

LA SPÉCIALITÉ DU BARMAN

SARTI MARGARITA : SARTI ROSA (A VIBRANT PINK, FRUIT-FORWARD ITALIAN APERITIVO) FRESH LIME, CASAMIGOS BLANCO, DEHYDRATED BLOOD ORANGES $18

BOMBAY BOULEVARDIER : CASK STRENGTH RYE WHISKEY, JÄGERMEISTER, APEROL $17