

ESTD *Varily* 1999  
COROMANDEL  
CUISINE OF INDIA

# 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

### DALCHI KOFTA

VEGETABLE DUMPLINGS DELICATELY COMBINED WITH CHICKPEA LENTILS AND A SELECTION OF AROMATIC SPICES. \$15

### KARAKUDI KEBAB

ORGANIC CHICKEN KEBAB INFUSED WITH BYADAGI CHILI AND SEASONED WITH CURRY LEAF TADKA. \$18

## LA SPÉCIALITÉ DU BARMAN

### KHEERA OASIS MULE

ORGANIC CROP CUCUMBER VODKA, CARDAMOM LEMONGRASS INFUSION, GINGER BEER — \$18

### THE 250TH ILLUMINATION

EMPRESS 1908 INDIGO GIN, LYCHEE LIQUEUR, ROOH AFZA — \$17

## ENTRÉE

### SAFED MAS

TANDOORI RACK OF LAMB, FOLDED IN A CARDAMOM-FLAVORED NUTTY SAUCE, \$43

### KOZHI VARUTHARACHADU

AN AUTHENTIC KERALA-STYLE CURRY FEATURING ORGANIC CHICKEN COOKED IN A RICH BLEND OF ROASTED SPICES AND COCONUT SAUCE. \$31

### DALWALI MACHLI

ROASTED HALIBUT, MEDLEY OF LENTILS, MILD SESAME AND PEANUT FLAVORED SAUCE \$42

### SABJI RAIWALA

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