

C H E F S S P E C I A L S

Coromandel Darien

S T A R T E R

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 

MOHARI MURG | ORGANIC CHICKEN KEBAB WITH WEST BENGAL MUSTARD, A DELICACY TO BE SAVORED.. \$17

CELOŃ JINGA | GRILLED SHRIMP SEASONED WITH MALABAR BLACK PEPPER, SCALLIONS, BANANA CHILIES, AND SPICES \$18. 

M A I N

BHUNA CHOPS | TANDOORI RACK OF LAMB ENVELOPED IN A SLOW-COOKED SAUCE FEATURING CARAMELIZED ONIONS AND TOMATOES ENRICHED WITH A VARIETY OF FRESH HERBS AND SPICES. \$39

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

NAWABI HANDI CURRY | ORGANIC CHICKEN COOKED IN A RICH CURRY INFUSED WITH PEANUT AND SESAME FLAVORS. \$31

JHOL MACHLI | ROASTED GROPER FILET, SMOKED EGGPLANT, AND A SAVORY HERB-INFUSED SAUCE. \$40

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

M I X O L O G I S T - C R A F T E D C O C K T A I L S .

ANJEER BANDHAN | FRUITFUL MISSION FIG, BULLEIT RYE, AROMATIC BITTERS \$18

BOMBAY BLOOM MARGARITA | HOMEMADE HIBISCUS INFUSION, CASAMIGO BLANCO, BAILEYS IRISH CREAM \$18