

# C H E F S   S P E C I A L S

*Coromandel Darjen*

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## 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

**CELONÍ 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 BADAQ** | 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 GROUPER 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

## MIXOLOGIST - CRAFTED COCKTAILS.

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

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