

Chefs

Starter

S

MAST MAST MURGH | Organic chicken tikka, massaged kale, coconut & spices \$16 (Salad)

P

RESHMI KEBAB | Chicken seekh kebab prepared in a traditional tandoor oven. \$16

E

DALCHI JINGA | Grilled Shrimp accompanied by a delectable Coconut Cilantro Sauce, perfectly complemented by a delightful Medley of Lentils.\$17

C

Entree

I

ACHARI CHOPS | Our exquisite Tandoori Rack of Lamb is delicately folded in a delectable pickled sauce, infused with the aromatic flavors of garlic and shallots. \$37

A

ANGARE BADAQ | Tandoori Roasted Duck Breast, with roasted cauliflower & green squash.\$36

L

NAWABI HANDI CURRY | Organic chicken is gently simmered in a rich and flavorful curry infused with the delicate notes of peanut and sesame. \$29

S

MALAI MACHI | Clay oven-charred halibut, accompanied by a velvety mustard green puree and a delightful Goan corn foogath \$38

SABJI RAIWALA | Cauliflower, paneer, eggplant, broccoli, zucchini, mushrooms, and sweet peppers cooked in a clay oven. \$23

