

# CHEFS SPECIALS

## APÉRITIF

### 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, GOURMET DRESSING, AND MICROGREENS. \$16

### LASOONI MURG TIKKA

GARLIC, MUSTARD, AND AJWAIN-INFUSED ORGANIC CHICKEN KEBAB. \$17

### THENGA PAAL KONJU

GRILLED SHRIMP SEASONED WITH MALABAR BLACK PEPPER, COCONUT MILK, FENNEL POWDER, AND CURRY LEAVES. \$18

## LA SPÉCIALITÉ DU BARMAN

### MIRCHI MANGO MARGARITA

CASA AMIGOS BLANCO, ALPHONSO MANGO, FRESH LIME, INDIAN CHILIES \$16

### PANI POORI SPICED OLD FASHIONED

PANI POORI MASALA INFUCED RYE WHISKEY, ANGOSTURA & ORANGE BITTERS \$17

## ENTRÉE

### BHUNA CHOPS

TANDOORI RACK OF LAMB, GRACEFULLY ENVELOPED IN A BELOVED BENGALI CURRY KNOWN FOR ITS THICK, INTENSE, AND RELATIVELY DRY SAUCE. \$43

### ANGARE BADAK

TENDER DUCK BREAST, EXPERTLY ROASTED IN A TANDOORI STYLE, SERVED ALONGSIDE ROASTED CAULIFLOWER AND ZUCCHINI. \$40

### SHAADI WALA LAL MURGH

A LUXURIOUS, AROMATIC HYDERABADI WEDDING-STYLE CURRY, FEATURING A CREAMY NUT PASTE AND SLOW-COOKED (DUM) TECHNIQUE. \$31

### JHOL MACHLI

ROASTED HALIBUT FILLET SERVED WITH SMOKED EGGPLANT AND A GREEN HERB COCONUT SAUCE \$41

### SABJI RAIWALA

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