



COROMANDEL
Darién Spring
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

JINGA BAGARI | PAN-SEARED PRAWNS SERVED WITH A TANGY TOMATO CREAM SAUCE INFUSED WITH MUSTARD AND CURRY LEAVES. \$18

KARAIKUDI KEBAB | ORGANIC CHICKEN INFUSED WITH BYADAGI CHILLI, TENDERLY TOSSED IN A FLAVORFUL SOUTH INDIAN TADKA. \$17

ENTRÉE

SAFED MASS | TANDOORI RACKOF LAMB ELEGANTLY ENVELOPED IN A CARDAMOM-INFUSED NUTTY SAUCE. \$43

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

ZAFRANI MURG | ORGANIC CHICKEN SIMMERED IN A SAFFRON-INFUSED LENTIL SAUCE. \$31

ANGREZI MACHLI | GRILLED HALIBUT ACCOMPANIED BY MUSTARD GREEN PURÉE AND CORN FOOGATH. \$41

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

LA SPÉCIALITÉ DU BARMAN

THE TIPSY KULFI | DISARONNO AMARETTO, BAILEYS IRISH CREAM, CRÈME DE CACAO, BLUE CURAÇAO PISTACHIO \$16

KERALA CITRUS DROP | LIMONCELLO, ABSOLUT CITRON, FRESH LEMON JUICE, IDUKKI CARDAMOM INFUSION \$16 (SPRING SPECIAL)