

CHEFS SPECIALS

APÉRITIF

MAST MAST MURGH

ORGANIC CHICKEN TIKKA SERVED WITH MASSAGED KALE, COCONUT, AND A MEDLEY OF SPICES. \$17 (SALAD)

MANPASAND SALAD

A REFRESHING COMBINATION OF MANGO, JICAMA, RED CABBAGE, GOURMET DRESSING, AND MICROGREENS. \$16

CHINTAKAYA MURG

MALABAR BLACK TAMARIND-INFUSED ORGANIC CHICKEN KEBAB. \$17.

DALCHI JINGA

GOLDEN TURMERIC-MARINATED GRILLED SHRIMP ACCOMPANIED BY COCONUT CILANTRO SAUCE AND A MEDLEY OF LENTILS. \$19

LA SPÉCIALITÉ DU BARMAN

ANJEER BANDHAN OLD FASHION

FRUITFUL MISSION FIG, BULLEIT RYE, AROMATIC BITTERS. \$17

BAROODI PANNA MARTINI

GUNPOWDER IRISH GIN, SPICED GREEN MANGO, YELLOW CHARTREUSE. \$16

ENTRÉE

BHUNA CHOPS

TANDOORI RACK OF LAMB ENVELOPED IN A RICH, DEEPLY SPICED REDUCTION CRAFTED FROM SLOW-ROASTED ONIONS AND TOMATOES. \$44

ANGARE BADAK

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

ZAFRANI MURG

ORGANIC CHICKEN GENTLY SIMMERED IN A LENTIL SAUCE ENRICHED WITH KASHMIRI SAFFRON. \$31

THOOTHUKUDI MACHLEE

CHAR-GRILLED HALIBUT RESTING IN A KALE MOILEE, PUMPKIN ERUSSERY \$43

SABJI RAIWALA

A VIBRANT MEDLEY OF CAULIFLOWER, PANEER, BROCCOLI, ZUCCHINI, EGGPLANT, MUSHROOMS, AND SWEET PEPPERS, EXPERTLY COOKED IN A TRADITIONAL CLAY OVEN. \$25