

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

KARAKUDI KEBAB

ORGANIC CHICKEN KEBAB INFUSED WITH BYADAGI CHILI AND SEASONED WITH CURRY LEAF TADKA. \$17

ZIPPI KOLBI

SHRIMP SAUTÉED WITH CELERY, BELL PEPPER, SPICY ROASTED GARLIC SAUCE, AND HERBS. \$19

LA SPÉCIALITÉ DU BARMAN

DARIEN DEVILS BLOOD SOUR

CASK STRENGTH RYE WHISKEY, FRUITFUL PASSION FRUIT LIQUEUR, FRESH LEMON, RUBY PORT \$18

KAALA JAADU (DARK MAGIC)

EMPRESS 1908, BÉNÉDICTINE D.O.M. BLACK RASPBERRY LIQUEUR, FRESH LIME, PEYCHAUD'S BITTERS \$16

ENTRÉE

MASALEWALA CHOPS

ROASTED LAMB RACK SEASONED WITH A BLEND OF GOURMET SPICES SLOW COOKED CARAMALIZED ONION AND TOMATO MASALA. \$44

ANGARE BADAK

TENDER DUCK BREAST, EXPERTLY ROASTED IN A TANDOORI STYLE, SERVED WITH ROASTED CAULIFLOWER AND ZUCCHINI. \$41

MURG REZALA

A CLASSIC EAST INDIAN CHICKEN DISH CRAFTED WITH POPPY SEEDS, SUN-DRIED . COCONUT, KEWRA WATER , AND STONE GROUND SPICES. \$31

DALWALI MACHLI

SEARED HALIBUT ACCOMPANIED BY A VARIETY OF LENTILS, COMPLEMENTED BY A SUBTLE SESAME AND PEANUT SAUCE. \$43

SABJI RAIWALA

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