

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

ZIPPI KOLBI

PAN FRIED CRISPY SHRIMP WOK-TOSSED WITH ONIONS, BELL PEPPERS, GREEN CHILIES, AND GARLIC IN A BOLD, SPICY CHILI SAUCE. \$19

MOHARI MURG

ORGANIC CHICKEN KEBAB MARINATED WITH WEST BENGAL'S SUBINOY MUSTARD AND GOLDEN YELLOW TURMERIC. \$17

LA SPÉCIALITÉ DU BARMAN

APEROL MARGARITA

CASAMIGOS BLANCO, APEROL, FRSH LIME JUICE, ORANGE BITTERS — \$18

KALA KHATTA MARTINI

INDIAN BLACK PLUM INFUSION, CÍROC RED BERRY VODKA, MAZZETTI GRAPPA — \$17

ENTRÉE

CHINTAKAYA CHOPS

TENDER TANDOORI-ROASTED RACK OF LAMB, ELEGANTLY FINISHED IN A RICH, TANGY TAMARIND MASALA SAUCE \$44

MURG REZALA

TRADITIONAL EAST INDIAN CHICKEN SIMMERED IN A FRAGRANT POPPY SEED, ALMOND AND STONE-GROUND SPICE SAUCE. \$31

KAIRALI MACHLEE

CHAR-GRILLED HALIBUT RESTING IN A VELVETY WHITE PUMPKIN KADI, ELEGANTLY ACCENTED WITH PEPPERY BABY ARUGULA. \$43

SABJI RAIWALA

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