

ESTD *Dariln* 1999
COROMANDEL
CUISINE OF INDIA

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

MURG GILAFI

COCONUT-INFUSED ORGANIC CHICKEN KEBAB SEASONED WITH TURMERIC AND GINGER. \$17

CELONI JINGA

GRILLED SHRIMP SEASONED WITH MALABAR BLACK PEPPER, BANANA CHILES, SPICES, AND CURRY LEAVES. \$18

LA SPÉCIALITÉ DU BARMAN

RASA ROYALE PISCO PUNCH

PISCO ALAMO, PINEAPPLE GUM SYRUP, PASSION FRUIT JUICE, AND ANGOSTURA BITTERS \$16

TRIVANDRUM TWILIGHT

CORP CUCUMBER VODKA, STRAWBERRY LIQUEUR, GRAPEFRUIT JUICE, MINT AND FRESH LIME \$16

ENTRÉE

ACHARI CHOPS

TANDOORI RACK OF LAMB, DELICATELY FOLDED IN A PICKLED SPICE MASALA SAUCE WITH GARLIC AND SHALLOTS. \$43

ANGARE BADAK

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

KOZHI VARUTHARACHADU

ORGANIC CHICKEN SIMMERED IN A RICHLY ROASTED SOUTHERN SPICED SAUCE. \$31

KACHURI MACHI

TANDOORI GRILLED HALIBUT SERVED WITH SAMBAR RICE AND BABY SPINACH \$41

SABJI RAIWALA

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