

COROMANDEL

Chefs Specials



APPETIZERS

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, PICKLE SPICE VINAIGRETTE, AND MICROGREENS. \$16 🌶️

MURG GILAFI | CHICKEN KEBAB SEASONED WITH COCONUT-INFUSED TURMERIC AND MILD ORGANIC SPICES.. \$17

WEMBATU MOJU | A SRI LANKAN-INSPIRED EGGPLANT DISH FEATURING A BLEND OF MUSTARD AND VARIOUS INTRICATE FLAVORS, SERVED ATOP CRISPY PLANTAINS. \$15 🌶️

MAIN COURSES

ACHARI CHOPS | LAMB RACK COOKED IN A TANDOOR, SERVED WITH A FLAVORFUL PICKLED SPICE SAUCE INFUSED WITH GARLIC AND SHALLOTS. \$40

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

HARI TAMATAR KA MAKHANI | ORGANIC FREE-RANGE CHICKEN COOKED IN A VELVETY ROASTED TOMATILLO CURRY SAUCE. \$31

MADRASI MACHLI | ROASTED HALIBUT, SOUTHERN STYLE HARICOTS VERTS CURRY, BREAD FRUIT THORAN. \$42.

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

MIXOLOGIST-CRAFTED COCKTAILS.

CHRISMO POLITAN | CIROC RED BERRY VODKA, CRANBERRY JUICE, DISARONNO ALMOND LIQUEUR, EDIBLE GLITTER \$16

BOLLYWOOD BLISS | FRANGELICO, CHAMBORD. BAILEYS, FREEZE-DRIED BERRIES \$17

