

# Coromandel Darien

## CHEFS SPECIALS APPETIZER

MAST MAST MURCH | Organic chicken tikka, massaged kale, coconut & spices \$16 ( Salad)

JINGA BAGARI | Pan-Seared Prawns with a Tomato Cream Sauce Infused with Mustard and Curry Leaves. \$17.

PAYYOLI KOZHI | Chicken tenders cooked with a blend of coconut, traditional Southern spices, and aromatic herbs. \$16

## MAIN COURSE

SAFED MASS | Tandoori rack of lamb elegantly enveloped in a cardamom-infused nutty sauce. \$37

KOZHI VARUTHARACHADU | Organic chicken cooked in a flavorful Southern-inspired curry. \$29

ANGREZI MACHLI: Halibut delicately poached in a flavorful spiced broth, served with a velvety mustard green puree and a side of delicious corn foogath. \$38

## COCKTAIL OF THE WEEK

BOLLYWOOD BLISS | Baileys Irish cream, Frangelico hazelnut liqueur, Chateau Monet black raspberry liqueur, tart cherries \$18.

MEZCAL ANJEERONI | Handcrafted infusion of organic Figs in Cinzano Bianco vermouth, Cambari & Casamigos Mezcal \$19.

