

Coromandel Darien

CHEFS SPECIALS

APPETIZER

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

CHINTHAKAYA MURG | Organic chicken kebab infused with tamarind \$16

CELONI JINGA | Grilled shrimp seasoned with Sri Lankan black pepper, a blend of spices, scallion, and curry leaves. \$17

MAIN COURSE

MASALEWALA CHOPS | A succulent roasted rack of lamb, with gourmet spices and fragrant herbs, presented alongside a rich caramelized onion and tomato masala. \$38

ANGARE BADAK | Tender duck breast, expertly roasted in a tandoori style, paired with roasted cauliflower and zucchini \$36

ZAFRANI MURG | Organic chicken gently simmered in a delightful lentil curry, infused with the enchanting essence of aromatic Kashmiri saffron. \$29

KACHURI MACHI | Grilled halibut served with traditional South Indian sambar rice and sautéed baby spinach with hint of garlic. \$38

SABJI RAIWALA | A vibrant medley of cauliflower, paneer, broccoli, zucchini, eggplant, mushrooms, and sweet peppers, harmoniously cooked in a traditional clay oven. \$23

COCKTAIL OF THE WEEK

BOLLYWOOD BLISS | Baileys Irish cream, Frangelico hazelnut liqueur, Chateau Monet black raspberry liqueur, tart cherries \$15

MEZCAL ANJEERONI | Handcrafted infusion of organic Figs in Cinzano Bianco vermouth, Cambari & Casamigos Mezcal \$18

