

**[ Pre Theater Menu ]**

Available until 6.30 PM

35

**[ Breads ]**

**Appetizers**

Malai Chicken Tikka

Malai Seekh Kebab

Palak Chaat

Sev Puri

**Entrées**

Chicken Tikka Masala

Lamb Mirchi Korma

Salmon Tandoori

Grouper Goan Curry

Gobhi Mattar / Vegetable Korma / Dal Dhungaree

**Dessert**

Sorbet / Ice Cream

Gulab Jamun with Cardamom Ice Cream

Mango Rice Kheer

The Pre-Theater menu is served with Naan bread and Basmati Rice. Please choose one from each course.

Naan	3.
Garlic Naan	3.5
Roti	3.
Mint Paratha	3.5
Onion and Sage Naan	4.
Chili Olive Naan	4.
Truffle Naan	4.
Goat Cheese Kulcha	5.
Bread Basket Naan / Onion Sage Naan / Mint Paratha	9.

**[ Rice ]**

Basmati Rice	3.
Saffron Pulao	5.

**Tasting Menu**

**First Course:**

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

**Wine:**

Fiorini, "Corte Degli Attimi", Lambrusco Sorbara, Italy, NV

**Second Course:**

Tuna Chutneywala

Ahi tuna / coconut / cilantro / kachumber

**Wine:**

Teutonic Wine Co. "Recorded in Doubly", Muscat 2015, Willamette Valley, Oregon

**Third Course:**

[Served with Breads and Saffron Rice]

Black Cod \$10

Fresh dill / cheddar / star anise / honey / peanut quinoa

Grouper Goan Curry

Coconut / tamarind / coriander / red chilies

Lamb Kozhambu

Stone flower / star anise / curry leaves

Chicken Tikka Masala

Onion / tomatoes / fenugreek powder

Vegetable Korma

Caramelized onions / cashew / garam masala

Bhindi Chili Garlic

Okra / onions / ginger / green chilies

**Wine:**

Joseph Puig, "Red", Garnatxa 2014, Montsant, Spain

**Fourth - Dessert Course:**

Date and Toffee Pudding / Gulab Jamun

**Wine:**

Henriques & Henriques, 10 Year Boal Madeira

Tasting Menu	65.
Vegetarian Tasting Menu	50.
Wine Pairing	35.

Last orders are taken at 2:00 pm for lunch (Monday-Friday), 10:00 pm for dinner (Monday-Thursday), 10:30 pm (Friday-Saturday) and 9.30 pm (Sunday)

**[Tawa-Griddle]**

<b>Calamari Pepper Fry</b> Curry leaves / fennel / black pepper	12.
<b>Fish Chili Garlic</b> Sea bass / burnt garlic / banana leaf / jeera aloo	12.
<b>Tuna Chutneywala</b> Ahi tuna / coconut / cilantro / kachumber	14.
<b>Chicken Kathi Roll</b> Onions / tomatoes / chicken tikka	12.
<b>Shammi Kebab</b> Lamb / lentils / cheddar / garam masala / mint chutney	10.
<b>Tawa Baingan</b> Eggplant / spiced potato / olive oil / peanut sauce	9.
<b>OTC Uttapam</b> Onion Tomato Chilies / coconut chutney	9.
<b>Beetroot Goat Cheese Tikki</b> Roasted cumin / black pepper / rhubarb chutney	9.
<b>Avocado Banana Chaat</b> Cumin / red chili powder / tamarind / date chutney	10.

**[House-Made Chutneys / Pappadums]**

Eggplant Ginger Chutney	2.5 / 6
Tomato / Golden Raisin Chutney	
Mango Chutney	
Assorted Pappadums	4

**[Sigri/Barbeque]**

<b>Mango Shrimp</b> Fresh mango / cashew nut / ginger / coriander	12.
<b>Malai Seekh Kebab</b> Lamb / ginger / garlic / clotted cream	9.
<b>Spicy Reshmi kebab</b> Minced chicken / mint / coriander / green chilies	9.
<b>Malai Chicken Tikka</b> Cream cheese / white pepper / mint chutney	9.
<b>Hariyali Paneer</b> Cottage cheese / mint / cilantro / green chilies	10.

**[Chaat-Savories]**

<b>Sev Batata Puri</b> Crispy biscuits / potatoes / raw mangoes gram flour vermicelli / chutneys	8.
<b>Cauliflower Bezule</b> Mustard seeds / curry leaves / green chilies	10.
<b>Palak Chaat</b> Crispy baby spinach / yogurt / tamarind / date	12.
<b>Sweet Potato Samosa</b> Ginger / green chili / cranberry chutney	8.

\* "Consuming raw or undercooked meats poultry seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions."

**[Seafood Entrées]**

<b>Grouper Goan Curry</b> Coconut / tamarind / coriander / red chilies	25.
<b>Red Snapper Mappas</b> Coconut milk / fennel / malt vinegar / rice vermicelli	25.
<b>Shrimp Balchao</b> Onion / tomatoes / Peri-Peri masala	24.
<b>Dum Ka Lobster</b> Cashew nut / caramelized onion / saffron	28.
<b>Salmon Tandoori</b> Lime leaves / ginger / garlic / lemon pickle	22.
<b>Black Cod</b> Fresh dill / honey / cheddar / star anise / peanut quinoa	32.
<b>Tandoori Chicken Tikka</b> Chilies / garlic / garam masala	18.
<b>Andhra Chicken Curry</b> Red chilies / curry leaves / coriander seeds	19.
<b>Chicken Pista Korma</b> Pistachio / green cardamom / mace	19.
<b>Chicken Tikka Masala</b> Onion / tomatoes / fenugreek powder	19.
<b>Tandoori Lamb Chops *</b> Mace / cardamom / cashew nuts / ginger	24. / 36.
<b>Hyderabadi Lamb Biryani</b> Aromatic lamb / basmati rice / saffron / raita	20.
<b>Lamb Kozhambu</b> Coconut / stone flower / star anise / curry leaves	20.
<b>Lamb Mirchi Korma</b> Kashmiri chilies / onions / Sichuan pepper	20.
<b>Duck Kerala Roast</b> Duck breast / caramelized onions / coconut	25.

**[Vegetarian Entrée /Side Dishes]**

<b>Paneer Tawa Masala</b> Cottage cheese / ginger / bell peppers	14. / 9.
<b>Malai Palak Kofta</b> Potato dumpling / spinach / cumin / garlic	14. / 9.
<b>Bhindi Chili Garlic</b> Okra / onions / ginger / green chilies	14. / 9.
<b>Gobhi Mattar</b> Cauliflower / green peas / cumin / ginger	14. / 9.
<b>Vegetable Korma</b> Caramelized onions / cashew / garam masala	14. / 9.
<b>Bagara Baingan</b> Indian eggplant / peanuts / tamarind	14. / 9.
<b>Dal Dhungaree</b> Smoked lentils / garlic / tomatoes / fenugreek	14. / 7.
<b>Cucumber Raita</b> Cucumber / yogurt relish	5.
<b>Gujrati Lasagne</b> Khandvi / vegetables / peanuts / kadi	18.
<b>Vegetable Biryani</b> Aromatic seasonal vegetables / basmati rice / raita	18.