

**[ 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

Rice Pudding

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<br>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 Dedli 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><br>Curry leaves / fennel / black pepper                  | 12. |
| <b>Fish Chili Garlic</b><br>Sea bass / burnt garlic / banana leaf / jeera aloo      | 11. |
| <b>Tuna Chutneywala</b><br>Ahi tuna / coconut / cilantro / kachumber                | 14. |
| <b>Chicken Kathi Roll</b><br>Onions / tomatoes / chicken tikka                      | 12. |
| <b>Shammi Kebab</b><br>Lamb / lentils / cheddar / garam masala / mint chutney       | 10. |
| <b>Tawa Baingan</b><br>Eggplant / spiced potato / olive oil / peanut sauce          | 9.  |
| <b>OTC Uttapam</b><br>Onion Tomato Chilies / coconut chutney                        | 9.  |
| <b>Beetroot Goat Cheese Tikki</b><br>Roasted cumin / black pepper / rhubarb chutney | 8.  |
| <b>Avocado Banana Chaat</b><br>Cumin / red chili powder / tamarind / date chutney   | 10. |

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

|  |         |
|--|---------|
| Eggplant Ginger Chutney<br>Tomato / Golden Raisin Chutney<br>Mango Chutney | 2.5 / 6 |
| Assorted Pappadums   | 4       |

**[Sigri/Barbeque]**

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

**[Chaat-Savories]**

|  |     |
|--|-----|
| <b>Sev Batata Puri</b><br>Crispy biscuits / potatoes / raw mangoes<br>gram flour vermicelli / chutneys | 8.  |
| <b>Cauliflower Bezule</b><br>Mustard seeds / curry leaves / green chilies                              | 10. |
| <b>Palak Chaat</b><br>Crispy baby spinach / yogurt / tamarind / date                                   | 12. |
| <b>Sweet Potato Samosa</b><br>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><br>Coconut / tamarind / coriander / red chilies           | 22.       |
| <b>Red Snapper Mappas</b><br>Coconut milk / fennel / malt vinegar / rice vermicelli | 22.       |
| <b>Shrimp Balchao</b><br>Onion / tomatoes / Peri-Peri masala                        | 22.       |
| <b>Dum Ka Lobster</b><br>Cashew nut / caramelized onion / saffron                   | 28.       |
| <b>Salmon Tandoori</b><br>Lime leaves / ginger / garlic / lemon pickle              | 21.       |
| <b>Black Cod</b><br>Fresh dill / honey / cheddar / star anise / peanut quinoa       | 28.       |
| <b>Tandoori Chicken Tikka</b><br>Chilies / garlic / garam masala                    | 17.       |
| <b>Andhra Chicken Curry</b><br>Red chilies / curry leaves / coriander seeds         | 17.       |
| <b>Chicken Pista Korma</b><br>Pistachio / green cardamom / mace                     | 17.       |
| <b>Chicken Tikka Masala</b><br>Onion / tomatoes / fenugreek powder                  | 17.       |
| <b>Tandoori Lamb Chops *</b><br>Mace / cardamom / cashew nuts / ginger              | 24. / 36. |
| <b>Hyderabadi Lamb Biryani</b><br>Aromatic lamb / basmati rice / saffron / raita    | 19.       |
| <b>Lamb Kozhambu</b><br>Coconut / stone flower / star anise / curry leaves          | 18.       |
| <b>Lamb Mirchi Korma</b><br>Kashmiri chilies / onions / Sichuan pepper              | 18.       |
| <b>Duck Kerala Roast</b><br>Duck breast / caramelized onions / coconut              | 22.       |

**[Vegetarian Entrée /Side Dishes]**

|   |          |
|---|----------|
| <b>Paneer Tawa Masala</b><br>Cottage cheese / ginger / bell peppers             | 14. / 8. |
| <b>Malai Palak Kofta</b><br>Potato dumpling / spinach / cumin / garlic          | 14. / 8. |
| <b>Bhindi Chili Garlic</b><br>Okra / onions / ginger / green chilies            | 14. / 8. |
| <b>Gobhi Mattar</b><br>Cauliflower / green peas / cumin / ginger                | 14. / 8. |
| <b>Vegetable Korma</b><br>Caramelized onions / cashew / garam masala            | 14. / 8. |
| <b>Bagara Baingan</b><br>Indian eggplant / peanuts / tamarind                   | 14. / 8. |
| <b>Dal Dhungaree</b><br>Smoked lentils / garlic / tomatoes / fenugreek          | 14. / 6. |
| <b>Cucumber Raita</b><br>Cucumber / yogurt relish                               | 5.       |
| <b>Gujrati Lasagne</b><br>Khandvi / vegetables / peanuts / kadi                 | 18.      |
| <b>Vegetable Biryani</b><br>Aromatic seasonal vegetables / basmati rice / raita | 16.      |