

[Pre Theater Menu]

Available until 6.30 PM

Appetizers

Malai Chicken Tikka

Malai Seekh Kebab

Palak Chaat [Can request yogurt on the side]

Sev Puri [Can request yogurt on the side]

Entrées

Chicken Tikka Masala

Lamb Mirchi Korma

Salmon Tandoori

Grouper Goan Curry

Gobhi Mattar / Vegetable Korma / Dal Dhungaree

Dessert

Sorbet / Ice Cream [request sorbet without the biscuit]

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.

Dinner Menu 9.6.17

35

[Breads]

Naan 3.

Garlic Naan 3.5

Roti 3.

Mint Paratha-[Request without butter] 3.5

Onion and Sage Naan 4.

Chili Olive Naan 4.

Truffle Naan 4.

Goat Cheese Kulcha 5.

Bread Basket 9.

Naan / Onion Sage Naan /

Mint Paratha [Request without butter]

[Rice]

Basmati Rice 3.

Saffron Pulao 5.

*** This menu has been highlighted to notify guests of **DAIRY ALLERGY**. Those that highlight the entire dish cannot be modified in any way. Those that are highlighted with just the ingredients can be modified to suit the needs.

[Tasting Menu]

AMUSE CONTAINS Dairy in the Sev Puri. Chef can avoid the dairy or suggest a substitute dish

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. Please ask for Roti bread and Basmati 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 [Request Sorbets without the biscuit]

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]

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

*Tawa and Fryer have cross contamination risk

[Sigri/Barbeque]

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

[Chaat-Savories]

Sev Batata Puri Crispy biscuits / potatoes / raw mangoes gram flour vermicelli / chutneys	8.
Cauliflower Bezule [contains eggs] Mustard seeds / curry leaves / green chilies	10.
Palak Chaat Crispy baby spinach / yogurt / tamarind / date	12.
Sweet Potato Samosa 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]

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

[Vegetarian Entrée /Side Dishes]

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