

[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 [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.

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 9.
Naan / Onion Sage Naan /
Mint Paratha

[Rice]

Basmati Rice 3.

Saffron Pulao 5.

Dinner Menu 9.12.17

*** This menu has been highlighted to notify guests of **GLUTEN 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 GLUTEN – Chef will be happy to send a Gluten free amuse

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 [Request Ice Cream & 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 12.
Curry leaves / fennel / black pepper

Fish Chili Garlic 12.
Sea bass / burnt garlic / banana leaf / jeera aloo

Tuna Chutneywala 14.
Ahi tuna / coconut / cilantro / kachumber

Chicken Kathi Roll 12.
Onions / tomatoes / chicken tikka

Shammi Kebab 10.
Lamb / lentils / cheddar / garam masala / mint chutney

Tawa Baingan 9.
Eggplant / spiced potato / olive oil / peanut sauce

OTC Uttapam 9.
Onion Tomato Chilies / coconut chutney

Beetroot Goat Cheese Tikki 9.
Roasted cumin / black pepper / rhubarb chutney

Avocado Banana Chaat 10.
Cumin / red chili powder / tamarind / date chutney

[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 12.
Fresh mango / cashew nut / ginger / coriander

Malai Seekh Kebab 9.
Lamb / ginger / garlic / clotted cream

Spicy Reshmi kebab 9.
Minced chicken / mint / coriander / green chilies

Malai Chicken Tikka 9.
Cream cheese / white pepper / mint chutney

Hariyali Paneer 10.
Cottage cheese / mint / cilantro / green chilies

[Chaat-Savories]

Sev Batata Puri 8.
Crispy biscuits / potatoes / raw mangoes
gram flour vermicelli / chutneys

Cauliflower Bezule [contains eggs] 10.
Mustard seeds / curry leaves / green chilies

Palak Chaat 12.
Crispy baby spinach / yogurt / tamarind / date

Sweet Potato Samosa 8.
Ginger / green chili / cranberry chutney

* "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 25.
Coconut / tamarind / coriander / red chilies

Red Snapper Mappas [contains malt] 25.
Coconut milk / fennel / malt vinegar / rice vermicelli

Shrimp Balchao [contains malt] 24.
Onion / tomatoes / Peri-Peri masala

Dum Ka Lobster [request without dough] 28.
Cashew nut / caramelized onion / saffron

Salmon Tandoori 22.
Lime leaves / ginger / garlic / lemon pickle

Black Cod 32.
Fresh dill / honey / cheddar / star anise / peanut quinoa

[Meat Entrées]

Tandoori Chicken Tikka 18.
Chilies / garlic / garam masala

Andhra Chicken Curry 19.
Red chilies / curry leaves / coriander seeds

Chicken Pista Korma 19.
Pistachio / green cardamom / mace

Chicken Tikka Masala 19.
Onion / tomatoes / fenugreek powder

Tandoori Lamb Chops * 24. / 36.
Mace / cardamom / cashew nuts / ginger

Hyderabadi Lamb Biryani 20.
Aromatic lamb / basmati rice / saffron / raita

Lamb Kozhambu 20.
Coconut / stone flower / star anise / curry leaves

Lamb Mirchi Korma 20.
Kashmiri chilies / onions / Sichuan pepper

Duck Kerala Roast 25.
Duck breast / caramelized onions / coconut

[Vegetarian Entrée /Side Dishes]

Paneer Tawa Masala 14. / 9.
Cottage cheese / ginger / bell peppers

Malai Palak Kofta 14. / 9.
Potato dumpling / spinach / cumin / garlic

Bhindi Chili Garlic 14. / 9.
Okra / onions / ginger / green chilies

Gobhi Mattar 14. / 9.
Cauliflower / green peas / cumin / ginger

Vegetable Korma 14. / 9.
Caramelized onions / cashew / garam masala

Bagara Baingan 14. / 9.
Indian eggplant / peanuts / tamarind

Dal Dhungaree 14. / 7.
Smoked lentils / garlic / tomatoes / fenugreek

Cucumber Raita 5.
Cucumber / yogurt relish

Gujrati Lasagne 18.
Khandvi / vegetables / peanuts / kadi

Vegetable Biryani [request without dough] 18.
Aromatic seasonal vegetables / basmati rice / raita