

[Pre Theater Menu]

Available until 6.30 PM

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[Breads]**Appetizers**

Chicken Tikka Kali Mirch

Malai Seekh Kebab

Palak Chaat

Sev Puri

Entrées

Chicken Tikka Masala

Railway Lamb Curry

Salmon Tandoori

Halibut Bengali Curry

Gobhi Mattar / Khumb Hara Pyaz / Dal Dhungaree

Dessert

Sorbet / Ice Cream

Gulab Jamun with Cardamom Ice Cream

Saffron Rice Kheer

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

Naan	3.
Garlic Naan	4.
Roti	3.
Mint Paratha	4.
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:

Honey Ginger Scallops

Burnt garlic / red pepper

Wine:

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

Third Course:

[Served with Breads and Saffron Rice]

Black Cod \$10

Honey / cheddar / star anise / dill potatoes

Halibut Bengali Curry

Mustard seeds / onion seeds / fenugreek

Railway Lamb Curry

Coconut milk / potatoes / garam masala

Chicken Tikka Masala

Onion / tomatoes / fenugreek powder

Dal Dhungaree

Smoked lentils / garlic / tomatoes / fenugreek

Bhindi Chili Garlic

Okra / onions / ginger / red chili flakes

Wine:

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

Fourth - Dessert Course:

Date and Toffee Pudding / Gulab Jamun

Wine:

La Cappuccina, "Arzimo", 2013, Recioto di Soave

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]

Honey Ginger Scallop Burnt garlic / red pepper	12.
Fish Chili Garlic Sea bass / burnt garlic / banana leaf / jeera aloo	12.
Tuna Bhel* Ahi tuna / rice crispy / mango	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	10.
Kale Uttapam Onion / green chili / coconut chutney	10.
Beetroot Goat Cheese Tikki Roasted cumin / black pepper / rhubarb chutney	10.
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

[Sigri/Barbeque]

Mango Shrimp Fresh mango / cashew nut / ginger / coriander	12.
Malai Seekh Kebab Lamb / ginger / garlic / clotted cream	10.
Spicy Reshmi kebab Minced chicken / mint / coriander / green chilies	10.
Chicken Tikka Kali Mirch Cream cheese / black pepper / mint chutney	10.
Tandoori Paneer Cottage cheese / yogurt / chilies / garam masala	10.

[Chaat-Savories]

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

Halibut Bengali Curry Mustard seeds / onion seeds / fenugreek	25.
Red Snapper Mappas Coconut milk / fennel / malt vinegar / rice vermicelli	25.
Shrimp Balchao Onion / tomatoes / Peri-Peri masala	25.
Lobster Malai Bay leaf / coconut milk / red chili	28.
Salmon Tandoori Lime leaves / ginger / garlic / lemon pickle	22.
Black Cod Honey / cheddar / star anise / dill potatoes	32.
Tandoori Chicken Tikka Chilies / garlic / garam masala	19.
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	14. / 28.
Hyderabadi Lamb Biryani Aromatic lamb / basmati rice / saffron / raita	20.
Railway Lamb Curry Coconut milk / potatoes / garam masala	20.
Lamb Mirchi Korma Kashmiri chilies / onions / Sichuan pepper	20.
Duck Kerala Roast Duck breast / caramelized onions / coconut	25.

[Vegetarian Entrée /Side Dishes]

Sweet Potato Peanut Curry Curry leaves / green chili / coconut	14. / 9.
Malai Palak Spinach / cumin / garlic	14. / 9.
Bhindi Chili Garlic Okra / onions / ginger / red chili flakes	14. / 9.
Gobhi Mattar Cauliflower / green peas / ginger	14. / 9.
Khumb Hara Pyaz Cremini / green onions / tomatoes	14. / 9.
Baingan Ka Salan Indian eggplant / peanuts / sesame seeds	14. / 9.
Dal Dhungaree Smoked lentils / garlic / tomatoes / fenugreek	14. / 7.
Cucumber Raita Cucumber / yogurt relish	6.
Bharwan Paneer Shimla Mirch Bell pepper / makhani sauce / rice	18.
Vegetable Biryani Aromatic seasonal vegetables / basmati rice / raita	18.