

[Pre Theater Menu]

Available until 6.30 PM

Appetizers

Imli Mirch Tikka

Malai Seekh Kebab

Palak Chaat [Can request yogurt on the side]

Sev Puri [Can request yogurt on the side]

Entrées

Chicken Tikka Masala

Awadhi Gosht

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.

Dinner Menu 8.19.18

37

[Breads]

Naan 3.

Garlic Naan 4.

Roti 3.

Mint Paratha [Request without butter] 4.

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:

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

Awadhi Gosht

Lamb / cashew nuts / caramelized onions / saffron

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] [Cross Contamination]

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 / cinnamon / honey	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

*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	10.
Spicy Reshmi kebab Minced chicken / mint / coriander / green chilies	10.
Imli Mirch Tikka Chicken / tamarind / jaggery	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.
Meat Entrées	
Tandoori Chicken Tikka Chilies / garlic / garam masala	19.
Andhra Chicken Curry Red chilies / curry leaves / coriander seeds	19.
Murg Sirka Pyaz Korma Chicken / cashew nuts / pickled onions	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.
Awadhi Gosht Lamb / cashew nuts / caramelized onions / saffron	20.
Lamb Kolhapuri Kashmiri chilies / cloves / cinnamon / cardamom	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.