

**[ Pre Theater Menu ]**

Available until 6.30 PM

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**[ Breads ]****Appetizers**

Imli Mirch Tikka

Malai Seekh Kebab

Palak Chaat

Sev Puri

**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.

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

Awadhi Gosht

Lamb / cashew nuts / caramelized onion / 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:**Casa Ferreirinha, "Papa Figos", Vinho Tinto  
2016, Douro, Portugal**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.

**[Tawa-Griddle]**

<b>Honey Ginger Scallop</b> Burnt garlic / red pepper	12.
<b>Fish Chili Garlic</b> Sea bass / burnt garlic / banana leaf / jeera aloo	12.
<b>Tuna Bhel*</b> Ahi tuna / rice crispy / mango	14.
<b>Chicken Kathi Roll</b> Onions / tomatoes / chicken tikka	12.
<b>Shammi Kebab</b> Lamb / lentils / cheddar / garam masala / mint chutney	10.
<b>Tawa Baingan</b> Eggplant / spiced potato / olive oil / peanut sauce	10.
<b>Kale Uttapam</b> Onion / green chili / coconut chutney	10.
<b>Beetroot Goat Cheese Tikki</b> Roasted cumin / black pepper / cinnamon / honey	10.
<b>Avocado Banana Chaat</b> Cumin / red chili powder / tamarind / date chutney	10.

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

Eggplant Ginger Chutney Tomato / Golden Raisin Chutney Mango Chutney	2.5 / 6
Assorted Pappadums	4

**[Sigri/Barbeque]**

<b>Mango Shrimp</b> Fresh mango / cashew nut / ginger / coriander	12.
<b>Malai Seekh Kebab</b> Lamb / ginger / garlic / clotted cream	10.
<b>Spicy Reshmi kebab</b> Minced chicken / mint / coriander / green chilies	10.
<b>Imli Mirch Tikka</b> Chicken / tamarind / jaggery	10.
<b>Tandoori Paneer</b> Cottage cheese / yogurt / chilies / garam masala	10.

**[Chaat-Savories]**

<b>Sev Batata Puri</b> Crispy biscuits / potatoes / raw mangoes gram flour vermicelli / chutneys	8.
<b>Cauliflower Bezule</b> Mustard seeds / curry leaves / green chilies	10.
<b>Palak Chaat</b> Crispy baby spinach / yogurt / tamarind / date	12.
<b>Sweet Potato Samosa</b> 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>Halibut Bengali Curry</b> Mustard seeds / onion seeds / fenugreek	25.
<b>Red Snapper Mappas</b> Coconut milk / fennel / malt vinegar / rice vermicelli	25.
<b>Shrimp Balchao</b> Onion / tomatoes / Peri-Peri masala	25.
<b>Lobster Malai</b> Bay leaf / coconut milk / red chili	28.
<b>Salmon Tandoori</b> Lime leaves / ginger / garlic / lemon pickle	22.
<b>Black Cod</b> Honey / cheddar / star anise / dill potatoes	32.
<b>Tandoori Chicken Tikka</b> Chilies / garlic / garam masala	19.
<b>Andhra Chicken Curry</b> Red chilies / curry leaves / coriander seeds	19.
<b>Murg Sirka Pyaz Korma</b> Chicken / cashew nut / pickled onions	19.
<b>Chicken Tikka Masala</b> Onion / tomatoes / fenugreek powder	19.
<b>Tandoori Lamb Chops *</b> Mace / cardamom / cashew nuts / ginger	14. / 28.
<b>Hyderabadi Lamb Biryani</b> Aromatic lamb / basmati rice / saffron / raita	20.
<b>Lamb Kolhapuri</b> Kashmiri chilies / cloves / cinnamon / cardamom	20.
<b>Awadhi Gosht</b> Lamb / cashew nuts / caramelized onion / saffron	20.
<b>Duck Kerala Roast</b> Duck breast / caramelized onions / coconut	25.

**[Vegetarian Entrée /Side Dishes]**

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