

[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 Korma

Salmon Tandoori

Halibut Bengali Curry

Gobhi Mattar / Khumb Hara Pyaz / **Dal Dhungaree**

Dessert

Sorbet / Ice Cream **[request sorbet without the biscuit]**

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

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	9.
Naan / Onion Sage Naan / Mint Paratha	

[Rice]

Basmati Rice	3.
Saffron Pulao	5.

*** 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 **[Cross Contamination]**
Crispy baby spinach / sweet yogurt / tamarind / date chutney

Wine:

Fiorini, “Corte Degli Attimi”, Lambrusco
Sorbara, Italy, NV

Second Course:

Honey Ginger Scallops **[Cross Contamination]**
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 [Request Ice Cream & Sorbets without the biscuit]

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** 12.
Burnt garlic / red pepper**Fish Chili Garlic** 12.
Sea bass / burnt garlic / banana leaf / jeera aloo**Tuna Bhel*** 14.
Ahi tuna / rice crispy / mango**Chicken Kathi Roll** 12.
Onions / tomatoes / chicken tikka**Shammi Kebab** 10.
Lamb / lentils / cheddar / garam masala / mint chutney**Tawa Baingan** 10.
Eggplant / spiced potato / olive oil / peanut sauce**Kale Uttapam** 10.
Onion / green chili / coconut chutney**Beetroot Goat Cheese Tikki** 10.
Roasted cumin / black pepper / cinnamon / honey**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**[Sigri/Barbeque]****Mango Shrimp** 12.
Fresh mango / cashew nut / ginger / coriander**Malai Seekh Kebab** 10.
Lamb / ginger / garlic / clotted cream**Spicy Reshmi kebab** 10.
Minced chicken / mint / coriander / green chilies**Imli Mirch Tikka** 10.
Chicken / tamarind / jaggery**Tandoori Paneer** 10.
Cottage cheese / yogurt / chilies / garam masala**[Chaat-Savories]****Sev Batata Puri** 8.
Crispy biscuits / potatoes / raw mangoes
gram flour vermicelli / chutneys**Cauliflower Bezule** [Cross Contamination] 10.
Mustard seeds / curry leaves / green chilies**Palak Chaat** [Cross Contamination] 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]**Halibut Bengali Curry** 25.
Mustard seeds / onion seeds / fenugreek**Red Snapper Mappas** [contains malt] 25.
Coconut milk / fennel / malt vinegar / rice vermicelli**Shrimp Balchao** [contains malt] 25.
Onion / tomatoes / Peri-Peri masala**Lobster Malai** 28.
Bay leaf / coconut milk / red chili**Salmon Tandoori** 22.
Lime leaves / ginger / garlic / lemon pickle**Black Cod** 32.
Honey / cheddar / star anise / dill potatoes**[Meat Entrées]****Tandoori Chicken Tikka** 19.
Chilies / garlic / garam masala**Andhra Chicken Curry** 19.
Red chilies / curry leaves / coriander seeds**Murg Sirka Pyaz Korma** 19.
Chicken / cashew nuts / pickled onions**Chicken Tikka Masala** 19.
Onion / tomatoes / fenugreek powder**Tandoori Lamb Chops** * 14. / 28.
Mace / cardamom / cashew nuts / ginger**Hyderabadi Lamb Biryani** 20.
Aromatic lamb / basmati rice / saffron / raita**Awadhi Gosht** 20.
Lamb / cashew nuts / caramelized onions / saffron**Lamb Kolhapuri** 20.
Kashmiri chilies / cloves / cinnamon / saffron**Duck Kerala Roast** 25.
Duck breast / caramelized onions / coconut**[Vegetarian Entrée /Side Dishes]****Sweet Potato Peanut Curry** 14. / 9.
Curry leaves / green chili / coconut**Malai Palak** 14. / 9.
Spinach / cumin / garlic**Bhindi Chili Garlic** 14. / 9.
Okra / onions / ginger / red chili flakes**Gobhi Mattar** 14. / 9.
Cauliflower / green peas / ginger**Khumb Hara Pyaz** 14. / 9.
Cremini / green onions / tomatoes**Baingan Ka Salan** 14. / 9.
Indian eggplant / peanuts / sesame seeds**Dal Dhungaree** 14. / 7.
Smoked lentils / garlic / tomatoes / fenugreek**Cucumber Raita** 6.
Cucumber / yogurt relish**Bharwan Paneer Shimla Mirch** 18.
Bell pepper / makhani sauce / rice**Vegetable Biryani** [request without dough] 18.
Aromatic seasonal vegetables / basmati rice / raita