

**[ Pre Theater Menu ]**

Available until 6.30 PM

**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 **[request sorbet & Ice Cream 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.

37

**[ Breads ]**

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.

\*\*\* This menu has been highlighted to notify guests of **NUT 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]**

**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:**

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

**Fourth - Dessert Course:**

**Date and Toffee Pudding / Gulab Jamun [Request no nut garnish]**

**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]**

<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.

**[Meat Entrées]**

<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 nuts / 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>Awadhi Gosht</b> Lamb / cashew nuts / caramelized onions / saffron	20.
<b>Lamb Kolhapuri</b> Kashmiri chilies / cloves / cinnamon / cardamom	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.