

[Pre Theater Menu]

37.

Available at Dinner till 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

Bengali Fish Curry

Gobhi Mattar / Mirch Mushroom Korma / 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 12.13.18

[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:

Scallop Moilee

Coconut / ginger / green chilies

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

Bengali Fish Curry

Icelandic Cod / mustard seeds / onion seeds

Awadhi Gosht

Lamb / cashew nuts / caramelized onion / saffron

Chicken Tikka Masala

Onion / tomatoes / fenugreek powder

Dal Dhungaree

Smoked lentils / garlic / tomatoes

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.

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]

Scallop Moilee 12.
Coconut / ginger / green chilies

Fish Chili Garlic 12.
Sea bass / burnt garlic / banana leaf / jeera aloo

Mango Chili Tuna 14.
Ahi Tuna / mango salsa

Roti Pe Boti 12.
Tandoori lamb / paratha / mint chutney

Duck Galouti 12.
Smoked duck / cashew nut / foie gras / marmalade

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 / Papadum**]

Eggplant Ginger Chutney 2.5 / 6.
Papaya Raisin Chutney
Mango Chutney

Assorted Papadum 5.

Tawa and Fryer have cross contamination risk

[**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 Ka 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 10.
Mustard seeds / green chilies / curry leaves

Palak Chaat 12.
Crispy baby spinach / yogurt / tamarind / date

Sweet Potato Samosa 8.
Ginger / green chilies / 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.”

[**Fish and Seafood Entrée**]

Bengali Fish Curry 25.
Icelandic cod / mustard seeds / onion seeds

Red Snapper Mappas 25.
Coconut milk / fennel / malt vinegar / rice vermicelli

Shrimp Lababdar 25.
Onions / tomatoes / peppers

Lobster Malai 28.
Bay leaf / coconut milk / red chili

Salmon Tandoori 22.
Lime leaves / ginger / garlic / lemon pickle

Black Cod 36.
Honey / cheddar / star anise / dill potatoes

[**Meat Entrée**]

Tandoori Chicken Tikka 19.
Chilies / garlic / garam masala

Andhra Chicken Curry 19.
Black pepper / curry leaves / coriander seeds

Chicken Tikka Masala 19.
Onion / tomato / fenugreek powder

Margi Ni Curry 19.
Chicken / cashew nuts / coconut

Tandoori Lamb Chops [2 Pcs] 28.
Mace / cardamom / cashew nut / ginger

Hyderabadi Lamb Biryani 20.
Aromatic lamb / basmati rice / saffron / raita

Lamb Kolhapuri 20.
Kashmiri chilies / cloves / cinnamon / cardamom

Awadhi Gosht 20.
Lamb / cashew nuts / caramelized onions / saffron

Pork Vindaloo 26.
Duroc pork chop / peri-peri / masala aloo

[**Vegetarian / Side Dishes**]

Sweet Potato Peanut Curry 14. / 9.
Curry leaves / green chilies / 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

Mirch Mushroom Korma 14. / 9.
Cremeni / cashew nuts / green chilies

Baingan Ka Salan 14. / 9.
Indian eggplant / peanuts / sesame seeds

Butternut Squash Bharta 14. / 9.
Smoked butternut squash / onion / cumin

Dal Dhungaree 14. / 8.
Smoked lentils / garlic / tomatoes

Cucumber Raita 7.
Cucumber / yogurt relish

Makhan Palak Kofta 18.
Spinach dumplings / makhani sauce / rice

Vegetable Biryani 18.
Aromatic seasonal vegetables / basmati rice / raita