

### [ Pre Theater Menu ]

37.

Available at Dinner till 6.30 PM

#### **Appetizers**

Imli Mirch Tikka

Malai Seekh Kebab

Palak Chaat

Sev Puri

#### **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	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:**

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)

<b>[ Tawa-Griddle ]</b>		<b>[ Sigri-Barbeque ]</b>		<b>[ Fish and Seafood Entrée ]</b>		<b>[ Vegetarian / Side Dishes ]</b>	
<b>Scallop Moilee</b>	12.	<b>Mango Shrimp</b>	12.	<b>Bengali Fish Curry</b>	25.	<b>Sweet Potato Peanut Curry</b>	14. / 9.
Coconut / ginger / green chilies		Fresh mango / cashew nut / ginger / coriander		Icelandic cod / mustard seeds / onion seeds		Curry leaves / green chilies / coconut	
<b>Fish Chili Garlic</b>	12.	<b>Malai Seekh Kebab</b>	10.	<b>Red Snapper Mappas</b>	25.	<b>Malai Palak</b>	14. / 9.
Sea bass / burnt garlic / banana leaf / jeera aloo		Lamb / ginger / garlic / clotted cream		Coconut milk / fennel / malt vinegar / rice vermicelli		Spinach / cumin / garlic	
<b>Mango Chili Tuna</b>	14.	<b>Spicy Reshmi Kebab</b>	10.	<b>Shrimp Lababdar</b>	25.	<b>Bhindi Chili Garlic</b>	14. / 9.
Ahi Tuna / mango salsa		Minced chicken / mint / coriander / green chilies		Onions / tomatoes / peppers		Okra / onions / ginger / red chili flakes	
<b>Roti Pe Boti</b>	12.	<b>Imli Mirch Ka Tikka</b>	10.	<b>Lobster Malai</b>	28.	<b>Gobhi Mattar</b>	14. / 9.
Tandoori lamb / paratha / mint chutney		Chicken / tamarind / jaggery		Bay leaf / coconut milk / red chili		Cauliflower / green peas / ginger	
<b>Duck Galouti</b>	12.	<b>Tandoori Paneer</b>	10.	<b>Salmon Tandoori</b>	22.	<b>Mirch Mushroom Korma</b>	14. / 9.
Smoked duck / cashew nut / foie gras / marmalade		Cottage cheese / yogurt / chilies / garam masala		Lime leaves / ginger / garlic / lemon pickle		Cremini / cashew nuts / green chilies	
<b>Tawa Baingan</b>	10.	<b>[ Chaat-Savories ]</b>		<b>Black Cod</b>	36.	<b>Baingan Ka Salan</b>	14. / 9.
Eggplant / spiced potato / olive oil / peanut sauce		<b>Sev Batata Puri</b>	8.	Honey / cheddar / star anise / dill potatoes		Indian eggplant / peanuts / sesame seeds	
<b>Kale Uttapam</b>	10.	Crispy biscuits / potatoes / raw mangoes		<b>[ Meat Entrée ]</b>			
Onion / green chili / coconut chutney		gram flour vermicelli / chutneys		<b>Tandoori Chicken Tikka</b>	19.	<b>Butternut Squash Bharta</b>	14. / 9.
<b>Beetroot Goat Cheese Tikki</b>	10.	<b>Cauliflower Bezule</b>	10.	Chilies / garlic / garam masala		Smoked butternut squash / onion / cumin	
Roasted cumin / black pepper / cinnamon / honey		Mustard seeds / green chilies / curry leaves		<b>Andhra Chicken Curry</b>	19.	<b>Dal Dhungaree</b>	14. / 8.
<b>Avocado Banana Chaat</b>	10.	<b>Palak Chaat</b>	12.	Black pepper / curry leaves / coriander seeds		Smoked lentils / garlic / tomatoes	
Cumin / red chili powder / tamarind / date chutney		Crispy baby spinach / yogurt / tamarind / date		<b>Chicken Tikka Masala</b>	19.	<b>Cucumber Raita</b>	7.
<b>[ House-made Chutneys / Papadum ]</b>		<b>Sweet Potato Samosa</b>	8.	Onion / tomato / fenugreek powder		Cucumber / yogurt relish	
Eggplant Ginger Chutney	2.5 / 6.	Ginger / green chilies / cranberry chutney		<b>Margi Ni Curry</b>	19.	<b>Makhan Palak Kofta</b>	18.
Papaya Raisin 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.”					
Mango Chutney							
Assorted Papadum	5.						
				<b>Tandoori Lamb Chops [ 2 Pcs ]</b>	28.	<b>Vegetable Biryani</b>	18.
				Mace / cardamom / cashew nut / ginger		Aromatic seasonal vegetables / basmati rice / raita	
				<b>Hyderabadi Lamb Biryani</b>	20.		
				Aromatic lamb / basmati rice / saffron / raita			
				<b>Lamb Kolhapuri</b>	20.		
				Kashmiri chilies / cloves / cinnamon / cardamom			
				<b>Awadhi Gosht</b>	20.		
				Lamb / cashew nuts / caramelized onions / saffron			
				<b>Pork Vindaloo</b>	26.		
				Duroc pork chop / peri-peri / masala aloo			