

[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 [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 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 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:

Scallop Moilee [Cross Contamination]
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 Coconut / ginger / green chilies	12.
Fish Chili Garlic Sea bass / burnt garlic / banana leaf / jeera aloo	12.
Mango Chili Tuna Ahi Tuna / mango salsa	14.
Roti Pe Boti Tandoori lamb / paratha / mint chutney	12.
Duck Galouti Smoked duck / cashew nut / foie gras / marmalade	12.
Tawa Baingan Eggplant / spiced potato / olive oil / peanut sauce	10.
Kale Uttapam Onion / green chili / coconut chutney	10.
Beetroot Goat Cheese Tikki Roasted cumin / black pepper / cinnamon / honey	10.
Avocado Banana Chaat Cumin / red chili powder / tamarind / date chutney	10.

[**House-made Chutneys / Papadum**]

Eggplant Ginger Chutney Papaya Raisin Chutney Mango Chutney	2.5 / 6.
Assorted Papadum	5.

[**Sigri-Barbeque**]

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

[**Chaat-Savories**]

Sev Batata Puri Crispy biscuits / potatoes / raw mangoes gram flour vermicelli / chutneys	8.
Cauliflower Bezule [Cross Contamination] Mustard seeds / green chilies / curry leaves	10.
Palak Chaat [Cross Contamination] Crispy baby spinach / yogurt / tamarind / date	12.
Sweet Potato Samosa Ginger / green chilies / 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."

[**Fish and Seafood Entrée**]

Bengali Fish Curry Icelandic cod / mustard seeds / onion seeds	25.
Red Snapper Mappas [Cross Contamination] Coconut milk / fennel / malt vinegar / rice vermicelli	25.
Shrimp Lababdar Onions / tomatoes / peppers	25.
Lobster Malai Bay leaf / coconut milk / red chili	28.
Salmon Tandoori Lime leaves / ginger / garlic / lemon pickle	22.
Black Cod Honey / cheddar / star anise / dill potatoes	36.
[Meat Entrée]	
Tandoori Chicken Tikka Chilies / garlic / garam masala	19.
Andhra Chicken Curry Black pepper / curry leaves / coriander seeds	19.
Chicken Tikka Masala Onion / tomato / fenugreek powder	19.
Margi Ni Curry Chicken / cashew nuts / coconut	19.
Tandoori Lamb Chops [2 Pcs] Mace / cardamom / cashew nut / ginger	28.
Hyderabadi Lamb Biryani Aromatic lamb / basmati rice / saffron / raita	20.
Lamb Kolhapuri Kashmiri chilies / cloves / cinnamon / cardamom	20.
Awadhi Gosht Lamb / cashew nuts / caramelized onions / saffron	20.
Pork Vindaloo [Cross Contamination] Duroc pork chop / peri-peri / masala aloo	26.

[**Vegetarian / Side Dishes**]

Sweet Potato Peanut Curry Curry leaves / green chilies / coconut	14. / 9.
Malai Palak Spinach / cumin / garlic	14. / 9.
Bhindi Chili Garlic Okra / onions / ginger / red chili flakes	14. / 9.
Gobhi Mattar Cauliflower / green peas / ginger	14. / 9.
Mirch Mushroom Korma Cremini / cashew nuts / green chilies	14. / 9.
Baingan Ka Salan Indian eggplant / peanuts / sesame seeds	14. / 9.
Butternut Squash Bharta Smoked butternut squash / onion / cumin	14. / 9.
Dal Dhungaree Smoked lentils / garlic / tomatoes	14. / 8.
Cucumber Raita Cucumber / yogurt relish	7.
Makhan Palak Kofta Spinach dumplings / makhani sauce / rice	18.
Vegetable Biryani [request without dough] Aromatic seasonal vegetables / basmati rice / raita	18.