

### [ 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

Lamb Pepper Masala

Salmon Tandoori

Halibut Sarson

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.

Lunch Menu 5.10.19

### [ 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

Halibut Sarson

Yellow mustard / tomatoes / garlic

Lamb Pepper Masala

Onion / tomatoes / black pepper

Chicken Tikka Masala

Onion / tomatoes / fenugreek powder

Dal Dhungaree

Smoked lentils / garlic / tomatoes

Bhindi Chili Garlic

Okra / onions / ginger / red chili flakes

#### **Wine:**

Yalumba Vineyards, "The Strapper" GSM  
2013, Barossa, Australia

#### **Fourth - Dessert Course:**

Date and Toffee Pudding / Gulab Jamun

#### **Wine:**

La Cappuccina, "Arzimo", 2013, Recioto di Soave

Tasting Menu	65.
Vegetarian Tasting Menu	60.
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>Scallop Moilee</b> Coconut / ginger / green chilies	12.
<b>Fish Chili Garlic</b> Sea bass / burnt garlic / banana leaf / jeera aloo	12.
<b>Mango Chili Tuna</b> Ahi Tuna / mango salsa	14.
<b>Roti Pe Boti</b> Tandoori lamb / paratha / mint chutney	12.
<b>Duck Galouti</b> Smoked duck / cashew nut / foie gras / marmalade	12.
<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 / Papadum** ]

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

[ **Sigri-Barbeque** ]

<b>Mango Shrimp</b> Fresh mango / cashew nut / ginger / coriander	12.
<b>Malai Seekh Kebab</b> Lamb / ginger / garlic / clotted cream	9.
<b>Spicy Reshmi Kebab</b> Minced chicken / mint / coriander / green chilies	9.
<b>Imli Mirch Ka Tikka</b> Chicken / tamarind / jaggery	9.
<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 / green chilies / curry leaves	10.
<b>Palak Chaat</b> Crispy baby spinach / yogurt / tamarind / date	12.
<b>Sweet Potato Samosa</b> 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** ]

<b>Halibut Sarson</b> Yellow mustard / tomatoes / garlic	24.
<b>Red Snapper Mappas</b> Fennel / malt vinegar / rice vermicelli	22.
<b>Shrimp Mangalorian Curry</b> Coconut / fenugreek / Kashmiri chilies	22.
<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	30.
[ <b>Meat Entrée</b> ]	
<b>Tandoori Chicken Tikka</b> Chilies / garlic / garam masala	17.
<b>Andhra Chicken Curry</b> Coconut / curry leaves / coriander seeds	17.
<b>Chicken Tikka Masala</b> Onion / tomato / fenugreek powder	17.
<b>Salli Margi</b> Chicken / apricots / straw potatoes	17.
<b>Tandoori Lamb Chops [ 2 Pcs ]</b> Mace / cardamom / cashew nut / ginger	28.
<b>Lamb Biryani</b> Aromatic lamb / basmati rice / saffron / raita	20.
<b>Lamb Pepper Masala</b> Caramelized onions / black pepper / garam masala	19.
<b>Lamb Burhani</b> Tomatoes / garlic / Chefs spice blend	19.
<b>Pork Vindaloo</b> Duroc pork chop / peri-peri / masala aloo	26.

[ **Vegetarian Entree** ]

<b>Paneer Mussalam</b> Cottage cheese / cashew nuts / saffron / rice	18.
<b>Vegetable Biryani</b> Aromatic seasonal vegetables / basmati rice / raita	18.

[ **Vegetarian / Side Dishes** ]

<b>Sweet Potato Peanut Curry</b> Curry leaves / green chilies / 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>Mirch Mushroom Korma</b> Cremini / cashew nuts / green chilies	14. / 9.
<b>Baingan Ka Salan</b> Indian eggplant / peanuts / sesame seeds	14. / 9.
<b>Makki Kofta</b> Corn dumplings / curry powder / cashew nuts	14. / 9.
<b>Dal Dhungaree</b> Smoked lentils / garlic / tomatoes	14. / 8.
<b>Cucumber Raita</b> Cucumber / yogurt relish	7.