



À LA CARTE MENU
By, Chef Pujan Sarkar

Small Plates

CAULIFLOWER PAKODA \$16

Carrot Pachadi, Peanut Thecha, Kumquat, Curry Leaf

YOGURT CHAAT \$18

Strawberry, Crispy Potato, Tamarind, Mint

EDAMAME & ASPARAGUS KEBAB \$18

Mango Chunda Coulis, Cultured Coconut Milk, Mint Chutney

TANDOORI AVOCADO \$18

Green Chickpea Hummus, Dosa Crisp

PANEER BHURJI ROLL \$18

Crispy Kataifi, Chili-Peanut Chutney

JACKFRUIT BIRRIA TACO A LA PLANCHA \$20

Green Tomatillo Pachadi, Pickled Onion, Cheese, Lime

KERALA FRIED CHICKEN WINGS \$22

Hemp Seed Chutney, Buddha's Hand Aioli

DUCK SEEKH KEBAB \$22

Apricot & Chili Chutney, Pickled Fruits

POMEGRANATE GLAZED PORK BELLY \$22

Pickled Kohlrabi, Ginger Glaze, Charred Padron Peppers

CHICKEN TIKKA TACO A LA PLANCHA \$22

Green Tomatillo Pachadi, Pickled Onion, Cheese, Lime

TIGER SHRIMP XEC XEC \$26

Miso, Bedgi Chili, Gooseberry Chutney

LAMB KEEMA \$26

Potato Textures, Peas, Masala Babka

Large Plates

EGGPLANT & POBLANO DUMPLING \$30

Poppy Seed Salan, Peanut Thecha, Collard Sali

MILLET & SQUASH KHICHIDI \$30

Morel & Maitake, Papad, Baby Turnip Achar

BAKED POTATO QUICHE \$30

Saffron Dum Gravy, Sea Buckthorn Chutney, Pistachio

ORGANIC SACH PANEER POLLICHATHU \$32

Curry Leaf, Malabar Curry, Ginger

BUTTER CHICKEN \$32

Smoked Red Pepper Makhani, Fenugreek

BHETKI PATURI \$40

Bengal Mustard Curry, Kadumbuttu, Crab Bonda

BEEF SHORT RIBS \$44

Bone Marrow Khurchan, Madras Curry, Garlic Mash

LAMB SHANK ROAST \$48

Zarda Pulao, Caramelized Onion, Cashew, Mint, Nihari

Sides

Garlic / Plain Naan \$6

Laccha Roti \$10

Saffron Rice \$6

Black Dairy Dal \$12

A 21% service charge for parties of 6 or more will be added to your final bill. An optional 5% surcharge will be applied to the final bill in support of employee welfare. If you wish to have this surcharge removed, please consult our staff.

* Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Inform us on your dietary restrictions.