



À LA CARTE MENU

Small Plates

PAPADS & CRISPS \$16

Rhubarb Tomato Pachadi, Green Tomatillo Chutney

CAULIFLOWER PAKODA \$18

Carrot Pachadi, Rhubarb, Kumquat, Curry Leaf

PANEER BHURJI CANNOLI \$18

Cannoli Crisp, Rhubarb Chutney, Black Garlic Gel

EDAMAME & PEAS KEBAB \$19

Mango Chunda Coulis, Cultured Coconut Milk, Mint Chutney

TANDOORI AVOCADO \$19

Green Chickpea Hummus, Dosa Crisp

JACKFRUIT TACO A LA PLANCHA \$20

Green Tomatillo Pachadi, Cheddar Cheese, Lime

CHICKEN TIKKA TACO A LA PLANCHA \$22

Green Tomatillo Pachadi, Cheddar Cheese, Lime

MALAI CHICKEN GUSHTABA \$24

Minced Chicken Dumpling, Amul Cheese Fondue, Allium Tulip

PORK BELLY \$24

Pickled Mustard, Charred Padron Peppers, Petite Greens

TIGER SHRIMP XEC XEC \$26

Miso, Bedgi Chili, Gooseberry Chutney

LAMB KEEMA \$26

Potato Textures, Peas, Masala Babka

Large Plates

ROASTED SQUASH & POBLANO DUMPLING \$30

Green Saag Gravy , Lotus crisp , Carrot Chutney

BAKED POTATO QUICHE \$30

Saffron Dum Gravy, Red Currant Achar, Pistachio

ORGANIC SACH PANEER POLLICHATHU \$32

Malabar Curry, Bell Pepper Jam, Ginger, Podi Masala

BUTTER CHICKEN \$32

Smoked Red Pepper Makhani, Fenugreek

BHETKI PATURI \$40

Bengal Mustard Curry, Rice Cake, Greens & Yuzu Cloud

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

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

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 ask.