



À LA CARTE MENU  
By, Chef Pujan Sarkar

### *Small Plates*

CAULIFLOWER PAKODA \$16

*Carrot Pachadi, Peanut Thecha, Kumquat, Curry Leaf*

YOGURT CHAT \$17

*Strawberry, Crispy Potato, Tamarind, Mint*

TANDOORI AVOCADO \$18

*Green Chickpea Hummus, Dosa Crisp*

PANEER BHURJI ROLL \$18

*Crispy Kataifi, Chili-Peanut Chutney*

SEASONAL MELON TERRINE \$18

*Pomegranate, Balsamic Caviar, Cucu Melon Ceviche*

TANDOORI BABY BELLA SANDWICH \$22

*Stuffed Baby Courgette, Parmesan Yakhni*

CHICKEN GUSHTABA \$21

*Amul Cheese Fondue, Leeks, Summer Truffle*

DUCK SEEKH KEBAB \$22

*Apricot & Chili Chutney, Pickled Fruits*

GOAT GHEE ROAST TACO \$22

*Pickled Onion, Chettinadu-Birria, Lime*

POMEGRANATE GLAZED PORK BELLY \$22

*Charcoal Grilled, Pomegranate, Ginger Glazed,*

*Charred Padron Peppers*

\* HAMACHI BHEL \$24

*Young Millet, Red Onion, Buttermilk Sol Kadhi*

TIGER SHRIMP XEC XEC \$26

*Miso, Bedgi Chili, Gooseberry Chutney*

LAMB KEEMA \$26

*Potato Textures, Peas, Masala Babka*

PARMESAN LACCHA ROTI \$18

*Smoked Goat Yogurt, Tomato & Rhubarb Chutney*

### *Large Plates*

EGGPLANT & POBLANO DUMPLING \$30

*Poppy Seed Salan, Peanut Thecha, Collard Sali*

ROASTED ACORN SQUASH \$30

*Bisi Bele Bhat, Sambar, Rice Papad*

ORGANIC SACH PANEER POLLICHATHU \$32

*Curry Leaf, Malabar Curry, Ginger*

BUTTER CHICKEN \$32

*Smoked Red Pepper Makhani, Fenugreek*

BEEF SHORT RIBS \$42

*Madras Curry, Grilled Root Vegetables, Snail Chutney*

GUNPOWDER SEA BASS \$46

*Coconut & Green Mango Curry, Bay Shrimp, Courgette*

LAMB SHANK ROAST \$48

*Zarda Pulao, Caramelized Onion, Cashew, Mint, Nihari*

### *Sides*

Garlic / Plain Naan \$6

Saffron Rice \$6

Black Dairy Dal \$14

\* Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform us about your dietary restrictions.

\* 5 % SF Mandate will be added to the check reflecting the SF Health Care Security Ordinance surcharge, to cover health care coverage for all full-time employees.