



Dinner Menu \$45/per person

Course 1 **FOR THE TABLE**

Rasam (Tamil Nadu)

Tangy tamarind soup (GF, Vegan)

Papad and Chutney

Lentil and rice crisps (GF, Vegan)

Course 2 (Choose One)

SMALL PLATES

Jackfruit Shami Kebab (Lucknow)

Slow-cooked jackfruit and lentils, spiced with traditional Lucknowi masala, served with mint-cilantro chutney. *(GF, Can be Vegan)*

Kuchi Dabeli (Kutch)

Gujarati Street food, Pav stuffed with potato patty. Served with dabeli masala, peanut, sev and pomegranate. **(Contains Nuts)** *(Can be DF)*

Chicken Kalmi Kebab (Delhi)

Chicken Boti marinated in hung curd, tandoori masala, black pepper & yellow chilli powder; cooked in tandoor and served with Old Delhi style butter-cream kebab sauce. *(GF, Halal)*

***Eral Milagu Varuval (Shrimp Pepper Fry) (Tamil Nadu)**

Indian Tiger prawns pan-fried in a Tamil-style masala of freshly ground black pepper, garlic, Shallot and curry leaves. *(GF, Contains Shellfish)*

Optional Supplemental Course (+\$10)

Benne Masala Dosa (Bangalore)

A buttery and indulgent twist on classic dosa. Crisp and golden-brown on the outside with a soft, airy inside, tuffed with a lightly spiced potato filling and served with traditional coconut chutney and thakali (tomato) chutney. *(GF, Can be DF/Vegan)*

Patra ni Fish (Gujarat)

In Parsi meaning fish wrapped in banana leaf our Baramundi fillet is marinated in a smooth coriander, coconut, whole spices, ginger, garlic & green pepper paste grilled to get a nice earthy smoky flavour

Course 3 (Choose One)

LARGE PLATES

Kadhai Paneer (Punjab) - vegetarian

A North Indian specialty, cottage cheese cubes cooked in semi-dry tomato masala, bell peppers and shallot based gravy, garnished with ginger julienne and Punjabi khada masala. (GF) **(Contains Nuts)**

Dhokar Dalna (West Bengal) - vegetarian

A classic Bengali delicacy of golden lentil cakes and potatoes simmered in a mildly spiced tomato and ginger gravy. (GF, Vegan)

Murgh Makhni (Delhi)

The quintessential butter chicken. Chicken tikka slow cooked in a luscious gravy of tomatoes, butter, fenugreek, cashew, and house made garam masala. (GF, Halal) **(Contains Nuts)**

Kerala Beef Roast +\$10 (Kerala)

Beef short ribs double roasted in a shallot and coconut masala, flavored with black pepper, curry leaf and dry chili. (GF, DF, Halal)

SIDES (Choose One)

Basmati Rice (GF, Vegan)

Naan (Garlic or Plain)

Nool Parantha +\$4 (Contains egg)

Course 4 (Choice of one)

DESSERT

Elaneer Payasam

Classic coconut and jaggery custard, finished with almonds and tender coconut
(GF, Vegan/ Nuts)

Mawa Cake (Mumbai)

A rich cake made from traditional mawa (reduced buffalo milk)
Served warm with a cold scoop of vanilla ice cream
(Dairy, Nuts)

The Restaurant Week menu is for each guest to enjoy individually.

*These items are cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) we have added a 4% surcharge to all checks.

You may request to have this taken off your check.

20% gratuity applied for parties of 6 or larger.

Elaneer payasam- Classic tender coconut Jaggery custard made with coconut milk raisins & almonds with chopped young tender coconut **(vegan can be made without nuts)- from Kerala**

Parsi mawa with Vanilla Icecream- Parsi cafe style warm slice of cake made from mawa which is thickened solidified buffalo milk cake made thick & gooey served with cold vanilla icecream scoop - **(Contains Dairy & Nuts) from Mumbai- Parsi Cafe style**