

TO START

OYSTERS* *MP*

raw, mignonette sauce
wood-fired, duck bacon butter, baby spinach
garam masala, brioche, parmesan

ask your server for daily selection

GOAT CHEESE & BEET SALAD pistachio-crusted, roasted beets, poached pear baby greens, masala cashews, house vinaigrette	18	MEDLEY OF WILD MUSHROOMS shiitake, royal trumpet, hen of the woods, beech, feta	24
TOMATO & BURRATA SALAD baby greens, heirloom tomatoes, basil honey-mustard vinaigrette, balsamic reduction	20	LAMB BELLY jalapeño jelly, house-made hummus, mint	24
CRAB MALABAR jumbo lump crab, mustard seeds fresh coconut, curry leaves, crispy okra	26	FOIE GRAS center cut medallion, pan-seared, port wine reduction fig chutney, brioche	28
SOUP FLIGHT OR BOWL tomato saffron, mulligatawny, corn-poblano with onion bhaji	12	CALAMARI chaat masala, vindaloo aioli	22
LOBSTER SHORBA jumbo lump crab, black truffle butter, sherry	22	SHRIMP & GRITS crispy okra, wheat semolina upma	24
SCALLOPS jeera southern succotash	26	WOOD-FIRED TEXAS QUAIL farm egg, spinach, shitake mushrooms, fig chutney	22

CHEESE BOARD (SERVES 2) 32

five cheeses, fruits, nuts, honey, jam

STREET FOODS OF INDIA

DELHI CHAAT aloo tikki, channa masala, yogurt mint & tamarind chutney, masala cashews, fruit	20	TANDOORI SIZZLER murgh malai, lamb chops, prawns	48
PALAK CHAAT spinach, kale, basil, mint & tamarind chutney, yogurt	16	TANDOORI PANEER house-made paneer, cream cheese, dried fruits, nuts beet, daikon salad	18
CHICKEN CHAAT corn, avocado, red onion, lime, lemon, chaat masala	19	LAMB RIBS chef Kiran's kabob-b-q rub and sauce	26
LUCKNOWI KEBABS lamb chicken dahi paneer	22 18 20	CHICKEN WINGS & LOLLIPOPS chili sauce, ranch, malai	20
SAMOSAS lamb and peas potato and nuts mushroom and feta crab and corn	16 10 12 18	PANI POORI semolina & wheat flour puffs, potato, garbanzo mint-tamarind water +vodka 8	14
CHILI TIKKA chicken wild-caught, icelandic cod paneer cauliflower	18 20 20 16	PANEER PAKORAS house-made paneer, mint, tamarind, fruits	18
RAJ KATORI lentil dumplings, sprouted mung beans, fruit yogurt, mint & tamarind chutney, sev	18	MIXED VEGETABLE PAKORAS eggplant, cauliflower, potato, chili, onion bhaji	18
		PAPADUM NACHOS house-made queso, guacamole, pico de gallo, rajma +bison 10 +lamb 8	20

ACCOMPANIMENTS

english cucumber raita 8
plain yogurt 6
kachumber salad 8
onion salad 4

pickles 4
grilled serranos 6
vindaloo sauce 8

mint | tamarind 4
mango | fig 8
saffron rice pulao 8
jeera rice 8



TANDOOR

our meats are antibiotic- and hormone-free and come from sustainable sources
add a farm fresh egg 4

PORTOBELLO, POTATO & PANEER red onion, bell pepper, pineapple, balsamic reduction	29	RACK OF LAMB* aloo methi, grilled asparagus, fig chutney	49
CHILEAN SEA BASS poblano-mango chutney, wild mushrooms, lemon rice	52	DUCK TWO WAYS moulard duck confit or tandoori duck breast luxardo cherry chutney, poached egg wild mushrooms, apricot biryani +foie gras 18	52
GULF SNAPPER wild-caught, with jumbo lump crab, shiitake & spinach orzo	46	LAMB PORTERHOUSE CHOPS* aloo methi, blackberry demi-glace	65
TANDOORI SALMON* cranberry chutney, shiitake & spinach orzo	38	WOOD-FIRED VEGETABLES chef's selection +burrata 12	32
TANDOORI CHICKEN on the sizzler, grilled onions, lemon +daal makhni 8	29	LOBSTER TAIL poached curry wood-fired	MP
BISON RIBEYE* grilled asparagus, garlic potato, malabar peppercorn sauce	58		

BIRYANI

saffron basmati rice, apricots, cranberries, raisins, cashews, almonds

LAMB	36	VEGETABLES AND PANEER	28
CHICKEN	32	GULF SHRIMP	38

CLASSICS

add saffron rice pulao 4

CHICKEN TIKKA MASALA tandoori chicken breast, creamy tomato sauce	29	BISON MEATBALLS in rhogan josh sauce	42
BUTTER CHICKEN tandoori chicken thigh, honey & saffron tomato sauce	29	KEEMA chicken breast 29 lamb leg 36	
CHICKEN JALFREZI pulled tandoori chicken, peppers, onions	29	KORMA with cashew, almond, cardamom, saffron chicken breast thigh 34 lamb leg 38	
LAMB SHANK slow-cooked in rhogan josh, served with aloo methi	48	VINDALOO kiran's signature vindaloo shrimp 38 chicken thigh 32 lamb leg 38	
RHOGAN JOSH methi-flavored curry chicken thigh 29 lamb leg 38		MADRAS with coconut, curry leaves chicken thigh 29 lamb leg 38 +Dosa 8	
SEAFOOD CURRY with peanuts, sesame seeds, coconut, tamarind wild, icelandic cod 38 gulf shrimp 38 scallops 48		SAAG with baby spinach chicken thigh 32 lamb leg 38	
AMRITSARI FISH catch of the day, methi rub	44		
PRAWN BHUNA gulf shrimp, garlic, sweet peppers, onions	38		

PUNJABI THALI 56

butter chicken, lamb saag, prawn bhuna
saffron rice, garlic naan, papadum, raita, kachumber salad



TRADITIONAL VEGETARIAN

PANEER MAKHNI house-made paneer, tomato and cream sauce	26	PALAK KHUMB baby spinach, wild mushrooms	28
PALAK PANEER spinach, house-made paneer	24	BAGARE BENGAN baby eggplant, sesame seeds, peanuts	22
PANEER KARAH house-made paneer, peppers, onions, tomatoes	26	BENGAN BARTHA tandoor-roasted eggplant, twice cooked	22
MALAI KOFTA paneer dumplings in a saffron, almond cashew and cardamom sauce	24	ALOO MATTAR PANEER potatoes, peas, house-made paneer a North Indian classic	20
NAVRATTAN KORMA vegetables and paneer in a creamy sauce of saffron, almond, cashew and cardamom	24	PINDI CHANNA slow-cooked garbanzo beans, roasted cumin tamarind, red onions, ginger	18
BHINDI MASALA okra, fresh coconut	20	ALOO GOBI MATTAR potatoes, cauliflower, peas	18
DAAL MAKHNI black lentils, slow-cooked	20	BESAN KADI vegetable dumplings in slow-cooked spiced yogurt	20
DAAL PANCHAM five yellow lentils, tarka	18	MUSHROOM MATTAR mushrooms, green peas	22
DAAL SAAG yellow lentils, spinach	20	ALOO PALAK potatoes, baby spinach	18
RAJMA red kidney beans	18	SARSON KA SAAG mustard greens, kale, chard	20
GREEN MUNG BEAN KICHD whole mung beans, basmati rice, tarka	20	KARELA ACHARI bitter melon, pickling spices	20

VEGETARIAN THALI 48
three choices, saffron rice, paratha
papadum, raita, kachumber salad

TASTE OF SOUTH INDIA

Medu Vada, Kanchipuram Idli, Uttapam
Sambar | +crab
32 | 42

MASALA DOSA

lentil and rice crepe, sambar, coconut chutney
aloo masala | paneer bhurji | lamb keema
22 | 24 | 28

or
Dosa Three Ways 32

BREADS

KIRAN'S 8
goat cheese, rosemary

GOBI 6
cauliflower, cilantro, serrano

MOOLI 6
daikon, cilantro, serrano

ONION 6
green chili, cilantro

LASOONI 6
garlic, cilantro

ALOO 6
potato, onion, serrano

GOSHT 8
lamb keema, onion
cilantro

PANEER 8
house-made cheese
onion, serrano

PESHWARI 8
almonds, cashews
pistachio, rose syrup

RUMALI ROTI 6
handkerchief-thin

TANDOORI ROTI 5
whole wheat

LACHHA PARATHA 6
multi-layered whole wheat

BESAN KA CHILLA GF 9
chickpea flour, three

MAKKI KI ROTI GF 9
corn flour, three

CHAPATI 8
puffed, whole wheat, four

POORI 8
fried, whole wheat, four

