

BEVERAGES

- MADRAS COFFEE**
frothed, spiced milk
- CHAI**
kiran's blend, milk, brown sugar
- HOT TEA POT**
your choice of tea
- MANGO LASSI**
house-made yogurt, saffron, mango

FRESHLY SQUEEZED

- 6 **MINT LIME-LEMONADE** 7
orange, ginger, black salt
- 6 **THE DAILY** 8
orange, carrot, ginger, coriander, black salt
- 6 **GREEN JUICE** 8
granny smith apples, spinach, kale, celery, parsley
- 7 **RED JUICE** 8
beet, cranberry, orange, washington apples

A WIDE SELECTION OF WINES, CHAMPAGNES & COCKTAILS IS AVAILABLE FROM OUR BAR

SOUPS & SALADS

- SOUP FLIGHT OR BOWL** 10
house-made soups
- PISTACHIO & GOAT CHEESE SALAD** 12
beets, baby greens, poached pear, spicy cashews,
house vinaigrette
- TRUFFLE-BURRATA SALAD** 18
vine-ripe tomatoes, baby greens, balsamic reduction
- TANDOORI CHICKEN SALAD** 18
wedge, avocado, sweet peppers, red onions
vindaloo croutons, buttermilk ranch dressing
- JUMBO LUMP CRAB SALAD** 20
baby greens, radish, avocado, vine-ripe tomatoes,
curry leaf emulsion
- TAMARIND-GLAZED SALMON** 20
grilled in tandoor, celery and apple salad, walnuts
cranberry chutney

HOUSE SPECIALTIES

- 10 **DOSA** 16
crispy lentil and rice crepe, aloo masala, sambar
coconut and tomato chutney
- ALOO POORI** 18
pindi channa, mango chutney
- 18 **MIXED GRILL** 24
murg malai kebab, lamb seekh kebab, prawn
with daal makhni, garlic naan
- FISH & CHIPS** 19
cod, tamarind tartar sauce, chaat masala fries
- 20 **BISON-MUSHROOM BURGER** 18
onion jam, chili sauce, chaat masala fries
- 20 **TANDOORI CHICKEN** 20
grilled onions, rajma, saffron rice pulao

ROTI WRAPS

lettuce, red onions, peppers, mole
with masala chips

- CATCH OF THE DAY** 17
- CHICKEN** free-range 16
- LAMB** domestic, slow-cooked 18
- PANEER & PORTOBELLO** 16

BIRYANI

saffron rice, apricots, cranberrie, cashews
with bagare bengan & raita

- CHICKEN** free-range 18
- LAMB** domestic 20
- VEGETARIAN** mushrooms, vegetables, paneer 18

CURRYS

with saffron rice pulao & kalonji naan

- GOANESE SHRIMP** 22
snow peas, romanesco
- CHICKEN | LAMB** 20/22
vindaloo | korma | tikka masala | saag
- PUNJABI THALI** 22
chicken tikka masala, lamb rhogan josh, palak paneer
- VEGETARIAN THALI** 20
rajma, besan kadi, paneer karahi
- SCOTCH EGGS** 20
organic eggs wrapped in ground lamb

EGGS ANY TIME

three organic eggs, aloo methi hash, tomato chutney

- CHEF'S FAVORITE OMELET** 14
vegetables, mushrooms, cheddar cheese
- + **LAMB SEEKH KEBAB** 8
- + **FOIE GRAS** 14
- + **JUMBO LUMP CRAB** 14
- + **AVOCADO CHAAT** 4

NAAN

BULLET
onion, serrano, cilantro

LASOONI
garlic

PANEER
house-made cheese

RUMALI ROTI
handkerchief bread

ALOO
potato, onion

GOBI
cauliflower

LACHHA PARATHA
ghee

BESAN KA CHILLA GF
chickpea flour, red onions
cilantro, green chili

PLAIN 3 | STUFFED 6

KIRAN'S
goat cheese, rosemary

GOSHT
lamb keema

ANDA PARATHA
egg

MAKKI KI ROTI GF
corn flour, daikon
fenugreek, ajwain