

TO START

GOAT CHEESE & BEET SALAD pistachio-crusted, roasted beets, poached pear masala cashews, house vinaigrette	16	LAMB BELLY candied green chili, garbanzo succotash mint, pomegranate	16
TOMATO & BURRATA SALAD baby greens, curry leaf mustard vinaigrette balsamic reduction, basil	19	SHRIMP & GRITS prawns, crispy okra, upma	18
MEDLEY OF WILD MUSHROOMS king trumpet, maitake, brown & white beech	18	SCALLOPS pineapple, corn succotash, spiced beurre blanc	18
SOUP FLIGHT OR BOWL house-made soups with onion bhaji	12	CRAB MALABAR jumbo lump crab, mustard seeds fresh coconut, curry leaves	18
LOBSTER BISQUE lobster, black truffle butter, sherry	18	TANDOORI TEXAS QUAIL stuffed with chicken keema and pine nuts and served with wild mushrooms, duck egg	18
FOIE GRAS Hudson Valley, pan-seared, port wine, fig chutney brioche, blue cheese, arugula	22	PAPADUMS mint, tamarind, mango, lime	8



STREET FOODS OF INDIA

CHILI TIKKA chicken, fish or paneer	14	PANI POORI semolina & wheat flour puffs, potato, garbanzo pomegranate, mint-tamarind water	10
GOBI MANCHURIAN crispy cauliflower, East Asian style	14	SEV BATATA POORI lentil dumplings, yogurt, pomegranate mint & tamarind chutney, papdi	10
DELHI CHAAT aloo tikki, channa masala, yogurt, pomegranate mint & tamarind chutney, masala cashews	12	PAKORAS eggplant, cauliflower, mirchi, onion	12
PALAK CHAAT spinach, kale, basil, mint & tamarind chutney, yogurt	10	LUCKNOWI KEBABS lamb 18 chicken 12 dahi paneer 12	
CHICKEN CHAAT tandoori chicken, red onions, green mango	12	TANDOORI SIZZLER chicken, lamb, shrimp	22
SAMOSAS lamb 10 potato & nuts 8			

TANDOOR

our meats are antibiotic and hormone free and come from sustainable sources

PORTOBELLO, POTATO & PANEER eggplant, red onion, bell pepper, pineapple balsamic reduction	24	RACK OF LAMB raised in the Rocky Mountain region onion marmalade, aloo methi, blackberry demi-glace	42
CHILEAN SEA BASS charred poblano-mango chutney, apricot pulao romanesco cauliflower, grape tomato	42	RACK OF VENISON certified New Zealand Cervena red deer moong bean kichdi, fried duck egg, garlic asparagus	46
MACHLI GULNAAR salmon, capers, tomato & white wine sauce saffron risotto	32	BISON RIBEYE North American buffalo, Great Plains of Canada chaat masala truffle fries, blue cheese, garlic asparagus	44
GULF SNAPPER jumbo lump crab, wild mushrooms, spinach orzo peppers, parsley	36	DUCK TWO WAYS moultard duck confit and tandoori duck breast hot tamarind chutney, duck egg, wild mushroom biryani	42
CHICKEN on the sizzler, grilled onions, green chili, lemon	22	MAINE LOBSTER TAIL garlic butter, lobster risotto, wild mushrooms	MP

BIRYANI

saffron basmati rice, apricots, cranberries, cashews
with english cucumber raita and bagare bengani

LAMB LEG	26	VEGETABLES AND PANEER	22
CHICKEN THIGH	24	WILD MUSHROOMS	24
GULF SHRIMP	29	PANEER, PALAK AND KALE	24



CLASSICS

with saffron rice pulao and seasonal vegetables

CHICKEN TIKKA MASALA tandoor-roasted chicken breast, creamy tomato sauce	24	KEEMA chicken or lamb	24/26
BUTTER CHICKEN pulled tandoori chicken, honey & saffron tomato sauce	24	KORMA chicken or lamb, cashew, almond, cardamom, saffron	24/29
CHICKEN JALFEREZI pulled tandoori chicken, peppers, onions	24	VINDALOO chicken or lamb, kiran's signature vindaloo	24/29
LAMB SHANK slow-cooked in rhogan josh, served with aloo methi	34	MADRAS chicken or lamb, coconut, curry leaves	24/29
LAMB RHOGAN JOSH lamb leg, methi flavored	29	SAAG chicken or lamb, baby spinach	24/29
SEAFOOD CURRY fish, shrimp or scallops, with peanuts, sesame seeds coconut, tamarind	34	BISON KOFTA CURRY tandoori bison meatballs in rhogan josh	34
PRAWN BHUNA gulf shrimp, garlic, sweet peppers, onions	34	PUNJABI THALI butter chicken, lamb saag, prawn bhuna daal makhni, naan	46

TRADITIONAL VEGETARIAN

18

PANEER MAKHNI
house-made cheese, tomato cream sauce

PALAK PANEER
spinach, house-made cheese

PANEER KARAHI
house-made cheese, peppers, onions, tomatoes

MALAI KOFTA
paneer dumplings in an
almond and cashew nut sauce

NAVRATTAN KORMA
vegetables and paneer in a creamy sauce
of cashews, almonds, cardamom

BHINDI MASALA
okra, fresh coconut

DAAL MAKHNI
black lentils, slow cooked

DAAL PANCHAM
five yellow lentils

RAJMA
slow-cooked red kidney beans

MOONG BEAN KICHDI
with pickle

BAGARE BENGAN
baby eggplant, sesame seeds, peanuts

BENGAN BARTHA
tandoor-roasted eggplant, twice cooked

ALOO MATTAR PANEER
potatoes, peas, house-made cheese

ALOO PALAK
potatoes, baby spinach

ALOO GOBI MATTAR
potatoes, cauliflower, peas

BESAN KADI
vegetable dumplings in spiced yogurt

MUSHROOM MATTAR
mushrooms, green peas

PINDI CHANNA
garbanzo beans

SARSON KA SAAG
mustard greens, kale, chard greens

KARELA ACHARI
bitter melon, pickling spices

VEGETARIAN THALI 32
three dishes, raita, rice, paratha



MASALA DOSA

lentil and rice crepe, sambar, coconut chutney
aloo masala, lamb keema or paneer bhurji
20 / 26 / 24

NAAN
king arthur flour

KIRAN'S
goat cheese
rosemary

LASOONI
garlic, cilantro

PANEER
house-made cheese

RUMALI ROTI
handkerchief-thin

BESAN KA CHILLA GF
chickpea flour

CAPRESE
sun-dried tomato
mozzarella, basil

ALOO
potato, onion

PESHWARI
almonds, cashews
pistachio, rose syrup

BULLET
onion, serrano
cilantro

GOSHT
lamb keema

LACHHA PARATHA
multi-layered whole wheat
duck fat | ghee | anda

TANDOORI ROTI
whole wheat

MAKKI KI ROTI GF
corn flour

PLAIN 3 | STUFFED 6