

LUNCH

BEVERAGES

MALABAR COFFEE frothed milk	6
CHAI kiran's blend, milk, brown sugar	6
HOT TEA POT your choice of tea	6
MANGO LASSI house-made yogurt, saffron, mango	7

FRESHLY SQUEEZED

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

SOUP & SALADS

SOUP FLIGHT OR BOWL with onion bhaji	10
GOAT CHEESE & BEET SALAD pistachio-crusted, poached pear, masala cashews, house vinaigrette	14
TOMATO & BURRATA SALAD baby greens, curry leaf mustard vinaigrette, balsamic reduction, basil	18
TANDOORI CHICKEN SALAD parmesan, vindaloo croutons	16
CRAB MALABAR jumbo lump crab, fresh coconut, curry leaves, crispy okra	20
TAMARIND-GLAZED SALMON SALAD grilled, with baby greens, celery, apple, walnuts, cranberry chutney	20

HOUSE FAVORITES

ALOO POORI pindi channa, mango chutney, dahi pakodi	22
FISH & CHIPS cod, tamarind tartar sauce, chaat masala fries	22
FISH CURRY catch of the day, saffron rice pulao	22
BISON-MUSHROOM BURGER chaat masala fries	20
MUGHLAI THALI lamb korma, chicken tikka masala, saffron rice pulao, naan	22
DELHI THALI besan kadi, rajma, aloo mattar paneer, saffron rice pulao, chapati	22
MASALA DOSA lentil and rice crepe, sambar, coconut chutney choice of aloo masala, paneer bhurji or lamb keema	20 / 24 / 28

EGGS ANYTIME

three organic eggs, aloo methi

CHEF'S FAVORITE OMELET vegetables, mushrooms, cheddar cheese, whole eggs or egg whites	14
SCOTCH EGGS wrapped in ground lamb, rhogan josh sauce, naan	22

20% GRATUITY WILL BE ADDED FOR TABLES OF SIX OR MORE.

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES AND DIETARY PREFERENCES.