

TO START

OYSTERS* *MP*
raw or wood-fired
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 heirloom tomatoes, baby greens, honey-mustard vinaigrette balsamic reduction, basil	20	LAMB BELLY jalapeño jelly, house-made hummus, mint	24
TANDOORI CHICKEN SALAD iceberg wedge, blue cheese, buttermilk dressing candied pecans, duck bacon, vindaloo croutons	22	FOIE GRAS pan-seared, port wine reduction, fig chutney, brioche	24
CRAB MALABAR jumbo lump crab, mustard seeds fresh coconut, curry leaves, crispy okra	26	CALAMARI chaat masala, vindaloo aioli	22
SOUP FLIGHT OR BOWL tomato saffron, mulligatawny, corn-poblano with onion bhaji	12	SHRIMP & GRITS crispy okra, wheat semolina upma	22
LOBSTER SHORBA jumbo lump crab, black truffle butter, sherry	22	SCALLOPS jeera southern succotash	24
		WOOD-FIRED TEXAS QUAIL shiitake, spinach, pine nuts, quail egg, fig chutney	22

CHEESE BOARD (SERVES 2)
five cheeses, fruits, nuts, honey, jam 32

STREET FOODS OF INDIA

DELHI CHAAT aloo tikki, channa masala, yogurt mint & tamarind chutney, masala cashews, fruit	20	RAJ KATORI lentil dumplings, sprouted mung beans, fruit yogurt, mint & tamarind chutney, sev	16
PALAK CHAAT spinach, kale, basil, mint & tamarind chutney, yogurt	16	PANI POORI semolina & wheat flour puffs, potato, garbanzo mint-tamarind water +vodka 8	14
CHICKEN CHAAT corn, avocado, red onion, lime, lemon, chaat masala	19	PANEER PAKORAS house-made paneer, mint, tamarind	18
LUCKNOWI KEBABS lamb chicken dahi paneer	22 18 19	MIXED VEGETABLE PAKORAS eggplant, cauliflower, potato, chili, onion bhaji	18
SAMOSAS lamb and peas potato and nuts mushroom and feta crab and corn	16 10 12 18	CHICKEN WINGS & LOLLIPOPS chili sauce, ranch, malai	20
CHILI TIKKA chicken wild-caught, icelandic cod paneer cauliflower	18 20 19 16	LAMB RIBS chef Kiran's kabob-b-q rub and sauce	22
		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 2
vindaloo sauce 8

saffron rice pulao 8
mint|tamarind 2
mango|fig 8

The Chef defines her cuisine as a combination of cultures, philosophies and cooking techniques. Sourced from local purveyors and the Gulf waters, our food is inspired by the Awadhi style of cooking – the art of cooking over a slow fire, with the subtle use of spices and herbs to create delicate flavors. Much of the food is cooked in tandoors and wood-burning ovens in the style of the Indian North-West Frontier Province. Our dishes are inventive but authentic to the traditions and style of north Indian cuisine.



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, vegetable medley, fig chutney	49
CHILEAN SEA BASS poblano-mango chutney, vegetable medley, 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	44
GULF SNAPPER wild-caught, with jumbo lump crab, shiitake & spinach orzo	46		
TANDOORI SALMON* shiitake, spinach, apricot biryani, cranberry chutney	38	LAMB PORTERHOUSE CHOPS* aloo methi, vegetable medley, blackberry demi-glace	52
TANDOORI CHICKEN on the sizzler, grilled onions, lemon +daal makhni 8	29	WOOD-FIRED VEGETABLES chef's selection +burrata 12	28
TANDOORI SIZZLER murgh malai, lamb chops, prawns	48	LOBSTER TAIL poached curry wood-fired	MP

BIRYANI

saffron basmati rice, apricots, cranberries, raisins, cashews, almonds
+english cucumber raita 8
+bagare bengan 10

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	PRAWN BHUNA gulf shrimp, garlic, sweet peppers, onions	38
BUTTER CHICKEN tandoori chicken thigh, honey & saffron tomato sauce	29	BISON MEATBALLS in rhogan josh sauce	42
CHICKEN JALFREZI pulled tandoori chicken, peppers, onions	29	KEEMA chicken breast lamb leg	29 34
LAMB SHANK slow-cooked in rhogan josh, served with aloo methi	46	KORMA with cashew, almond, cardamom, saffron chicken breast thigh lamb leg	32 38
RHOGAN JOSH methi-flavored curry chicken thigh lamb leg	29 38	VINDALOO kiran's signature vindaloo shrimp chicken thigh lamb leg	38 29 38
SEAFOOD CURRY with peanuts, sesame seeds, coconut, tamarind wild, icelandic cod gulf shrimp scallops	38 38 42	MADRAS with coconut, curry leaves chicken thigh lamb leg	29 38
AMRITSARI FISH catch of the day, methi rub	42	SAAG with baby spinach chicken thigh lamb leg	32 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	24	PALAK KHUMB baby spinach, wild mushrooms	28
PALAK PANEER spinach, house-made paneer	22	BAGARE BENGAN baby eggplant, sesame seeds, peanuts	20
PANEER KARAH house-made paneer, peppers, onions, tomatoes	24	BENGAN BARTHA tandoor-roasted eggplant, twice cooked	20
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	18
DAAL PANCHAM five yellow lentils, tarka	18	MUSHROOM MATTAR mushrooms, green peas	20
DAAL SAAG yellow lentils, spinach	20	ALOO PALAK potatoes, baby spinach	18
RAJMA red kidney beans	16	SARSON KA SAAG mustard greens, kale, chard	20
GREEN MUNG BEAN KICHD whole mung beans, basmati rice, tarka	18	KARELA ACHARI bitter melon, pickling spices	20

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

MASALA DOSA

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

BREADS

KIRAN'S 10 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 10 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 8 chickpea flour, three	MAKKI KI ROTI GF 8 corn flour, three	CHAPATI 8 puffed, whole wheat, four	POORI 8 fried, whole wheat, four

