





# DINNER

## TO START

<b>TEXAS QUAIL</b> 	16	<b>FOIE GRAS</b>	22
Texas wild mushrooms, pine nuts, quail egg, kale rice pulao		pan-seared, port wine, fig chutney, rustic toast, arugula	
<b>MEDLEY OF WILD MUSHROOMS</b>	16	<b>LAMB BELLY</b>	16
Hen of the Woods, King Trumpet, Brown & White Beech		candied green chili & garbanzo succotash, mint & roasted cumin yogurt	
<b>SCALLOPS</b>	18	<b>SHRIMP &amp; GRITS</b> 	18
grilled pineapple, corn succotash, spiced beurre blanc		prawns, okra, upma	
<b>CRAB CAKE</b>	18	<b>GOAT CHEESE &amp; BEET SALAD</b>  	16
lump crab, ginger, orange, avocado		pistachio-crusted, roasted beets, kumquats, poached pear, spicy cashews, house vinaigrette	
<b>CHOICE OF SOUP FLIGHT OR BOWL</b>	12	<b>TOMATO &amp; BURRATA SALAD</b>	18
three house-made soups & onion bhaji		baby greens, curry leaf mustard vinaigrette, balsamic reduction, fresh basil	
<b>LOBSTER BISQUE</b>	18		
lobster, black truffle butter, aged sherry			






## CHEESE BOARD 18

(Serves Two)

Fruits, Nuts, Honey and House Made Jams



## STREET FOODS OF INDIA

<b>CHILI TIKKA</b>	14	<b>KEBABS</b>	16
chicken, cod, paneer, or gobi		lamb	12
<b>DELHI CHAAT</b> 	12	chicken	12
aloo tikki, pindi channa, yogurt, papdi, mint & tamarind chutney, spicy cashews, pomegranate		dahi paneer  	12
<b>PALAK CHAAT</b>	10	<b>SAMOSAS</b>	14
spinach, kale, basil, tamarind, yogurt		crab & corn	10
<b>PANI POORI</b>	9	lamb	8
semolina & wheat flour puffs, potato, garbanzo, pomegranate, mint-tamarind water		potato & nuts 	10
<b>RAJ KATORI</b> 	9	mushroom & feta	8
lentil dumplings, yogurt, mint & tamarind chutney, pomegranate, crispy house-made pastry shell		<b>PAKORAS</b>	12
		paneer	10
		eggplant & cauliflower	10
		chicken	8
		onion bhaji	8
		mirchi	8

## NEVER-ENDING CRISPY-CRUNCHY PAPADUMS

### HOUSE-MADE CHUTNEYS 5

mint & tamarind






## TANDOORI

<b>CHILEAN SEA BASS</b> charred poblano-mango chutney, apricot pulao romanesco cauliflower, grape tomatoes	42	<b>RACK OF VENISON</b> mung bean kichdi, fried duck egg garlic asparagus	46
<b>ATLANTIC SALMON</b> capers, tomato & white wine sauce, cumin scented truffle risotto	32	<b>BISON RIBEYE</b> chaat masala truffle fries, blue cheese, garlic asparagus, daal makhni	44
<b>GULF SNAPPER</b> jumbo lump crab, Texas wild mushrooms, spinach orzo, peppers, parsley	36	<b>DUCK TWO WAYS</b>  Moullard duck confit, tandoori duck breast, cherries jubilee chutney, duck egg, apricot pulao	42
<b>CORNISH HEN</b> spicy tamarind glaze, ginger baby carrots, chicken biryani	29	<b>PORTOBELLO, POTATO AND PANEER</b> egg plant, red onion, bell peppers, pineapple balsamic reduction, daal makhni	28
<b>RACK OF LAMB</b> onion marmalade, aloo methi, blackberry demi-glace	42	<b>MAINE LOBSTER TAIL</b> lobster risotto, garlic butter wild mushrooms	MP



## CLASSICS

served with saffron basmati rice pulao & seasonal vegetables

<b>CHICKEN TIKKA MASALA</b>  tandoor-roasted chicken breast tenders, creamy tomato sauce	24	<b>KEEMA</b> chicken or lamb	24/26
<b>BUTTER CHICKEN</b> pulled tandoori chicken, honey & saffron tomato sauce	24	<b>KORMA</b>  chicken or lamb, cashew, almond, cardamom & saffron	24/29
<b>CHICKEN JALFEREZI</b> pulled tandoori chicken, vegetables, garlic	24	<b>VINDALOO</b> chicken or lamb, Kiran's signature vindaloo	24/29
<b>LAMB SHANK</b> slow-cooked, aloo methi	34	<b>MADRAS</b>  chicken or lamb, coconut, curry leaves	24/29
<b>LAMB RHOGAN JOSH</b> braised lamb, fresh methi	29	<b>SAAG</b> chicken or lamb, baby spinach	24/29
<b>SEAFOOD CURRY</b>  daily fish, shrimp or scallops, peanuts, sesame seeds, coconut, tamarind	34	<b>BHUNA GOSHT</b> slow-cooked mutton, cooked with whole spices and red onions	26
<b>PRAWN BHUNA</b>  gulf shrimp, garlic, sweet peppers, onions	34	<b>BISON KOFTA CURRY</b> tandoori bison meatballs, rhogan josh	34

## TRADITIONAL VEGETARIAN SIDES 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**  
vegetables & paneer dumplings,  
almond & cashew nut sa 
- NAVRATTAN KORMA**  
vegetables & paneer in a creamy sauce  
of cashews, almonds, cardamo 
- BHINDI MASALA**  
okra, fresh coconut
- DAAL MAKHNI**  
black lentils, slow cooked
- DAAL PANCHAM**  
five yellow lentils
- DAAL SAAG**  
yellow lentils, baby spinach

- 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 KAA SAAG**  
mustard greens, kale, chard greens
- KARELA ACHARI**  
bitter melon with pickling spices

### VEGETARIAN FEAST 40/75

four traditional sides, English cucumber raita,  
basmati saffron rice pulao, paratha

## BIRYANI

- saffron basmati rice, apricots, cranberries, cashews,  
with English cucumber raita & bagare bengan
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|---------------------|----|
| LAMB                | 24 |
| CHICKEN             | 22 |
| GULF SHRIMP         | 29 |
| VEGETABLES & PANEER | 22 |
| WILD MUSHROOMS      | 22 |

## BREAK THE NAAN PLAIN 3 | STUFFED 6

- |   |   |   |
|---|---|---|
| <b>BULLET</b><br>onion, serrano, cilantro | <b>CAPRESE</b><br>sun-dried tomato,<br>mozzarella, basil              | <b>KIRAN'S</b><br>goat cheese & rosemary  |
| <b>NASHPATI</b><br>pear & arugula         | <b>PALAK</b><br>spinach & feta  | <b>KHUMB</b><br>mushrooms & blue cheese   |
| <b>LASOONI</b><br>garlic & cilantro       | <b>ALOO</b><br>potato & onion   | <b>GOSHT</b><br>lamb keema  |
| <b>PANEER</b><br>house-made cheese        | <b>GOBI</b><br>cauliflower & chaat masala                             | <b>PESHAWRI</b> <br>almonds, cashews,<br>pistachio, rose syrup |
| <b>RUMALI ROTI</b><br>handkerchief bread  | <b>BESAN KA CHILLA</b> GF<br>chickpea flour,<br>cilantro, green chili | <b>MAKKI KI ROTI</b> GF<br>corn flour,<br>fenugreek, ajwain   |
|   |   | <b>LACHE DAAR PARATHA</b><br>duck fat   ghee  |