

# DINNER

## TO START

<b>GOAT CHEESE &amp; BEET SALAD</b> pistachio-crusted, roasted beets, poached pear masala cashews, house vinaigrette	16	<b>LOBSTER SHORBA</b> jumbo lump crab, black truffle butter, sherry	18
<b>TOMATO &amp; BURRATA SALAD</b> baby greens, curry leaf mustard vinaigrette balsamic reduction, basil	18	<b>CALAMARI</b> chaat masala, vindaloo aioli	18
<b>SOUP FLIGHT OR BOWL</b> house-made soups with onion bhaji	16	<b>SHRIMP &amp; GRITS</b> crispy shrimp, cream of wheat upma	16
<b>LAMB BELLY</b> candied green chili, garbanzo succotash mint, pomegranate	18	<b>SCALLOPS</b> seared scallops, southern succotash with jeera	18



## STREET FOODS OF INDIA

<b>CHILI TIKKA</b> chicken, fish, cauliflower or paneer	16	<b>PAKORAS</b> eggplant, cauliflower, mirchi, onion	12
<b>DELHI CHAAT</b> aloo tikki, channa masala, yogurt, pomegranate mint & tamarind chutney, masala cashews	16	<b>SAMOSAS</b> lamb potato & nuts mushroom & feta crab & corn	10 8 10 16
<b>KARELA CHAAT</b> crispy karela chips, fresh curry leaves, tamarind chutney	16	<b>PANI POORI</b> semolina & wheat flour puffs, potato, garbanzo pomegranate, mint-tamarind water	12
<b>PALAK CHAAT</b> spinach, kale, basil, mint & tamarind chutney, yogurt	14	<b>SEV BATATA POORI</b> lentil dumplings, yogurt, pomegranate mint & tamarind chutney, papdi	12
<b>CRAB MALABAR</b> jumbo lump crab, mustard seeds fresh coconut, curry leaves	20	<b>SIDES</b> raita   plain yogurt onion salad   kachumber salad chutneys vindaloo sauce side rice pickles papadams, mint, tamarind masala khakra, onion, cucumber, tomato	8 6 6 6 8 4 6 6

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

CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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

# TANDOOR

our meats are antibiotic and hormone free and come from sustainable sources  
add a farm fresh egg 4

<b>PORTOBELLO, POTATO &amp; PANEER</b> eggplant, red onion, bell pepper, pineapple balsamic reduction	28	<b>RACK OF LAMB</b> raised in the Rocky Mountain region aloo methi, blackberry demi-glace	46
<b>CHILEAN SEA BASS</b> charred poblano-mango chutney, biryani, romanesco cauliflower, grape tomatoes	46	<b>DUCK TWO WAYS</b> moulard duck confit and tandoori duck breast hot cherry chutney, egg, biryani	44
<b>GULF SNAPPER</b> jumbo lump crab, wild mushrooms, spinach orzo parsley and pine nut pesto	38	<b>TANDOORI SIZZLER</b> murg malai, lamb chops, shrimp, biryani	38
<b>TANDOORI CHICKEN</b> on the sizzler, grilled onions, green chili, lemon, biryani	26	<b>LOBSTER TAIL</b> wild mushroom risotto, curry leaf, garlic butter	MP

# BIRYANI

saffron basmati rice, apricots, cranberries, cashews  
with bagare bengan

<b>LAMB</b>	32	<b>VEGETABLES AND PANEER</b>	26
<b>CHICKEN</b>	28	<b>GULF SHRIMP</b>	36



# CLASSICS

with saffron rice pulao

<b>CHICKEN TIKKA MASALA</b> tandoor-roasted chicken breast, creamy tomato sauce	26	<b>KEEMA</b> chicken or lamb	26/32
<b>BUTTER CHICKEN</b> pulled tandoori chicken, honey & saffron tomato sauce	26	<b>KORMA</b> chicken or lamb, cashew, almond, cardamom, saffron	26/32
<b>CHICKEN JALFEREZI</b> pulled tandoori chicken, peppers, onions	26	<b>VINDALOO</b> chicken or lamb, kiran's signature vindaloo	26/32
<b>LAMB SHANK</b> slow-cooked in rhogan josh, served with aloo methi	38	<b>MADRAS</b> chicken or lamb, coconut, curry leaves	26/32
<b>LAMB RHOGAN JOSH</b> lamb leg, methi flavored	32	<b>SAAG</b> chicken or lamb, baby spinach	26/32
<b>SEAFOOD CURRY</b> fish or shrimp with peanuts, sesame seeds coconut, tamarind	34	<b>BISON KOFTA CURRY</b> tandoori bison meatballs in rhogan josh	36
<b>PRAWN BHUNA</b> gulf shrimp, garlic, sweet peppers, onions	34	<b>PUNJABI THALI</b> butter chicken, lamb saag, prawn bhuna garlic naan	44

# 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

**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 36**  
three choices, raita, rice, paratha



## MASALA DOSA

lentil and rice crepe, sambar, coconut chutney  
aloo masala, paneer bhurji or lamb keema  
20 / 24 / 28

**NAAN**  
king arthur flour

**KIRAN'S**  
goat cheese  
rosemary

**LASOONI**  
garlic, cilantro

**PANEER**  
house-made cheese  
red onions, cilantro

**GOBI**  
cilantro, green chili

**ALOO**  
potato, onion

**PESHWARI**  
almonds, cashews  
pistachio, rose syrup

**BULLET**  
onion, serrano  
cilantro

**GOSHT**  
lamb keema

**CAPRESE**  
sun-dried tomato  
mozzarella, basil

PLAIN 3 | STUFFED 6

**RUMALI ROTI 4**  
handkerchief-thin

**TANDOORI ROTI 3**  
whole wheat

**LACHHA PARATHA 5**  
multi-layered whole wheat  
duck fat | ghee | anda

**BESAN KA CHILLA GF 6**  
chickpea flour, three

**MAKKI KI ROTI GF 6**  
corn flour, three

**CHAPATI 6**  
puffed, whole wheat, three