

TO START

OYSTERS MP
raw or wood-fired

PEI MUSSELS MP
saffron beurre blanc

GOAT CHEESE & BEET SALAD pistachio-crust, roasted beets, poached pear masala cashews, house vinaigrette	20	MEDLEY OF WILD MUSHROOMS royal trumpet, hen of the woods, white and brown beech	22
TOMATO & BURRATA SALAD baby arugula, honey-mustard vinaigrette balsamic reduction, basil	24	LAMB BELLY candied jalapeño, garbanzo succotash, mint	22
TANDOORI CHICKEN SALAD cherry tomatoes, chives, blue cheese	22	FOIE GRAS pan-seared, port wine reduction, fig chutney, brioche	26
CRAB MALABAR jumbo lump crab, mustard seeds fresh coconut, curry leaves	26	CALAMARI chaat masala, vindaloo aioli	22
SOUP FLIGHT OR BOWL with onion bhaji	18	SHRIMP & GRITS crispy okra, wheat semolina upma	22
LOBSTER SHORBA black truffle butter, sherry	22	SCALLOPS jeera southern succotash	24
		TANDOORI QUAIL cremini mushrooms, pine nuts, fig chutney	22

CHEESE BOARD (SERVES 2)
five cheeses, fruits, nuts, honeycomb, 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, yogurt mint & tamarind chutney, sev, nuts	18
PALAK CHAAT spinach, kale, basil, mint & tamarind chutney, yogurt	18	CHILI TIKKA chicken, fish, cauliflower or paneer	18
CHICKEN CHAAT air-chilled, pulled tandoori chicken, roasted corn, avocado lime, lemon, chaat masala	18	CHICKEN WINGS & LOLLIPOPS chili sauce	14
LUCKNOWI KEBABS lamb chicken dahi paneer	20 18 18	PANI POORI semolina & wheat flour puffs, potato, garbanzo mint-tamarind water +vodka 8	12
SAMOSAS lamb potato & nuts mushroom & feta crab & corn	14 10 10 18	PAPADUMS mango, mint, tamarind chutney	8
PAKORAS chicken paneer onion bhaji eggplant, cauliflower, potato, chili	18	SIDES english cucumber raita 10 plain yogurt 8 kachumber salad 8 onion salad 6 pickles 4 vindaloo sauce 8 saffron rice pulao 8 mint tamarind 4 mango fig cranberry 8	

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

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



TANDOOR

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

PORTOBELLO, POTATO & PANEER

eggplant, red onion, bell pepper, pineapple
balsamic reduction

28

RACK OF LAMB

aloo methi, apricot byriani, blackberry demi-glace

48

CHILEAN SEA BASS

charred poblano-mango chutney, lemon rice

48

DUCK TWO WAYS

moulard duck confit or tandoori duck breast
hot cherry chutney, egg, wild mushrooms
+foie gras 18

44

GULF SNAPPER

jumbo lump crab, wild mushroom & spinach orzo

44

TANDOORI SIZZLER

murgh malai, lamb chops, prawns

46

TANDOORI SALMON

cranberry chutney, spinach & kale pulao

38

LAMB PORTERHOUSE CHOPS

aloo methi, garlic asparagus, blackberry demi-glace

42

TANDOORI CHICKEN

on the sizzler, grilled onions, lemon
+daal makhni 8

28

WOOD-FIRED VEGETABLES

chef's selection

28

BIRYANI

saffron basmati rice, apricots, cranberries, cashews
english cucumber raita 10
bagare bengan 10

LAMB 36

VEGETABLES AND PANEER 32

CHICKEN 29

GULF SHRIMP 38

CLASSICS

add saffron rice pulao 4

CHICKEN TIKKA MASALA

tandoori chicken breast, creamy tomato sauce

29

BISON MEATBALLS

in rhogan josh sauce

42

BUTTER CHICKEN

tandoori chicken thigh, honey & saffron tomato sauce

29

KEEMA

chicken breast
lamb leg

29

32

CHICKEN JALFREZI

pulled tandoori chicken, peppers, onions

29

KORMA

with cashew, almond, cardamom, saffron

tandoori chicken breast

30

lamb leg

38

LAMB SHANK

slow-cooked in rhogan josh, served with aloo methi

44

VINDALOO

kiran's signature vindaloo

shrimp

38

chicken thigh

29

lamb leg

38

SEAFOOD CURRY

with peanuts, sesame seeds coconut, tamarind

fish

38

shrimp

38

scallops

42

MADRAS

with coconut, curry leaves

chicken thigh

29

lamb leg

38

PRAWN BHUNA

gulf shrimp, garlic, sweet peppers, onions

38

SAAG

with baby spinach

chicken thigh

29

lamb leg

38

LOBSTER TAIL

poached, curry or wood-fired

MP

PUNJABI THALI 54

butter chicken, lamb saag, prawn bhuna
saffron rice, garlic naan, papadum, kachumber salad



TRADITIONAL VEGETARIAN

PANEER MAKHNI

house-made cheese, tomato cream sauce 24

PALAK PANEER

spinach, house-made cheese 22

PANEER KARAHI

house-made cheese, peppers, onions, tomatoes 24

MALAI KOFTA

paneer dumplings in an almond and cashew nut sauce 24

NAVRATTAN KORMA

vegetables and paneer in a creamy sauce of cashews, almonds, cardamom 24

BHINDI MASALA

okra, fresh coconut 20

DAAL MAKHNI

black lentils, slow cooked 20

DAAL PANCHAM

five yellow lentils 18

DAAL SAAG

yellow lentils, spinach 20

RAJMA

red kidney beans 18

GREEN MUNG BEANS

slow cooked whole mung 18

PALAK KHUMB

wild mushrooms, baby spinach 28

BAGARE BENGAN

baby eggplant, sesame seeds, peanuts 20

BENGAN BARTHA

tandoor-roasted eggplant, twice cooked 20

ALOO MATTAR PANEER

potatoes, peas, house-made cheese 20

ALOO PALAK

potatoes, baby spinach 18

ALOO GOBI MATTAR

potatoes, cauliflower, peas 18

BESAN KADI

vegetable dumplings in spiced yogurt 18

MUSHROOM MATTAR

mushrooms, green peas 22

PINDI CHANNA

garbanzo beans 18

SARSON KA SAAG

mustard greens, kale, chard greens 20

KARELA ACHARI

bitter melon, pickling spices 20

VEGETARIAN THALI 46

three choices, raita, saffron rice, paratha
papadum, kachumber salad

MASALA DOSA

lentil and rice crepe, sambar, coconut chutney
aloo masala | paneer bhurji | lamb keema
24 | 28 | 32

NAAN & PARATHA

KIRAN'S 10

goat cheese, rosemary

GOBI 6

cilantro, serrano

BULLET 6

onion, serrano

ONION 6

chaat masala, cilantro

LASOONI 6

garlic, cilantro

ALOO 6

potato, onion, serrano

GOSHT 10

lamb keema, onion
cilantro

PANEER 8

house-made cheese
red 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

