

# DINNER

## TO START

<b>GOAT CHEESE &amp; BEET SALAD</b> pistachio-crusted, roasted beets, poached pear masala cashews, house vinaigrette	18	<b>LAMB BELLY</b> candied jalapeño, garbanzo succotash, mint	20
<b>TOMATO &amp; BURRATA SALAD</b> baby arugula, honey-mustard vinaigrette balsamic reduction, basil	20	<b>FOIE GRAS</b> pan-seared, port wine reduction, fig chutney, brioche	24
<b>TANDOORI CHICKEN WEDGE SALAD</b> cherry tomatoes, chives, blue cheese	20	<b>CALAMARI</b> chaat masala, vindaloo aioli	20
<b>CRAB MALABAR</b> jumbo lump crab, mustard seeds fresh coconut, curry leaves	22	<b>SHRIMP &amp; GRITS</b> crispy okra, wheat semolina upma	20
<b>SOUP FLIGHT OR BOWL</b> with onion bhaji	16	<b>SCALLOPS</b> jeera southern succotash	20
<b>LOBSTER SHORBA</b> black truffle butter, sherry	18	<b>TANDOORI QUAIL</b> cremini mushrooms, pine nuts, fig chutney	20

**CHEESE BOARD (SERVES 2)**  
five cheeses, fruits, nuts, honeycomb, jam 28



## STREET FOODS OF INDIA

<b>DELHI CHAAT</b> aloo tikki, channa masala, yogurt, mint & tamarind chutney, masala cashews	18	<b>CHILI TIKKA</b> chicken, fish, cauliflower or paneer	18
<b>KARELA CHAAT &amp; RAVA DOSA</b> with onion chutney	20	<b>PAKORAS</b> paneer, eggplant, cauliflower, onion, mirchi	18
<b>PALAK CHAAT</b> spinach, kale, basil, mint & tamarind chutney, yogurt	16	<b>PANI POORI</b> semolina & wheat flour puffs, potato, garbanzo mint-tamarind water +vodka \$8	12
<b>LUCKNOWI KEBABS</b> lamb chicken dahi paneer	18 16 16	<b>RAJ KATORI</b> lentil dumplings, sprouted mung beans, yogurt mint & tamarind chutney, sev, nuts	14
<b>SAMOSAS</b> lamb potato & nuts mushroom & feta crab & corn	10 8 10 16	<b>SIDES</b> raita   plain yogurt   onion salad   kachumber salad chutneys (mango, fig, mint, tamarind, cranberry) vindaloo sauce   saffron rice pulao pickles   papadams	8

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.

ITEMS NOTED AS GLUTEN-FREE ARE NOT MADE WITH GLUTEN.

## 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> aloo methi, garlic asparagus, blackberry demi-glace	46
<b>CHILEAN SEA BASS</b> charred poblano-mango chutney, lemon rice	46	<b>DUCK TWO WAYS</b> moulard duck confit and tandoori duck breast hot cherry chutney, egg, wild mushrooms	44
<b>GULF SNAPPER</b> jumbo lump crab, wild mushroom & spinach orzo	42	<b>TANDOORI SIZZLER</b> murgh malai, lamb chops, prawns	42
<b>TANDOORI SALMON</b> cranberry chutney, spinach & kale pulao	34	<b>BISON RIBEYE</b> aloo methi, garlic asparagus, blackberry demi-glace	44
<b>TANDOORI CHICKEN</b> on the sizzler, grilled onions, lemon	28	<b>WOOD-FIRED VEGETABLES</b> chef's selection	22

## BIRYANI

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

<b>LAMB</b>	34	<b>VEGETABLES AND PANEER</b>	28
<b>CHICKEN</b>	28	<b>GULF SHRIMP</b>	36



## CLASSICS

with saffron rice pulao

<b>CHICKEN TIKKA MASALA</b> tandoori chicken breast, creamy tomato sauce	28	<b>KEEMA</b> ground chicken breast or lamb leg	28/34
<b>BUTTER CHICKEN</b> tandoori chicken thigh, honey & saffron tomato sauce	28	<b>KORMA</b> tandoori chicken breast or lamb leg cashew, almond, cardamom, saffron	28/34
<b>CHICKEN JALFEREZI</b> pulled tandoori chicken, peppers, onions	28	<b>VINDALOO</b> shrimp, chicken thigh or lamb leg kiran's signature vindaloo	38/28/34
<b>LAMB SHANK</b> slow-cooked in rhogan josh, served with aloo methi	42	<b>MADRAS</b> chicken thigh or lamb leg, coconut, curry leaves	28/34
<b>LAMB RHOGAN JOSH</b> lamb leg, methi flavored	34	<b>SAAG</b> chicken thigh or lamb leg, baby spinach	28/34
<b>SEAFOOD CURRY</b> fish, shrimp or scallops with peanuts, sesame seeds coconut, tamarind	38	<b>BISON KOFTA CURRY</b> tandoori bison meatballs in rhogan josh	38
<b>PRAWN BHUNA</b> gulf shrimp, garlic, sweet peppers, onions	38	<b>PUNJABI THALI</b> butter chicken, lamb saag, prawn bhuna garlic naan, papadum	48
<b>LOBSTER TAIL</b> poached, curry or wood-fired	MP		

# TRADITIONAL VEGETARIAN

## PANEER MAKHNI

house-made cheese, tomato cream sauce 22

## PALAK PANEER

spinach, house-made cheese 20

## PANEER KARAHI

house-made cheese, peppers, onions, tomatoes 22

## MALAI KOFTA

paneer dumplings in an almond and cashew nut sauce 22

## NAVRATTAN KORMA

vegetables and paneer in a creamy sauce of cashews, almonds, cardamom 20

## BHINDI MASALA

okra, fresh coconut 18

## DAAL MAKHNI

black lentils, slow cooked 18

## DAAL PANCHAM

five yellow lentils 18

## DAAL SAAG

yellow lentils, spinach 18

## RAJMA

red kidney beans 18

## BAGARE BENGAN

baby eggplant, sesame seeds, peanuts 20

## BENGAN BARTHA

tandoor-roasted eggplant, twice cooked 20

## ALOO MATTAR PANEER

potatoes, peas, house-made cheese 18

## 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 20

## PINDI CHANNA

garbanzo beans 18

## SARSON KA SAAG

mustard greens, kale, chard greens 20

## KARELA ACHARI

bitter melon, pickling spices 18

## VEGETARIAN THALI 38

three choices, raita, rice, paratha, papadum



## MASALA DOSA

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

## NAAN & PARATHA

king arthur flour

PLAIN 4 | STUFFED 6

### KIRAN'S

goat cheese, rosemary

### GOBI

cilantro, serrano

### BULLET

onion, serrano

### LASOONI

garlic, cilantro

### ALOO

potato, onion, serrano

### GOSHT

lamb keema, onion

### PANEER

house-made cheese  
red onion, serrano

### PESHAWARI

almonds, cashews  
pistachio, rose syrup

### RUMALI ROTI 5

handkerchief-thin

### TANDOORI ROTI 4

whole wheat

### LACHHA PARATHA 5

multi-layered whole wheat

### BESAN KA CHILLA GF 6

chickpea flour, three

### MAKKI KI ROTI GF 6

corn flour, three

### CHAPATI 6

puffed, whole wheat, four