

TO START

OYSTERS* *MP*
 raw with mignonette sauce
 or
 fried with vindaloo aioli
 or
 wood-fired with duck bacon butter
 baby spinach, garam masala, brioche, parmesan

ask your server for daily selection

GOAT CHEESE & BEET SALAD pistachio-crusted, roasted beets, poached pear baby greens, masala cashews, house vinaigrette	22	MEDLEY OF WILD MUSHROOMS shiitake, royal trumpet, hen of the woods, beech, feta	26
TOMATO & BURRATA SALAD baby greens, heirloom tomatoes, basil honey-mustard vinaigrette, balsamic reduction	26	LAMB BELLY jalapeño jelly, house-made hummus, mint	24
CRAB MALABAR jumbo lump crab, mustard seeds fresh coconut, curry leaves, crispy okra	28	FOIE GRAS center cut medallion, pan-seared, port wine reduction fig chutney, brioche	28
SOUP FLIGHT OR BOWL tomato saffron, mulligatawny, corn-poblano with onion bhaji	18	CALAMARI chaat masala, vindaloo aioli	22
LOBSTER SHORBA jumbo lump crab, black truffle butter, sherry	24	SHRIMP & GRITS crispy okra, cream of wheat upma	24
SCALLOPS jeera southern succotash	26	WOOD-FIRED TEXAS QUAIL farm egg, spinach, shiitake mushrooms, fig chutney	24
TANDOORI PRAWNS charred lemon, red onion salad	20	CURRIED CRAB CAKE jumbo lump crab, vindaloo aioli	20

CHEESE BOARD (SERVES 2) 36
 five cheeses, fruits, nuts, honey, jam

STREET FOODS OF INDIA

DELHI CHAAT aloo tikki, channa masala, yogurt mint & tamarind chutney, masala cashews, fruit	22	TANDOORI SIZZLER murgh malai, lamb chops, prawns	54
RAJ KATORI lentil dumplings, sprouted mung beans, fruit yogurt, mint & tamarind chutney, sev	22	TANDOORI PANEER house-made paneer, cream cheese, dried fruits, nuts beet, daikon salad	24
PALAK CHAAT spinach, kale, basil, mint & tamarind chutney, yogurt	20	LAMB RIBS chef Kiran's kabob-b-q rub and sauce	26
CHICKEN CHAAT corn, avocado, red onion, lime, lemon, chaat masala	22	CHICKEN WINGS & LOLLIPOPS chili sauce, ranch, malai	22
LUCKNOWI KEBABS lamb chicken dahi paneer	24 20 20	PANI POORI semolina & wheat flour puffs, potato, garbanzo mint-tamarind water +vodka 8	16
SAMOSAS lamb and peas potato and nuts mushroom and feta	16 10 14	PANEER PAKORAS house-made paneer, mint, tamarind, fruits	22
CHILI TIKKA chicken catch of the day paneer cauliflower	20 22 22 18	MIXED VEGETABLE PAKORAS eggplant, cauliflower, potato, chili, onion bhaji	18
		PAPADUM NACHOS rajma, house-made queso, guacamole, pico de gallo +lamb 10 +bison 12	22

ACCOMPANIMENTS

english cucumber raita 10
 plain yogurt 8
 kachumber salad 10
 onion salad 6

pickles 4
 grilled serranos 8
 vindaloo sauce 8
 yogurt rice 12

mint | tamarind 4
 mango | fig 8
 saffron rice pulao 8
 jeera rice 10



TANDOOR

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

PORTOBELLO & PANEER potato, red onion, bell pepper, pineapple, balsamic reduction	32	RACK OF LAMB* aloo methi, grilled asparagus, fig chutney	52
CHILEAN SEA BASS poblano-mango chutney, wild mushrooms, lemon rice	56	DUCK TWO WAYS moulard duck confit or tandoori duck breast luxardo cherries, poached egg wild mushrooms, apricot biryani +foie gras 18	54
GULF SNAPPER wild-caught, with jumbo lump crab, shiitake, spinach orzo	48	LAMB PORTERHOUSE CHOPS* aloo methi, blackberry demi-glace	65
TANDOORI SALMON* cranberry chutney, shiitake, spinach orzo	38	WOOD-FIRED VEGETABLES chef's selection +burrata 12	34
TANDOORI CHICKEN grilled onions, lemon +daal makhni 8	34	LOBSTER TAIL poached curry wood-fired saffron risotto saffron rice pulao wild mushrooms	MP
BISON RIBEYE* grilled asparagus, garlic potato, malabar peppercorn sauce	62		

BIRYANI

saffron basmati rice, apricots, cranberries, raisins, cashews, almonds
papadum, raita

LAMB	40	GULF SHRIMP	42
CHICKEN	34	LOBSTER & WILD MUSHROOMS	65
		VEGETABLES & PANEER	32

CLASSICS

add saffron rice pulao 4

CHICKEN TIKKA MASALA tandoori chicken breast, creamy tomato sauce	32	BISON MEATBALLS in rhogan josh sauce	42
BUTTER CHICKEN tandoori chicken thigh, honey & saffron tomato sauce	32	KEEMA chicken breast lamb leg	32 34
CHICKEN JALFREZI pulled tandoori chicken, peppers, onions	32	KORMA with cashew, almond, cardamom, saffron chicken breast thigh lamb leg	34 38
LAMB SHANK slow-cooked in rhogan josh, served with aloo methi	52	VINDALOO kiran's signature vindaloo shrimp chicken thigh lamb leg	38 34 38
RHOGAN JOSH methi-flavored curry chicken thigh lamb leg	32 39	MADRAS with coconut, curry leaves chicken thigh lamb leg +dosa 8	34 38
SEAFOOD CURRY with peanuts, sesame seeds, wild mushrooms catch of the day gulf shrimp scallops	42 42 52	SAAG with baby spinach chicken thigh lamb leg	34 38
AMRITSARI FISH CURRY catch of the day, methi rub	44		
PRAWN BHUNA gulf shrimp, garlic, sweet peppers, onions	38		

PUNJABI THALI 58

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	32	PALAK KHUMB baby spinach, wild mushrooms	30
PALAK PANEER spinach, house-made paneer	29	BAGARE BENGAN baby eggplant, sesame seeds, peanuts	24
PANEER KARAH house-made paneer, peppers, onions, tomatoes	32	BENGAN BARTHA tandoor-roasted eggplant, twice cooked	24
MALAI KOFTA paneer dumplings in a saffron, almond cashew and cardamom sauce	32	ALOO MATTAR PANEER potatoes, peas, house-made paneer a North Indian classic	26
NAVRATTAN KORMA vegetables and paneer in a creamy sauce of saffron, almond, cashew and cardamom	26	PINDI CHANNA slow-cooked garbanzo beans, roasted cumin tamarind, red onions, ginger	22
BHINDI MASALA okra, fresh coconut	24	ALOO GOBI MATTAR potatoes, cauliflower, peas	22
DAAL MAKHNI black lentils, slow-cooked	24	BESAN KADI vegetable dumplings in slow-cooked spiced yogurt	22
DAAL PANCHAM five yellow lentils, tarka	22	MUSHROOM MATTAR mushrooms, green peas	24
DAAL SAAG yellow lentils, spinach	22	ALOO PALAK potatoes, baby spinach	22
RAJMA red kidney beans	22	SARSON KA SAAG mustard greens, kale, chard	22
GREEN MUNG BEAN KICHDI whole mung beans, basmati rice, tarka	24	KARELA ACHARI bitter melon, pickling spices	22

VEGETARIAN THALI 54
three choices, saffron rice, paratha
papadum, raita, kachumber salad

AVIAL

vegetable curry with coconut & yogurt
served with kanchipuram idli & lemon rice
34

MASALA DOSA

lentil -rice crepe, sambar, coconut & tomato chutneys
aloo masala | paneer bhurji | lamb keema | curried crab
22 | 24 | 28 | 38

BREADS

KIRAN'S 8
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 8
lamb keema, onion
cilantro

PANEER 8
house-made cheese
onion, serrano

PESHWARI 8
almonds, cashews
pistachio, rose syrup

RUMALI ROTI 8
handkerchief-thin

TANDOORI ROTI 5
whole wheat

LACHHA PARATHA 6
multi-layered whole wheat

BESAN KA CHILLA GF 10
chickpea flour, three

MAKKI KI ROTI GF 10
corn flour, three

CHAPATI 10
puffed, whole wheat, four

POORI 10
fried, whole wheat, four

