

RESTAURANT WEEK

DINNER

Appetizers

SPINACH ARUGULA CHAAT

Date & tamarind chutney

BHATTI MURG

Chicken, coriander, black pepper, ginger

DUCK KEBAB

Duck, chilies, ginger, nutmeg and garam masala

PEPPER SHRIMP

black pepper, fennel

TANDOORI PANEER TIKKA

cottage cheese, yogurt, spices & peppers

RAJMA MUSHROOM KI TIKKI

kidney bean, shitake, caramelized onion, garam masala

Entrees

MIX GRILL

Seekh kebab, chicken tikka & market fresh fish

SHRIMP MAPAS

Shrimp, onion, coconut milk and curry leaves

BENGALI FISH CURRY

Rockfish, onion, tomato, panch phoran

MURG KOLHAPURI

Chicken, onion, tomato, cinnamon, cardamom

MURG MAKHNI

Chicken, tomato, fenugreek

PORK SORPOTEL

Onion, garlic, chili pepper, goan spices

GOSHT PALAK

Lamb, onion, tomato, spinach

ABOVE ENTREES ARE SERVED WITH RICE & BREAD (NAAN/GARLIC NAAN/LACHHA PARATHA)

BOMBAY THALI (Vegetarian)

market fresh vegetables, paneer & dal

served with Lemon Rice and Lacha Paratha

Dessert

CARROT HALWA

Carrot, milk, almond, cinnamon anglaise, ginger shortbread

DATE PAYASAM

rice, milk, jaggery

ANJEER KULFI

COFFEE TEA PUDDING

with butter pecan ice cream