

RESTAURANT WEEK

DINNER

Appetizers

CRISPY KALE CHAT

date-tamarind chutney

CALAMARI KARWARI

fennel, black pepper

MANGO SHRIMP

yoghurt, cardamom, ginger

BOTI KEBAB

ginger, yogurt, chili, garam masala

PANEER TIKKA

cottage cheese, yogurt, peppers, tomato

CHICKEN PISTA KEBAB

caramelized onion, pistachio, clove

ALOO PALAK TIKKI RAGDA

potato, chick peas, ginger, cumin, date chutney

Entrees

SALI BOTI

Lamb, stewed apricot, straw potato

MANGO FISH CURRY

Curry leaves, coconut, mustard

KASHMIRI ROGANJOSH

lamb, brown onion, yogurt, saffron & garam masala

SHRIMP MOILEE

Coconut, curry leaves, clove, cardamom

GREEN CHILI CHICKEN***

tomato, dill, cilantro, peppers, spinach

NIMBU FISH TIKKA

sea bass, lemon, home-made spices

MALVANI CHICKEN

coconut, roasted spices

Bombay Thali

market fresh vegetables, paneer & dal

All entrees are served with rice and bread (naan, garlic naan)

Dessert

CARROT HALWA

Carrot, milk, almond, cinnamon anglaise,

CHOCOLATE STICKY TOFFEE PUDDING

With vanilla ice Cream

MANGO CRÈME BRULEE

Kiwi, pineapple

FIG HONEY KULFI

Indian ice cream