

RESTAURANT WEEK DINNER

Appetizers

CRISPY KALE CHAT
date-tamarind chutney
CALAMARI PEPPER MASALA
fennel, black pepper
MANGO SHRIMP
yoghurt, cardamom, ginger
BOTI KEBAB
ginger, yogurt, chili, garam masala
PANEER TIKKA
cottage cheese, yogurt, peppers, tomato
MALAI CHICKEN TIKKA
Yogurt, mace, cashew & saffron
ALOO PALAK TIKKI RAGDA
potato, chick peas, ginger, cumin, date chutney

Entrees

ACHARI GOSHT
Lamb, yogurt, onion & pickling spices
GOA SHRIMP CURRY
onion, coriander, coconut & dry red chili
KASHMIRI ROGANJOSH
lamb, brown onion, yogurt, saffron & garam masala
GROUPEL MOILEE
Coconut, curry leaves, clove, cardamom
GREEN CHILI CHICKEN***
tomato, dill, cilantro, peppers, spinach
NIMBU FISH TIKKA
sea bass, lemon, home-made spices
CHICKEN PISTA KORMA
Yogurt, mace, green cardamom
Bombay Thali
market fresh vegetables, paneer & dal
All entrees are served with rice and bread (naan, garlic naan)

Dessert

CHOCOLATE STICKY TOFFEE PUDDING
With vanilla ice Cream
ANJEER HALWA
Mission figs, silver leaf
MANGO CRÈME BRULEE
Kiwi, pineapple
KESAR PISTA KULFI
Indian ice cream