

## WESTERN INDIA (GOAN – MARATHA- GUJARATI)

### CHICKEN CAFREAL

*Cilantro, mint, vinegar, black pepper*

### KHANDVI

Gramflour, yogurt

### METHI MUTHIA

Fresh fenugreek, ginger, sesame

### ENTREE

#### GOA FISH CURRY

*Coconut, chili pepper, coriander*

#### LAMB VINDALOO

*Peri peri masala, pickled onion & potato*

#### VARHADI RASSA

Chicken, garlic, cinnamon, cardamom

#### OONDDHIYU

Eggplant, plantain, beans, mustard, fennel

#### TENDLI BATATA SHAAK

Ivy gourd, potato, cumin

#### BHINDI SOL

*Okra, mustard seeds, kokum*

#### CASHEW MUSHROOM XACUTTI

*Cashew, peas, shitake, coconut, cilantro*

#### AMTI

Lentil, tamarind, coconut

#### STEAMED RICE, MASALA BHAAT

### DESSERT

#### TENDERCOCONUT CARAMEL PUDDING

#### ELAICHI KHEER

#### SHRIKHAND