

NYC Restaurant Week Menu Winter 2016

Lunch

Tomato Rasam

tomato soup

Choice of One

Chilli Potato

Indo-chinese sweet and sour sauce

Paneer Aloo Tikki

cottage cheese and potato patties

Vegetable Shami Kakab

ground vegetables patties

Achhari Paneer Tikka

cottage cheese spiced pickling tandoori paneer

Chennai Chicken Bonda

Lamb Shami Kabab

ground lamb spiced patties

Chilli Fish

Indo-chinese sweet and sour sauce

Malai Ginger Chicken Kabab

hung yogurt, ginger marinated

Choice of one

Saag Aloo / Saag Mushroom

spinach with potato or mushroom

Baigan ka Bharta

roasted mashed eggplant, green peas, onion, tomato

Paneer Tikka Masala

cottage cheese in creamy tomato sauce

Tandoori Grilled Vegetables

seasonal fresh vegetables marinated with hung yogurt & pickling spices

Chicken Tikka Masala

boneless chicken in creamy tomato sauce

Tandoori Chicken On The Bone

hung yogurt marinate grilled chicken

Lamb Kofta Curry

ground lamb dumpling

Lal Maas

red chili spiced lamb curry

Shrimp Malai Curry

coconut curry and cashewnut

Served with Manchurian cauliflower , Naan, Raita and Peas Pulao

Sides

Dal Makhani	\$10
Dal Tadka	\$10
Crispy Okra	\$10
Vegetable Tikka Masala	\$10
Kathal Biryani	\$12

Dessert

Choice of One

Gajar Halwa

carrot and reduced milk with pistachio pudding

Mango Kulfi

Mango flavored reduced milk ice cream

PrixFixeLuncheon - \$25.00

Wine Flight - \$25.00

We politely request that a maximum of 2 credit cards be used when splitting a check.

20% gratuity will be added to the bill for all parties of 5 or more.

NYC Restaurant Week Menu Winter 2016

Dinner

Tomato Rasam

tomato soup

Choice of one

Chilli Potato

Indo-chinese sweet and sour sauce

Paneer Aloo Tikki

cottage cheese and potato patties

Vegetable Shami Kakab

ground vegetables patties

Achhari Paneer Tikka

cottage cheese spiced pickling tandoori paneer

Delhi Chaat

chickpeas, potato, yogurt, mint and tamarind chutney

Chennai Chicken Bonda

Lamb Shami Kabab

ground lamb spiced patties

Chilli Fish

Indo-chinese sweet and sour sauce

Haryali Chicken Kabab

mint & cilantro marinated

Crab Cake

lump crab meat, mustard seeds and curry leaf

Choice of one

Saag Aloo / Saag Mushroom

spinach with potato or mushroom

Baigan ka Bharta

roasted mashed eggplant, onion, tomato

Paneer Tikka Masala

cottage cheese in creamy tomato sauce

Mirchi Ka Salan

hydrabadi curried, chilli pepper, peanut curry sauce

Tandoori Grilled Vegetables

seasonal fresh vegetables marinated with hung yogurt & pickling spices

Chicken Tikka Masala

boneless chicken in creamy tomato sauce

Malai Ginger Chicken

hung yogurt, ginger marinated

Lamb Boti Kabob

tenderloin spiced lamb tikka

Lal Maas

red chili spiced lamb curry

Shrimp Malai Curry

coconut curry & cashewnut

Tandoori Salmon

tandoori salmon with spicy tomato sauce

Served with Manchurian cauliflower, Naan, Raita and Peas Pulao

Sides

Dal Makhani	\$10
Dal Tadka	\$10
Crispy Okra	\$10
Vegetable Tikka Masala	\$10
Kathal Biryani	\$12

Dessert

Choice of One

Mango Sorbet

Mango Cheese Cake

Soft cream cheese cake flavored with alfonso mango

Gajar Halwa

carrot and reduced milk with pistachio pudding

PrixFixe Dinner - \$38.00

Wine Flight - \$25.00

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