



# DINNER

## CHOTI PLATES (SMALL)

### ONION PAKODA 15

*masala ketchup, aachari aioli*

### BOMBAY SHRIMP 17

*herb & spice crusted gulf shrimp, tomato-ginger remoulade*

### CRAB PUDHA 18

*lentil pancakes, local lump crab, date-tamarind chutney, mint chutney*

### CRAWFISH PUDHA 18

*lentil pancakes, tomato-ginger chutney*

### CHICKEN LASOONI 17

*tandoori kababs, pickled onions, tomato masala*

### PICKLE SAMPLER 14

*Chef's daily selections served with naan*

## SOUP & SALAD

### SPRING GREENS SALAD 16

*mixed greens, spiced watermelon, turmeric-pickled fennel, paneer-feta cheese, cilantro-basil vinaigrette*

### CURRIED SEAFOOD GUMBO 15

*jumbo lump crab, gulf shrimp, okra, basmati rice*

### OYSTER BED ROAST

*caramelized onions, garlic, curry leaf  
• served with naan •*

HALF DOZEN 17

DOZEN 30

## VEGETARIAN

### BANGIN' BAINGAN 15

*roasted eggplant, tomato, fennel, onion seeds, mustard seeds, cumin*

### WOK GOBI 16

*crispy cauliflower, cherry tomatoes salad, pickled green chili spread*

### MAKHNI DAAL 12

*stewed lentils, red beans*

### RAITA 6

*yogurt, carrot, ginger*

### ALOO TIFFIN CHAAT 25

*potato cake, chickpea masala, green chilis, spiced yogurt, mint chutney, date-tamarind chutney*

*\*constructed tableside*

## BADHI PLATES (MAINS)

### NARIYAL GULF FISH MKT

*korma sauce, mango pickle, curd rice*

### GRILLED SHRIMP CURRY 32

*spiced crusted gulf shrimp, tomato malabar sauce, basmati rice*

### CHICKEN BIRIYANI 30

*saffron rice, crispy onions, soft-boiled egg*

### PORK VINDALOO 28

*goan style pork shoulder, vinegar, chilies, basmati rice*

### GOAT MASALA 35

*bone-in, basmati rice*

### KHYBER LAMB CHOPS 42

*rum soaked, rogan josh sauce, kichdi*

## BREAD & CONDIMENTS

### TANDOORI NAAN

PLAIN 3 • GARLIC 4

CHILI-CHEESE 5 • TRUFFLE 5

### TANDOORI ROTI 3

### PAPPADUM 2

### SAUCE TRIO 9

HOUSE CHILI SAUCE, MANGO CHUTNEY,  
PICKLED GREEN CHILIS