



CHOTI PLATES (SMALL)

- WOK GOBI 23
cauliflower, green chili temper,
aachari aioli
- GOAN PORK BELLY 23
plum chutney
- GOAT KEEMA 28
kulcha, garam masala, shallots
- PICKLE SAMPLER 15
chicken pickle + eggplant spread, naan
- CRAB PUDHA 24
Lentil pancakes, mint & tamarind chutneys
- BOMBAY SHRIMP 18
herb & spice crusted gulf shrimp,
tomato-ginger remoulade
- TANDOORI SQUASH 22
aachari-hung yogurt, tamarind-cilantro
chimichurri, spiced pepitas
- CHICKEN LASOONI 23
tandoori kababs, pickled onions,
tomato masala

OYSTER BED ROAST
caramelized onions, garlic, curry leaf
• served with naan •
HALF DOZEN 19
DOZEN 34

SOUP & SALAD

- CREOLE TOMATO & MANGO 18
arugula, tamarind, balsamic vinegar
- CURRIED SEAFOOD GUMBO 16
jumbo lump crab, gulf shrimp, okra,
basmati rice

RAW

- TUNA CHAAT CRUDO 24
gulf yellowfin, mango relish, kashmiri- rice
wine vinaigrette
- SALMON PANI PURI 18
ora king salmon tartare, shallots, ginger,
green chilies, citrus broth, semolina shell

POTATO NEST CHAAT 25
chickpea masala, tamarind-date
chutney, mint chutney, yogurt,
crispy noodles + lentils

*assembled table side

BREAD & CONDIMENTS

- TANDOORI NAAN
PLAIN 3 • GARLIC 4
CHILI-CHEESE 5
- TANDOORI ROTI 3
- PAPPADUM 5
- SAUCE TRIO 9
HOUSE CHILI SAUCE
MANGO CHUTNEY
PICKLED GREEN CHILIS

VEGETARIAN

- CORN KORMA 16
coconut milk, mustard seeds,
curry leaf
- MAKHNI DAAL 12
stewed lentils, red beans
- RAITA 7
charred poblano, eggplant,
green onion
- ROYAL PANEER 18
tomato, spinach, cashew

BADHI PLATES (MAINS)

- GRILLED SHRIMP CURRY 39
sauce malabar, basmati rice
- NARIYAL GULF FISH 35
korma sauce, mango pickle, curd rice
- KHYBER LAMB CHOPS 48
marinated in dark rum, rogan josh sauce,
cashew, kichdi
- PORK VINDALOO 32
pork shoulder, vinegar, chilies, basmati rice
- CHICKEN BIRIYANI 35
saffron rice, crispy onions, soft-boiled egg