



CHOTI PLATES

- BREADS & SPREADS 16
chicken pickle & eggplant spread, naan
- BOMBAY SHRIMP 20
herb & spice crusted gulf shrimp, tomato-ginger remoulade
- WOK GOBI 23
cauliflower, green chili, aachari aioli
- PUDHA
lentil pancakes, mint & tamarind chutney
–crab 25
–paneer 20
- TANDOORI SQUASH 23
aachari-hung yogurt, tamarind-cilantro chimichurri, spiced pepitas
- CHICKEN LASOONI 24
tandoori kababs, pickled onions, tomato masala

OYSTER BED ROAST

caramelized onions, garlic, curry leaf
• served with naan •
HALF DOZEN 20
DOZEN 35

SOUP & SALAD

- CURRIED SEAFOOD GUMBO 17
jumbo lump crab, gulf shrimp, okra, basmati rice
- ROOT BISQUE 14
yams, turnips, carrots, tomato, chili & cilantro oil
- ROASTED BEETS 16
carrots, herb and garlic-hung yogurt, arugula, fennel dust

RAW

- SEAFOOD PANI PURI 20
shallots, ginger, green chili, semolina shell, citrus broth
–choice of salmon or yellowfin tuna

POTATO NEST CHAAT 25

chickpea masala, mint & tamarind chutney, salted yogurt, crispy noodles & lentils

assembled tableside

BREAD & CONDIMENTS

- TANDOORI NAAN
plain 3 • garlic 4 • truffle 5
- MORINGA ROTI 4
sorghum, herbs & spices
- PAPPADUM 5
lentil & black pepper crisp
- RAITA 7
spiced yogurt, charred poblano, eggplant, green onion
- SAUCE TRIO 9
chili sauce, mango chutney, pickled green chili

VEGETARIAN

- SAAG SHIITAKE 18
shiitake mushrooms, spinach masala
- ROYAL PANEER 18
tomato, spinach, cashew
- EGGPLANT HYDERABAD 18
coconut, peanuts, tamarind
- MAKHNI DAAL 12
stewed lentils, red beans
- THALI PLATE 38
daal, saag shiitake, eggplant, raita, chili pickle, mango chutney, pappadum, rice

BADHI PLATES

- NARIYAL GULF FISH 35
korma sauce, mango pickle, curd rice
- GOAN SHRIMP CURRY 37
burnt coconut, cilantro-curry pistou, cumin naan
- KHYBER LAMB CHOPS 48
rogan josh, cashew, kichdi
- STEAK PEPPER FRY 37
malabar curry, coconut, basmati rice
- PORK VINDALOO 34
pork shoulder, vinegar, chilies, basmati rice
- CHICKEN BIRIYANI 36
saffron rice, crispy onions, soft-boiled egg