

Dinner Menu

CENTER CITY DISTRICT RESTAURANT WEEK

Jan. 21—Feb. 3, 2024

3-Course Prix-Fixe Meal: **\$45 per person**

Specialty Cocktails

Boozy Chai (served hot) \$10

Makers Mark 46, Masala Chai, Black Pepper, Cardamom, Ginger, Cloves, Milk, Nutmeg, Cinnamon, Star Anise

Jadoo \$12

Makers Mark 46, spiced Pear syrup, fresh Lemon juice, smoked Cinnamon stick

Course One

*Hara Bhara Kabab (V, GF)

A healthy patties-shaped snack, made with mashed Green Peas, Spinach, Chickpeas, Potato, and Cilantro; served with Tamarind & Date chutney

Chicken Cafreal (GF)

Tangy, grilled Chicken marinated with Cilantro, Mint, Peppers, Garlic, and Herbs

Fish Koliwada (GF)

Crispy golden-fried Fish seasoned with Carom Seed, Garlic, malt Vinegar, and spices; served with Mint chutney

Seafood Rasam Soup (GF)

Tomatoes and Red lentil soup simmered with Shrimp, Fish, Mussels, Squid, Tamarind, and spices

Tandoori Chicken Wings (GF)

Lightly charred & spiced Chicken wings marinated in Yogurt and Indian spices, then cooked; served with a Mint-Yogurt dip

*Mussels Butter Masala (GF)

Tender Mussels tossed with red Onion, Garlic, Caramelized Ginger & Tomatoes, and garnished with Cilantro

Course Two

All entrées except Biryani are served with Naan or Garlic Naan

Kale Moti Biryani (V, GF)

Black Chickpeas simmered and layered in gravy and Basmati Rice; served with Cucumber Raita

Kadai Paneer (GF)

Paneer (Cottage Cheese) cubes cooked in a spiced Tomato-based gravy with Peppers, Onion, Fenugreek, and Ginger; garnished with fresh Cilantro

***Chicken Curry Baby Spinach (GF)**

A traditional Punjabi Chicken curry made with boneless Chicken and baby Spinach cooked in Onion, Tomato, Fenugreek, and Garam Masala mix

***Shrimp Tikka Masala (GF)**

Shrimp simmered in Tomato, Honey, and fresh Ginger sauce

Railway Goat Curry (GF)

Bone-in Goat meat simmered in a gravy with Garlic, Caramelized Onion, Turmeric, Cinnamon, Tomatoes, and Garam Masala

Course Three

Rasmalai Tres Leches

A fusion of Indian Rasmalai & Mexican Tres Leches—sponge cake soaked in Saffron & Cardamom-flavored three milks, topped with Ricotta whipped cream

***Gajar ka Halwa (GF)**

A winter favorite in India, made with grated Carrots, Milk, and clarified butter; garnished with Raisins, Almonds, and Cashews

Mango Mousse Cake

A delicious, buttery sponge and light yogurt-based mousse with diced Mangoes

**This dish contains Nuts / Cashew Nuts / Sesame. Our kitchen prepares menu items that include Dairy, Gluten, Nuts, Shellfish and Soy. Please consider this when ordering from our menu. Please advise us of your food allergies (V: Vegan & GF: Gluten Free). Kindly advise the restaurant of your spice level based on your preferences when you order food.
21% gratuity will be added to parties of 5 guests or more.*