

Lunch Menu

CENTER CITY DISTRICT RESTAURANT WEEK

Jan. 21—Feb. 3, 2024

3-Course Prix-Fixe Meal: **\$20 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

Bacon Cheese Naan

Naan stuffed with Bacon Crumble, Mozzarella cheese, Shallots, Pepper, and Herbs

*Hara Bhara Kebab (V, GF)

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

*Sabu Vada (V, GF)

India's Tater-Tots — Crisp patties made with Tapioca pearls, Peanuts, and Potatoes

Spicy Corn Soup (V, GF)

Roasted sweet Corn & fresh Cilantro garnished with Chili oil

Chicken Basil Malai Kebab (GF)

Boneless Chicken marinated in a creamy, Basil-infused marination (Malai), then grilled

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

Fish Moilee (GF)

A Kerala-style curry with White Bass cooked in Coconut gravy with Ginger & Green Chilis; tempered with fresh Curry leaves & Mustard seeds

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

**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.*