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.*