

Dinner Menu

CCD RESTAURANT WEEK

Jan. 19—Feb. 1, 2025

3-Course Prix-Fixe Meal: **\$40 per person**

Specialty Cocktails: \$12

Black Manhattan

Jim Beam Black 7-Year, Sweet Vermouth, Angostura Aromatic Bitters, Dirty Cherry, Orange Peel

Paradise Tonic

Roku Japanese Gin, Triple Sec, Cranberry Juice, Fresh Lime Juice, Splash of Tonic Water

Course One

Veda Vegetable Soup (V, GF)

A nutritious soup made with fresh vegetables, simmered to bring out natural flavors

Kashmiri Lamb Yakhani Shorba (Hearty Lamb soup) (V, GF)

Lamb soup slow-cooked with a mix of Kashmiri spices, offering a warm and flavorful experience

Aloo Tikki Chaat from old Dilli (GF)

Crispy curried Potato patties served on a bed of curried Chickpeas, topped with chopped Onion, Tomato, Tamarind chutney, and Cilantro

Chicken Tangri Kebab (GF)

Juicy, marinated bone in chicken pieces, seasoned with aromatic spices, yogurt, and herbs, grilled in a tandoor

Amritsari Fish (GF)

Battered fish fillets fried crisp with bold spices, served with Mint & Tamarind Chutney

Course Two

All entrée are served with Basmati Rice (V, GF) & Naan

Bronzino Malabar Curry (GF)

Fresh Bronzino fillets cooked in a coconut-based curry, with mild spices and curry leaves

Methi Chicken Curry (GF)

Aromatic curry made with tender chicken cooked in a spiced fenugreek leaves and creamy tomato-based sauce

Paneer Lababdar (GF)

Paneer (Cottage Cheese) cubes in a rich caramelized onion, tomato, and ginger sauce, garnished with fresh cilantro

* Baingan Ka Salan (V, GF)

Rich and tangy curry with baby eggplants simmered in a tamarind and peanut-based sauce, spiced with roasted sesame and coconut

Tofu Pepper Masala (V, GF)

Pan-seared tofu cubes tossed in a blend of crushed black pepper, spices, and herbs

Konkan Shrimp Curry (GF)

Shrimp simmered in a tangy and mildly spiced coconut-based curry, inspired by the flavors of the Konkan coast

* Chicken Pista Korma (GF)

Succulent chicken cooked in a rich, creamy gravy of pistachios, cashews, and green cardamom

Old Dilli Thali

A traditional Indian platter featuring

Vegetarian Sindhi Subzi Kadi (V, GF),

Paneer Lababdar (GF),

Butternut Squash Bharta (V, GF),

Bhindi do pyaza (V, GF),

Dal Banjara (GF)

Course Three

Blueberry Ice Cream (GF)

Creamy and refreshing ice cream infused with the sweet and tangy flavor of blueberries

Gajjar Ka Halwa (GF)

An Indian dessert made from grated carrots cooked with milk, sugar, ghee, and flavored with cardamom

Rasmalai

An Indian sweet dish consisting of Cheese Dumplings in sweetened, Thickened Milk

*This dish contains Nuts / Cashew Nuts / Sesame. Our kitchen prepares menu items that include dairy, gluten, nuts, shellfish and soy. We cannot guarantee menu items to be completely allergen free. Please consider this when ordering from our menu. Please advise us of your food allergies (V: Vegan & GF: Gluten Free). Our kitchen prepares the food with a mild spice level. 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.