

# 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.