

# DINNER MENU

3-COURSE PRIX-FIXE MEAL: \$45 PER PERSON

## SPECIALTY COCKTAILS

### Chai Old Fashioned 15

Knob Creek Whiskey, House-made chai spicy syrup, cardamom & angostura bitters

### The Mystic Jamun 15

A velvety blend of Hornitos Tequila, exotic Jamun berry, and fresh lime, finished with a subtle pinch of Chaat Masala for a vibrant, tangy profile.

## COURSE ONE

*Choice of one*

*Served with Mulligatawny Soup (V, Gf).*

### Indian Kachumber Salad (V, Gf)

Fresh cucumber, chickpeas, onions, and tomatoes drizzled with olive oil

### Spinach Chaat

Crispy spinach, chickpeas, pomegranate, and sweet yogurt topped with tangy chutneys

### Paneer Tikka

House-made paneer marinated in ginger, garlic and yogurt with a freshly ground spice blend

### Chicken 65 (Gf)

Free-range halal chicken marinated in bold spices, yogurt, and curry leaves, fried crisp and served with onions and chillies

### Lamb Chops (2 pcs) (Gf)

Grass-fed halal lamb chops marinated in yogurt, herbs, and spices, char-grilled in the tandoor for smoky, succulent flavor

## COURSE TWO

*Choice of one.*

*All entrées are served with Basmati Rice.*

**Dal Makhani (Gf)**  
*(Vegan option available)*

Rich lentils slowly cooked with spices and cream

**Baingan Bharta (V, Gf)**

Smoked eggplant and green peas sauteed in an onion and tomato gravy

**Saag**

*(Aloo | Chole | Paneer)*

Spinach slow-cooked with ginger, garlic, and warm spices

**\*Malai Kofta (Gf)**

Paneer and potato croquettes simmered in a smooth, spiced tomato-cream curry

**Butter Chicken (Gf)**

Tandoori free-range halal chicken in a rich tomato, cashew, and cream sauce

**Tikka Masala**  
*(Paneer | Chicken)*

A rich and aromatic curry simmered in tomato, cream, and freshly roasted spices

**Chicken Vindaloo (Gf)**

Free-range halal chicken in a fiery Goan chili-vinegar gravy with potatoes and bold spices

## COURSE THREE

*Choice of one*

**\*Rice Kheer (Gf)**

Creamy rice pudding simmered with milk, sugar, and cardamom, topped with nuts

**Gulab Jamun**

Soft milk dumplings soaked in warm cardamom-rose syrup

**\*Rasmalai (Gf)**

Soft paneer dumplings soaked in sweet saffron-cardamom milk, garnished with nuts