

Starters

- Moong Lentil & Anjou Pear Salad | pomegranate, crushed peanuts, basil salad, cumin, cilantro & key lime vinaigrette 7
 Crispy Okra Chat | baby tatsoi, tamarind & Straus Farm organic yogurt 8
 Jaipuri Mirchi | stuffed sweet peppers, paneer & spinach 8
 Naan with Roasted Cashew | Kashmiri chili flakes, Sonoma goat cheese, wild flower honey 5.75
 Aloo Karwari | potato patties, semolina crust, avocado & pine nut dip* 7
 Trio of Tandoori Paneer | sun dried tomato, hazelnut cilantro, & malai, chili garlic chutney 9
 Telicherry Fried Prawns | cracked peppercorn, curry leaves 12
 Goda-Spice-Crusted Scallops | moong lentil kichdi, basil & almond chutney 10
 Tandoori Monkfish | tomato chutney 12
 Kadhai Steamed Prince Edward Island Mussels | coconut, ginger 11
 Skewer Roasted Venison & Jalepeno Seekh Kebab, cranberry chutney 14

Entrees

- Tandoor-Roasted Garlic & Chili Lamb Rack | goat cheese & cilantro kichdi 24
 Rajsthani-Style Smoked Niman Ranch Lamb Curry | potato & peas 18
 Tandoor-Seared Blue Nose Bass | curried artichoke, organic Nebrodini mushrooms & black chickpeas 20
 Black Cod Patiala Fish Curry | tomatoes, carom seed, spinach puree & corn 20
 Deconstructed Butter Chicken | white meat tandoori chicken, butter sauce, kasoori methi dust 17
 Murg Hari Mirch | curried Mary's Farm chicken, green chilies, yogurt, mint rice 17
 Duck Two Ways | spice confit duck leg, tandoori breast, orange curry, vermicelli 20
 Assamese Shrimp "Tenga" | bamboo shoot, lime leaf, couscous pulao 23

Vegetables

- Crispy Roots | lotus, taro, red onions & roasted pine nuts* 13
 Eggplant & Peanut "Salan" | Hyderabadi-style baby eggplant, chilies, peanut, coconut* 13
 King Trumpet Mushrooms & Snap Peas | onion-tomato masala 14
 California Olive Oil Roasted Butternut Squash | fresh coconut, curry leaves & mustard seeds* 13
 Three-Saag & Paneer | cottage cheese, mustard, swiss chard & spinach 15

Hand-Tossed Tandoori Breads

- Garlic, Honey & Cauliflower Whole Wheat Paratha * 3.75
 9-Grain Roti* 3.75
 Cilantro & Almond Pesto Naan 3.75
 Manchengo Cheese, Onion & Piquillo Pepper Kulcha 4
 Mushroom & Truffle Oil Naan 4

Sides

- Dal of the Day 6
 Spinach & Swiss Chard | garlic, cumin & dried cranberries 7
 Mangodi Mutter Aloo Shak | potato peas & sun dried lentil dumplings 6
 Aged Basmati Rice 2.75
 Kerala Red Rice 3.25
 Spinach & Pomegranate Raita 4
 Pappad | roasted lentil crispies 3

* indicates vegan dishes

18% gratuity added for parties of 6 or more

Please let your server know if you have any allergies as many of our dishes contain nuts and dairy.