

## Soup

- Mulligatawny** A luscious tomato and lentil broth, gently perfumed with mustard seeds. .... 5

## Salads

- Avocado & Roasted Corn** With sweet peppers tossed with fresh lime and mint. .... 9
- Organic Greens** Mixed greens with oranges, FireFly Farms goat cheese & toasted shaved almonds, adorned with aged balsamic vinaigrette. .... 7
- Arugula** Organic baby arugula with Breezy Willow Farm fresh blue cheese and saffron-poached pears, topped with roasted Indian spiced walnuts. .... 8

## Appetizers

### Seasonal Squash Samosa

- Home-grown seasonal squash, peas, leeks, chick peas, spinach and cranberries stuffed in a pastry & baked to a golden perfection. .... 7

### Meat Samosa with Pulled Lamb

- A delicate pastry stuffed with pulled lamb, seasonal squash, mixed vegetables, chick peas, cranberries and pine nuts. .... 7

- Gobinda** Dharamshala bazaar food. Roasted cauliflower tossed with lime, chili and tamarind, topped with toasted sesame. .... 9

- Kulu Kofta** Spring lamb with diced vidalia onions, roasted red peppers, and Himalayan salt. Served with classic masala sauce. .... 9

- Kerala Cake** Colossal lump crab with local sweet silver queen kernels and toasted mustard seeds with house made cocktail sauce. .... 11

- Ragda Tikkis** Spiced potato, peas and spinach patties cooked to a crisp, served over chana with tamarind and date chutney. .... 8

- Chicken Chaat** Lemon ginger roasted chicken breast with Granny smith apples and mango powder, served cold. Topped with til. .... 7

- Onion Bhajia** Thinly sliced sweet onions in a spicy chick pea batter, cooked to a golden crisp. .... 8

- Bengan Khas** Baby eggplant layered with fresh tomato and topped with yogurt and mint. Served with garlic naan. .... 12

# Chicken

- Chicken Tikka Masala** Boneless medallions of chicken marinated, grilled and sautéed in an aromatic masala sauce. ....19
- Chicken Cheera** Prepared with organic spinach, green chillies, ginger, garlic and tomatoes. ....19
- Murgh Khumari** Boneless breast of chicken, simmered in a delicate cream sauce with organic apricots and almonds. ....20
- Chicken Jalfrezi** Prepared with fresh vegetables and tamarind. ....19
- Chicken Vindaloo** Cooked in a tangy curry sauce with potatoes and a touch of vinegar. ....19
- Chicken Madras** South Indian style curry made with green chillies and organic coconut milk. ....19

# Lamb

- Lamb Saag** Delicate cut of lamb gently cooked with organic creamed spinach. ....22
- Dhansak** Tasty mélange of lamb, bell peppers, onions, mushrooms broccoli and chick peas. Topped with house made herbed feta. ....24
- Lamb Vindaloo** Tender lamb poached in a tangy curry sauce with potatoes. ....22
- Shahi Korma** The famous dish brought to India by the Mughals. Lamb braised in an exquisite cream sauce with nuts and raisins. ....22

# Seafood

- Jingha Karari** Jumbo shrimp sautéed with garlic, ginger, green chillies and coriander. ....25
- Crab Malabar** Colossal lump crab, prepared in a manner of coastal India. ....27
- Mashli Tarka** Spicy fish curry made with wild-caught black cod. ....21
- Shrimp Bhuna** Jumbo shrimp stir-fried with spices and fresh vegetables. ....26
- Goa Fish** Whole pan fried, topped with a mixture of roasted garlic, tamarind and scallions. ....23

# Tandoori

<b>Murgh Tandoori</b> Sizzling bone-in chicken, spiced and cooked to perfection. ....	18
<b>Murgh Tikka</b> Succulent chicken breast marinated in yogurt, lime juice and chillies. ....	20
<b>Reshmi Kebab</b> Juicy breast of chicken marinated in yogurt, lime juice, pistachio and tandoori spices. ....	21
<b>Sheesh Kebab</b> Minced lamb rolls cooked on a skewer over charcoal. ....	19
<b>Fish Tikka</b> Wild salmon with fire-roasted heirloom tomato & basil coulis. ....	24
<b>Lamb Chops</b> From Elysian Farm. Almond-encrusted, grilled and served with mint chutney. ....	25
<b>Shrimp Adrak</b> Marinated in lime juice, chillies and ginger, then grilled and served with mint, mango and avocado chutney. ....	27

# Vegetarian

Half....Full

<b>Palak Paneer</b> Organic creamed spinach with homemade Indian cheese .... 9.....	17
<b>Chana</b> Classic chick-pea curry flavored with onions, turmeric, cumin, coriander and mango powder. .... 8.....	16
<b>Dal Makhani</b> A traditional combination of organic lentils cooked in the manner of every Indian household..... 8.....	14
<b>Vegetable Jalfrezi</b> A hearty combination of cauliflower, broccoli peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes. .... 9.....	17
<b>Navrattan Curry</b> Fresh vegetables, homemade cheese, nuts and raisins in a mildly spiced mixture. ....	18
<b>Malai Kofta</b> Vegetable croquettes simmered delicately in a spiced cream sauce. ....	18
<b>Matar Paneer</b> A tasty curry of green peas and homemade cheese .....	17
<b>Bhindi Pyaaz</b> Okra, dry-cooked with onions and traditional spices. ....	17
<b>Bengan Bhartha</b> Roasted baby eggplant cooked with coriander, cumin, onions and tomatoes. ....	17

# Traditional Rice Specialties

(Mughal Biryanis made with Basmati Rice, Nuts and Raisins.)

Lamb Biryani	22	Chicken Biryani	20
Shrimp Biryani	25	Vegetable Biryani	18

## Breads

(Organic and GMO Free)

Naan	Unleavened white bread.	4
Keema Naan	Unleavened bread with ground lamb stuffing.	4
Garlic Naan	Unleavened bread topped with fresh garlic and coriander.	4
Kashmiri Naan	Unleavened bread stuffed with dry fruits and nuts.	4
Rosemary & Sea Salt Naan	Unleavened bread with rosemary & sea salt.	6
Goat Cheese & Cilantro Naan	Unleavened bread with creamy goat cheese & a hint of cilantro.	7
Onion Kulcha	White bread stuffed with scallions and vidalia onions.	4
Roti	Whole wheat bread.	4
Paratha	Layered whole wheat bread.	4
Alu Paratha	Layered whole wheat bread stuffed with spiced potatoes.	4
Papadum	A thin, crisp and spicy wafer.	4

## Organic Condiments

Raita	House-made cooling yogurt with English cucumbers.	5
Achar	Mango and lime pickle.	2

### House-made Chutneys

Mango	2
Spiced Pear	2
Mint, Mango and Avocado Medley	2