APPETIZERS & STARTERS

WHILE YOU DECIDE

Crisp Board (GF, DF) **$8**
crackers with regional dips, served in minutes while you explore our menu

SOUP & CHAI

Sage & Coconut Soup (VG, GF) **$10**
sage infused in coconut milk, turmeric, herbs

Ginger, Cardamom Chai **$7**
darjeeling black tea, cardamom, cinnamon, fennel, ginger, whole milk

APPETIZERS / STARTERS

Vegetarian

Paani Poori Shots (VG, DF) **$8**
semolina balls, potatoes, quinoa, chickpea, tamarind, mint water

Podi Mini Idli (GF) **$8**
steamed rice discs, ghee, mustard, coconut chutney

Potato & Peas Samosas **$8**
two conical shaped pastry, mint & tamarind dip

Dahi Poori **$10**
five semolina shells filled with hung yogurt, minced paneer, ginger and garlic

Kachori Chaat **$10**
fried chickpea discs, topped with hot chana, yogurt, tamarind, mint

Dahi Cigar Rolls **$10**
two cigar rolls, hung yogurt kebab, ginger, garlic, paneer, sweet chilli sauce

Hariyali Tikki (VG, GF) **$12**
two spinach, peas, potato patties, tamarind glaze, greens

Dabeli Potato (CN, NFO) **$12**
two pav buns, baked here, potatoes, cabbage, chickpea, peanuts

Sticky Cauliflower (VG, GF) **$14**
florets, chickpea, honey, vinegar, picante peppers & herbs

Malai Paneer Tikka (GF) **$14**
four paneer cubes, cream, butter, turmeric, cooked in the tandoor

Vegetarian · continued

Mini Chole Poori (VG) **$14**
chickpeas curry (cumin, garam masala) with two mini fried puffy bread

Pav Bhaaji **$14**
two mini pav buns baked here, vegetable & potato stew, lemon, onions, cilantro

Chicken & Lamb

Tandoori Wings (GF, CN) **$12**
six jumbo wings, tikka marination (yogurt), mint & tamarind dip

Chicken Tikka (GF, CN) **$14**
chicken thigh, yogurt, cream, annatto

Truffle Chicken (GF, CN) **$15**
chicken thigh, white pepper, truffle oil, cheese

Blackened Chicken **$15**
edible charcoal, yogurt, eggplant mash, beetroot gel

Keema Bao Buns **$10**
two bao buns, lamb keema, pickled onions, kimchi, sriracha mayo

Lamb Cigar Rolls **$10**
two minced lamb keema rolls

Shaami Kebab (GF) **$15**
two minced lamb patties, chickpea flour, spices, skillet cooked

Lamb Chops Katsuji (DF) **$15**
three chops, tamari glaze, achari snow, smoked with mesquite tableside

Seafood

Coconut Shrimp (DF) **$14**
four tail on deveined shrimps in batter, coconut flakes, sriracha mayo

British Fish N Chips **$14**
two beer batter cod fillets, chaat masala, french fries, tartare sauce

Tandoori Machi (GF, CN) **$14**
two fillets of basa fish , tikka masala (yogurt, spices) & baked

Grilled Scallops (GF) **$16**
three scallops served with pepper coulis sauce, dried orange & lemon wheel

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MAIN COURSE

Baseline: dishes with sauce are called curry and served with cumin rice (CR).

Vegetarian

Yellow Dal Dhaba (VG, GF, CR) **$15**
yellow moong lentils finished with Indian spice tempering

Black Dal Malhar (GF, CR) **$16**
black lentils, cream, minced tomatoes & butter

Soya Matar Sabzi (VG, GF, CR) **$15**
soya granules, green peas, onions and garam masala

Chana Masala (VG, GF, CR) **$15**
chickpea, onions, tomatoes, pepper, garam masala, cilantro

Eggplant Bharta (VG, GF) **$17**
eggplant roasted mash, with eggplant grilled discs

Palak Paneer (GF, CR) **$18**
mince paneer balls, spinach curry with cinnamon and garam masala

Spring Vegetables & Figs Kofta (CR) **$19**
vegetable kofta, figs, tomato, milk, herbs n spices

Jackfruit Coco Curry (VG, GF, CR) **$19**
young green jackfruit, grilled, coconut milk, turmeric

Paneer Makhani (GF, CN, CR) **$19**
malai tikka cubes, cashew, cream, chilly garlic oil

Paneer Malai Tomatillo **$19**
green butter masala curry, tangy green tomatillo salsa

Mughlai Kofta (CN, CR) **$20**
vegetable kofta, cashews, onions, white pepper, cream sauce

Chicken & Lamb

Delhi Butter Chicken (GF, CN, CR) **$19**
red roasted bell pepper, tomato, cream, cashew

Chicken Chettinad (GF, DF, CR) **$19**
chicken in pepper, onions, spices, and coconut curry

Chicken & Lamb · continued

Chicken Mughlai (GF, CN, CR) **$22**
chicken, truffles, cashews, onions, white pepper, cream sauce

Chicken Malai Tomatillo **$22**
green butter masala curry, tangy green tomatillo salsa

Keema Matar (GF, DF, CR) **$22**
minced lamb, onions, tomato pepper, cloves & peas

Laal Maas Lamb (GF, CR) **$22**
lamb chunks, mathania chilly, ghee, cloves cinnamon, onions & mustard

Lamb Shank Nihari (GF, DF, CR) **$33**
shank slowly cooked 18 hours, spices, onion confit, tomatoes

Seafood

Shrimp Moilee (GF, DF, CR) **$23**
pan seared shrimp, coconut milk, turmeric, cayenne

Seafood Alleppey (GF, DF, CR) **$25**
seabass, shrimp, calamari, clams, mussels, scallops, mango curry

Konkan Seabass (GF, DF, CR) **$26**
young green mango, kashmiri chilli, coconut milk & cumin

RICE DISHES

Spring Vegetable Pulao (GF) **$16**
basmati rice, seasonal spring vegetables, Indian spices

Chicken Biryani **$22**
basmati rice, boneless chicken, spices, barista onions, covered with bread

Jeera Rice (VG, GF) **$5**
plain basmati rice with cumin, ginger & garlic

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BREADS & MORE

WRAPS & FLATBREAD

Naan Wrap: naan, onions, greens, sriracha mayo with side of salad & french fries. Choose filling:

Paneer Tikka Naan Wrap (CN) **$17**

Chicken Tikka Naan Wrap (CN) **$19**

Chicken Tikka Flatbread (CN) **$16**
peppers, onions, mozzarella cheese with chicken tikka

BREAD STAPLES:

Plain Roti (VG) **$5**

Plain Naan **$5**

Butter Naan **$6**

Garlic Naan **$7**

Lachha Paratha **$6**

Poori (four fried puffy bread) (VG) **$5**

Breadbasket **$14**
pick three different breads from Roti, Plain Naan, Butter Naan, Garlic Naan

BREAD SPECIALTY:

Mushroom Truffle Naan **$8**

Togarashi Naan **$7**

Stuffed Mozzarella Cheese Naan **$8**

KIDS MENU

French Fries (VG) **$8**
seasoned crispy fries

Cheese Flatbread **$9**
naan, pizza sauce, mozzarella cheese

Mac n Cheese **$9**
macaroni pasta in a creamy fresh cheese

Cira's Bento Box **$17**
mac n cheese, french fries, tossed veggies, chicken tikka, ketchup

DESSERTS

Coconut Pannacotta (VG, GF, CN) **$10**
coconut, blue berry compote, fresh berries, almond milk

Shahi Tukda (CN) **$10**
fried texas toast topped with rabdi (reduced milk, sugar, saffron)

Mango Mousse (CN, NFO) **$12**
mango, cream, milk powder, almond nougat, berries

Gulab Jamun with Vanilla Ice Cream **$10**
three gulab jamuns, vanilla ice cream

Brownie Caramel Ice Cream **$13**
chocolate brownie, caramel sauce, vanilla ice cream

Gajar Halwa **$13**
warm carrot halwa, rabdi condensed milk, pistachios, raisins

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