

## GOLGAPPA SHOTS (V)

Classic Jaljeera & Potato **4** each | Spiced Tequila & Avocado **6** each | Vodka Paani & Pickled Beets **6** each

## SMALL PLATES

### GOAT CHEESE & SPINACH SAMOSA **14**

Filo Pockets, Pine Nuts, Fermented Chili Hot Chutney (V)

### ROCK SHRIMP KOLIWADA **28**

Popcorn Style Fritters, Mango Pickle Aioli (GF)

### OCTOPUS GHEE ROAST **22**

Red Chili Tamarind Sauce

### STUFFED CHICKEN WINGS **20**

Tangra Masala, Meyer Lemon Dip (GF)

### CALCUTTA MUTTON CUTLET **22**

Black Pepper Onion Jam

### BUCKWHEAT BHEL **18**

Sprouting Fenugreek, Raw Mango, Chili Honey Dressing (V/GF)<sup>+</sup>

### TANDOOR ROASTED BEETS **18**

Stracciatella, Chaat Masala Hazelnuts, Crispy Quinoa (V/GF)<sup>+</sup>

### DAHI KACHORI **18**

Spicy Mint Chutney, Mung Bean, Passion Fruit Yogurt, Sev (V)

### PINK SNAPPER CEVICHE **20**

Kokum Coconut Broth, Jalapeno, Crispy Ginger (GF)

### CRAB PURI & CAVIAR **30**

Butter Garlic Crab, Kaluga Amber Caviar

## FIRE & ICE **3.50** EACH OR **40** FOR A DOZEN

Grilled Green Garlic Butter Oysters Or Raw Blue Point Oysters (GF)

## SIGNATURE

### KOFTA KORMA **26**

Dancing Ewe Farms Ricotta Dumpling, Cashew Sauce, Chili Cheese Naan (V)

### FLOYD'S GOAN FISH CURRY **34**

Coconut Clam Broth, Kokum, Red Rice (GF)

### CASHEW CHICKEN MEATBALLS **28**

Cashew Lemon Cream Rezala, Roomali Roti

### BLACK PEPPER SHORT RIB **40**

Bone Marrow Korma, Hen of the Woods Chili Fry, Appam

## GRILLED

### BENGALI MUSTARD TOFU **24**

Kasundi, Squash Blossom Pakora, Tomato Chili Jam (V)

### GREEN PEPPER HALIBUT **38**

Banana Leaf Wrapped Fillet, Fresh Turmeric Reduction, Cassava (GF)

### FETA MALAI KEBAB **30**

Tandoor Roasted Chicken, Tomato Kachumber, Mint

### TAMARIND BBQ LAMB CHOPS **42**

Elysian Fields Lamb, Pickled Onion, Green Mango Fennel Slaw (GF)

## CLASSIC

### GRUYERE CHEESE DOSA **22**

Edamame Arbi Mash, Coconut and Roasted Tomato Chutney (V/GF)<sup>+</sup>

### MALVANI PRAWN CURRY **36**

Coconut, Fennel, Red Chili (GF)

### INDIA HOUSE'S BUTTER CHICKEN **28**

Charcoal Smoked Tikka, Tomato Cream Gravy (GF)

### METHI GOSHT **38**

Braised Lamb, Winter Greens, Shoestring Fries (GF)

## RICE

### YAKHNI MUSHROOM PULAO **28**

Wild Mushrooms, Truffle Rice, Goat Cheese Raita (V/GF)

### CRISPY GARLIC CRAB RICE **34**

Masala Rice, Jumbo Lump Crab (GF)

### MALABAR CHICKEN BIRIYANI **32**

Aromatic Short Grain Rice, Golden Raisins, Pineapple Raita (GF)

### BRAISED LAMB BIRIYANI **38**

Slow Cooked Elysian Fields Lamb, Cucumber Yogurt (GF)

## BLACK SPICED ROAST CHICKEN FEAST **54**

Lancaster Country Chicken, Kerala Masala, Crispy Shallots, Green Garlic Chutney, Malabar Paratha (Serves 2)

## ACCOMPANIMENTS

Swiss Chard Saag Paneer (V/GF)<sup>+</sup> **16**

Black Beluga Dal Makhni (V/GF) **16**

Dhaba Dal Tarka (GF)<sup>+</sup> **14**

Smashed Curry Leaf Potatoes (V/GF)<sup>+</sup> **12**

Roasted Cumin Raita (GF) **6** Steamed Basmati Rice (GF) **6**

## BREADS

Kulcha | Spicy Salami and Pine Nuts **10**

Kulcha | Onion (V) **8**

Roti | Multigrain<sup>+</sup> or Roomali (V) **8**

Paratha | Malabar or Mint Laccha (V)<sup>+</sup> **8**

Naan | Garlic or Chili Cheese (V) **8**

# G L O S S A R Y

APPAM.....	Pancake made with fermented rice & coconut
ARBI.....	Root vegetable, also known as taro
BHEL.....	Popular savory street food from Bombay
DAHI.....	Indian style plain yogurt
DHABA.....	Roadside cafe
GOSHT.....	Slow-cooked meat, especially lamb and goat
KACHORI.....	Crispy puffed pastry stuffed with lentils
KASUNDI.....	Bengali mustard relish
KOFTA.....	Savory dumplings
KOKUM.....	Sour fruit commonly used in coastal Indian curries
KOLIWADA.....	A fishing village in Bombay
KORMA.....	Creamy and aromatic almond & cashew sauce
KUCHUMBER.....	Chopped salad of cucumber, tomatoes, onions and lemon
KULCHA.....	Flatbread from Punjab stuffed with herbs and seasonings
MAKHNI.....	Dish slow-cooked with butter
MALAI.....	Thickened cream; also refers to creamy and tender
METHI.....	Fenugreek leaves
PARATHA.....	Flaky layered flatbread
PAROTTA.....	Layered flaky flatbread from Kerala
PULAO.....	Aromatic rice dish cooked in a flavorful broth or stock
PURI.....	Puffed bread
RAITA.....	Yogurt dip made with cucumber, onion and tomatoes
REZALA.....	Creamy yogurt sauce from state of Bengal
ROOMALI.....	Paper thin flatbread that resembles a handkerchief
SEV.....	Crispy chickpea lentil based noodles
TARKA.....	Spice infused oil
YAKHNI.....	Flavorful cooking broth