



SUMMER RESTAURANT WEEK 2025

Lunch \$45 (Friday, Saturday, and Sunday)

Dinner \$60 (except Saturday)

(CHOICE OF SMALL PLATE, MAIN, DESSERT, INCLUDES RICE AND BREAD)

SMALL PLATE

EGGPLANT CHAAT

crispy eggplant, raita, tamarind chutney, red onion,
chaat masala

TULSI LASUNI PANEER TIKKA

basil & garlic marinated paneer, grape chutney,
chaat masala,peppers, mango relish

TUNA PUCHKA

cilantro jaljeera, pani puri, onions, chaat masala

GHOST CHILI MURGH TIKKA

tandoor chicken thigh, smoked carrot-coconut
puree, carrot salad

MAIN

MUSHROOM SAAG

rainbow swiss chard, kale, spinach, mushroom medley

ACHARI PANEER

mustard marinated paneer, panch phoran spice,
roasted delicata squash

SHRIMP MOILEE

coconut milk, turmeric, mustard seed, heirloom
tomato, hearts of palm

MURGH PYAZA

tandoor grilled boneless chicken, onion tomato
sauce, cashews, cippolini onions

DESSERT

SEASONAL SORBET

pink guava, Alphonso mango, & coconut - black
cardamom

KULFI POPS

royal paan with magic shell OR alphonso mango
with aam papad

MA'S RICE PUDDING

candied almonds, brûlée banana, pomegranate

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE

*Consuming undercooked meat, poultry, seafood, shellfish, and egg may
increase the risk of food borne illness.*