



Summer RESTAURANT WEEK 2026

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, chaat masala, tamarind chutney, raita,
mint cilantro chutney, red onions*

TANDOORI PANEER

*garam masala marinated paneer, endive & arugula
salad, grape chutney, mango glass*

TUNA PUCHKA

*tuna seasoned with chaat masala, onions, tomato,
cilantro, stuffed in a semolina puff, mint cilantro jaljeera*

GHOST PEPPER CHICKEN TIKKA

*ghost chili marinated chicken thighs, smoked carrot-
coconut purée, carrot & orange salad*

MAIN

(served with basmati rice and naan)

CARROT SAAG

*carrots, corn, spinach, kale, mustard green “saag,”
kale chips*

NADRU GHOST CHILI KOFTA

*lotus root dumplings, saffron cashew & ghost chili sauce,
cashew cranberry crumble*

SHRIMP MOILEE

*shrimp tempered with mustard seed & curry leaf, served
in a coconut-turmeric sauce*

CHICKEN GASSI

*Tandoori roasted chicken thigh, tempered in byadgi chili
sauce, garlice chili oil*

DESSERT

MA'S RICE PUDDING

candied almonds, brûlée banana

MUMBAI BAR

*white chocolate-coconut mousse, pistachio katalfi, jamun
plum sorbet*

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGY/ DIETARY RESTRICTIONS.

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