



SUMMER RESTAURANT WEEK 2025

3-COURSE LUNCH \$30 / 3-COURSE DINNER \$45

SMALL PLATE

GOLGAPPA

semolina puffs, mint chili, pineapple, & green mango jaljeera

PANEER TEH PE TEH

house made cottage cheese, and sun-dried mango

DELHI KI TIKKI CHAAT

*lentil stuffed potato patties, chickpea curry, yoghurt,
mint, tamarind*

JAITUNI FISH TIKKA

*tandoor grilled fish, yogurt, olives, green chilies,
coriander marinade*

KASUNDI CHICKEN TIKKA

*fermented mustard seed marinated and char - grilled
boneless chicken*

MAIN

(served with a naan and rice)

ATTARI PANEER

House made cheese, tomato cashew masala

LASOONI SAAG

Mustard greens, spinach, kale, swiss chard, garlic

BAINGAN BHARTA

*smoked eggplant mash, blend of garlic, ginger, spices,
and tomatoes*

MURGH MAKHANI

tandoor grilled chicken thigh, tomato butter cream sauce

RAILWAY MUTTON CURRY

lamb loin, potatoes in a spicy curry

GOAN PRAWN CURRY

Goan spice blend, coconut, green chili

DESSERT

KESARI KHEER

saffron infused homestyle rice pudding.

KULFI DUO

mango and pistachio kulfi

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.*