



SUMMER RESTAURANT WEEK 2026

2-COURSE LUNCH \$30 / 3-COURSE DINNER \$60

SMALL PLATE

GOLGAPPA

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

AMRITSARI PANEER

house made cottage cheese, spiced potato and cashew

DELHI KI TIKKI CHAAT

lentil stuffed potato patties, chickpea curry, yogurt, mint, tamarind

JAITUNI FISH TIKKA

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

MURGH ANGARA

tandoor grilled chicken, fennel, coriander, ginger and pickled daikon.

MAIN

(served with 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

GULAB JAMUN

rose, cashew with French Vanilla soft serve.

RAS MALAI

saffron infused milk, pista, edible gold leaf.

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.