



BEVERAGES

- MASALA CHAI**
Kiran's Chai blend
- HOT TEA POT**
your choice of tea
- MINT LIME-LEMONADE**
orange, ginger, black salt
- MANGO LASSI**
house-made yogurt, saffron, mango

- FRESHLY SQUEEZED JUICES**
- 6 **THE DAILY** 8
orange, carrot, ginger, coriander, black salt
- 6 **GREEN JUICE** 8
Granny Smith apple, spinach, kale, celery, parsley
- 6 **RED JUICE** 8
beet, cranberry, orange
- 6

a wide selection of wines, champagnes and cocktails is available from the bar

for our appetizer selection, please ask to see the dinner menu

ON THE LIGHTER SIDE

- SOUP FLIGHT OR BOWL** 10
three house-made soups with onion bhaji
- + **TOMATO BASIL PANEER PAKORA** 8
- PISTACHIO & GOAT CHEESE SALAD** 14
local baby greens, poached pear, spicy cashews, kumquats, house vinaigrette
- BURRATA SALAD** 15
heirloom tomatoes, local baby greens, curry leaf mustard vinaigrette, balsamic reduction
- TANDOORI CHICKEN SALAD** 16
hearts of romaine, avocado, roasted sweet peppers, red onions, black garlic, manchego, vindaloo croutons, buttermilk dressing
- JUMBO LUMP CRAB SALAD** 19
local baby greens, radish, avocado, vine-ripe tomatoes, fresh curry leaf emulsion in a papadum bowl
- TAMARIND-GLAZED SALMON** 18
grilled in tandoor, celery and apple salad, walnuts, cranberry chutney

ROTI WRAPS

baby greens, red onions, peppers, vindaloo aioli, plantain fries with Ind-ish chimichurri

- GRILLED CATCH OF THE DAY** 16
- CHICKEN** free-range 14
- PANEER & PORTOBELLO** 14
- LAMB** domestic, slow-cooked 16

BIRYANI

saffron basmati rice, layered with apricots, cranberries and cashews, with bagare bengan

- CHICKEN** free-range 16
- WILD MUSHROOMS, SEASONAL VEGETABLES AND PANEER** 16
- + **62° POACHED ORGANIC EGG** 3



NAAN

white or whole wheat with your choice of garlic / red onions / mint / paneer / nuts / potato / lamb keema / serrano chili / tomato, mozzarella and black olives / spinach and feta / goat cheese and rosemary / wild mushrooms and blue cheese / pear and arugula

PLAIN 3 STUFFED 5

CURRYS

with saffron basmati rice pulao with nuts

- PRAWN & GREEN MANGO** 19
gulf shrimp, peppers, onions
- CHICKEN VINDALOO** 18
dark meat, Kiran's signature vindaloo
- PUNJABI THALI** 19
chicken tikka masala, lamb rogan josh, palak paneer
- PUNJABI THALI (VEGETARIAN)** 18
rajma, besan kadi, paneer karahi
- ALOO POORI** 15
pindi channa, mango chutney
- SCOTCH EGGS** 17
whole organic eggs in ground lamb

FAVORITES

- DOSA** 14
crispy lentil and rice crepe, filled with aloo masala, with sambar, coconut and tomato chutney
- MIXED GRILL** 18
murg malai kebab, lamb seekh kebab and prawn with daal makhni
- FISH & CHIPS** 18
Kingfisher-battered Atlantic cod, tamarind tartar sauce, chaat masala hand-cut fries
- SEAFOOD VERMICELLI** 22
lobster, shrimp, tomatoes, tarragon and scallions, sautéed in a white wine cream sauce
- BISON BURGER** 16
onion jam on a brioche bun, chaat masala hand-cut fries, blue cheese dipping sauce
- + **FRIED ORGANIC EGG** 3

EGGS ANY TIME

two organic eggs, with aloo methi hash

- EGG WHITE OMELET** 12
Chef Kiran's favorite omelet with spring vegetables, shitake mushrooms, Gruyere cheese, mango chutney
- + **LAMB SEEKH KEBAB** 8
+ **FOIE GRAS** 12