



ABOUT OUR FOOD

Delhi by way of Houston. The chef defines her cuisine as a combination of cultures, philosophies and cooking techniques. Sourced from local purveyors and the Gulf waters, our food is inspired by the Awadhi style of cooking - the art of cooking over a slow fire, with the subtle use of spices and herbs to create delicate flavors. Some of the food is also cooked in traditional clay ovens, or tandoors, in the style of the Indian North-West Frontier Province. Our dishes are inventive but authentic to the traditions and style of north Indian cuisine.

CURRYS

with saffron basmati rice pulao with nuts

FISH & CHIPS Kingfisher-battered Atlantic cod with a tamarind tartar sauce and chaat masala hand-cut fries	20	PUNJABI THALI chicken tikka masala, lamb rihogan josh, palak paneer	22
PRAWN & GREEN MANGO CURRY gulf shrimp, peppers and onions	20	RAJMA CHAWAL slow cooked red kidney beans, with tandoori chicken or paneer karahi and English cucumber salad	20
CHICKEN MADRAS fresh coconut, arbol chili and curry leaves	18	KADHI CHAWAL slow cooked turmeric spiced yogurt with onion and spinach dumplings, with jeera aloo	18

BIRYANI

saffron basmati rice, layered with apricots, cranberries and cashews, with English cucumber raita and charred poblano-mango chutney

CHICKEN free-range, farm-raised	18
WILD MUSHROOMS, SEASONAL VEGETABLES AND PANEER	16

TANDOORI RUMALI ROTI WRAPS

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

GRILLED CATCH OF THE DAY	18
CHICKEN free-range, farm-raised	14
PANEER & PORTOBELLO	16
LAMB domestic	18

EGGS ANY TIME

two organic eggs

OVER EASY on top of kale, baby spinach, garlic and red onions	12
EGG WHITE OMELET Chef Kiran's favorite omelet with spring vegetables, shitake mushrooms and Gruyere cheese, served with mango chutney	12
+ LAMB SEEKH KEBAB	8
+ FOIE GRAS	12
SCOTCH EGG CURRY whole eggs in ground lamb, served with saffron basmati rice pulao with nuts	16

BURGERS

BISON BURGER lamb bacon, fennel-mint chutney and onion jam on a brioche bun, chaat masala fries and blue cheese dipping sauce	18
VEGGIE BURGER cauliflower, paneer, baby spinach, fresh mint, soy and lentil patty with Amul cheese and dill sauce on a brioche bun, chaat masala fries and tomato-garlic chutney	14
+ FRIED ORGANIC EGG	3



Please let your server know of any allergies and dietary preferences. For everyone's comfort, we kindly ask to please refrain from using cellular phones at the table.

ON THE LIGHTER SIDE

SOUP FLIGHT OR BOWL Chef Kiran's three house-made soups	10
PISTACHIO-CRUSTED GOAT CHEESE SALAD local baby greens, poached pear and spicy cashews, kumquat vinaigrette	14
PULLED TANDOORI CHICKEN CHAAT SALAD hearts of romaine, avocado, roasted sweet peppers, red onions, black garlic, manchego and vindaloo croutons, buttermilk dressing	16
JUMBO LUMP CRAB SALAD local baby greens, radish, avocado and vine-ripe tomatoes with fresh curry leaf emulsion in a papadum bowl	18
QUINOA & FARRO SALAD Amul cheese, hearts of romaine, fresh herbs, tomatoes and blueberries with truffle oil and balsamic reduction	14
SEAFOOD VERMICELLI lobster, shrimp, and scallops with tomatoes, tarragon and scallions, sautéed in a white wine cream sauce	28

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
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BEVERAGES

MASALA CHAI Kiran's Chai blend	6
HOT TEA POT your choice of tea	6
MINT LIME-LEMONADE	6
MANGO LASSI	6
FRESHLY MADE JUICES	
THE DAILY orange, carrot, ginger with coriander and black salt	7
GREEN JUICE Granny Smith apple, spinach, kale, celery, parsley and lime	7
RED JUICE beet, cranberry and orange	7

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