



RESTAURANT WEEK MENU | 35/pp

demitasse soup

corn soup with curry leaf pesto

choice of appetizer

brussel sprouts

pomegranate | chili | toasted coconut | burrata (gf)

spinach chaat

crispy baby spinach | shallots | chopped tomatoes | sweet yogurt | tamarind chutney (gf, v by request)

chicken makhani poutine

pulled butter chicken | cheese curds | spiced masala fries | aged cheddar

masala corn crab tikki

pan seared crab cake | kachumber | mango murabba aioli

choice of entrée

choice of naan or roti

samundri biryani

shrimp | mussels | crab | mint | saffron | basmati rice | served with raita (gf)

kabila

braised lamb | red peppers | served with afghani rice (gf)

chicken korma

free range chicken | cashew cream | served with rice (gf)

diruba

eggplant potato balls | roasted red pepper tomato curry | served with rice

soy keema

peas | poached egg | served with pao (v, by request)

choice of dessert

housemade chocolate chai pot de crème

housemade apple halwa with vanilla bean ice cream

Our kitchen prepares menu items that include dairy, gluten, nuts, shellfish and soy. We cannot guarantee menu items to be completely allergen free. There is a maximum of two credit card payments per table. A 20% gratuity may be added to parties of five or more. No coupons or sharing, pricing per person.