DINNER MENU

VEGETARIAN SMALL PLATES

Guava Chili Sorbet Chaat 16
Guava chili sorbet, guava chutney
Peanuts, onion, tomatoes, home made papdi

Pani Puri Surprise (V, NF) 14
Stewed yellow peas, classic, kala khatta, passion fruit pani

Avocado Tikki (V, NF) 14
Avocado patties, lemon, green chili

Crispy Puffed Rice Broccoli Bites (GF) 16
Tandoor-roasted broccoli florets, cardamom, puffed rice, cashew glaze

Vada Bao (NF, S) 14
Steamed bao, spiced potatoes, mustard seeds, curry leaves, garlic, chili

Corn Seekh Kebab (NF) 16
Tandoor roasted skewered corn kebab, cream cheese

Muhamarra Dahi Kebab 14
Pan-fried yogurt balls, chickpea flour, ginger, chili, roasted pepper walnut dip

Paneer Trilogy (GF, NF) 20
Trio of pressed cheese - red chill, mint & cilantro, saffron.

Roomali Papad, Punjabi Chole Hummus (NF) 14
Crisp roomali papad, garbanzo curry hummus, pickled vegetables, olive oil.

Hargao Dumplings (NF) 20
Steamed vegetable dumplings, water chestnut, asparagus

NON-VEGETARIAN SMALL PLATES

Flame-Grilled Chicken (GF) 20
Tandoori-style chicken, red chili yogurt, cashew marinade .

Andhra-Style Chili Chicken (S,NF) 18
Chicken, Andra green chili sauce, potato salli.

Malvani Shrimp Masala (S,NF) 22
Sauteed shrimps, kokum, Malvani masala, chilli-infused oil, Pav.

Rava Fried Branzino Fish Fillet (NF) 19
Pan fried,semolina-coated Branzino fillet, Kashmiri chili, kokum juice, lemon foam.

Thecha Anda (S,GF) 16
Sauteed boiled eggs, chilli-peanut thecha sauce.

Pathar Ka Ghost (NF) 22
Marinated Sacramento sliced lamb leg, cooked on Himalayan salt stone slab.

Goat Chops (GF, NF) 26
Braised Modesto goat chops, Rum flambé.

V – Vegan |GF – Gluten-free |NF – Nut-free |S – Spicy
Some dishes may contain chickpea flour, sesame & other allergens.
Price does not include sales tax, 18% gratuity added to a table of 5+ guests

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