

Restaurant Week starting 01/14/08

\$30.08

**VEG.
FIRST COURSE**

(Select one)

CHAAT PAPRI

Flour crisps, potatoes, chick peas mixed with yogurt, cilantro & tamarind chutney

BHEL PURI

Rice puffs & crisp gram flour noodles tossed with cilantro, spices & chutneys

MINI DOSA

Savory Pancake with a stuffing of potatoes

ALOO TIKKI

Potato patties stuffed with spiced peas with sweet & sour chutneys

PANEER SHASHLIK

A homemade cheese brochette with onion, tomato & green pepper

VEGETABLE SAMOSA CHAAT

The good old samosa served in our chef's version

SECOND COURSE

(Select two)

DUM KA BAINGAN

Baby eggplant cooked with sesame, cashew-nut, peanuts, spices, tamarind & coconut

KADAI PANEER

Cubes of homemade cheese tossed with onions, green pepper, tomatoes & spices

BHINDHI DO PYAZA

Okra cooked with shallots, tomatoes & dry mango powder

VEGETABLE BHAJI

A specialty from the streets of Mumbai, spiced mixed vegetable served with Pao (bread)

SAAG MAKAI

Spinach and corn kernels cooked with fenugreek leaves and spices

SHALLOT POTATOES

Potatoes cooked with shallots, chill flakes, Curry leaves and mustard

**NON VEG.
FIRST COURSE**

(Select one)

CRAB TIKKI

Our version of crab cakes with shallots, crushed red pepper & anise

SYRIAN LAMB FRY

A specialty of the Syrian Christian Community Of Kerala, made with cardamom, cloves, Cinnamon, fennel, ginger and coconut

CHICKEN DOSA

Savory Pancake with a stuffing of chicken

MUSSELS A LA INDIQUE

Prince Edward Island Mussels stewed in its own juices with garlic, shallots, tomato, coconut milk & curry leaves

LAMB SEEKH KEBAB

Ground lamb mixed with spices & cooked on a skewer in the clay oven

SHRIMP VARUVAL

Cooked with onions, tomatoes, spices, served with rice

SECOND COURSE

(Select one)

MALABAR FISH CURRY

Cooked with onions, tomatoes, ginger, cumin & coconut milk

CHICKEN TIKKA MAKHANI

Marinated boneless pieces of chicken cooked in tandoor & finished off with a flavorful tomato based gravy

UPPU KARI

A specialty of Tamil Nadu— goat cooked with rock salt, chili flakes

SAFFRON MALAI KEBAB

Succulent breast pieces of chicken marinated in yogurt, cream cheese & saffron

SHRIMP & SCALLOP MASALA

Gently tossed with onions, tomato & tamarind masala served with vegetables & basmati rice

ALLAM MAMSAM VEPUDU

Lamb cooked with onions, tomato, whole garam masala, & spices

Served with basmati pilaf, dal, pineapple raita, assorted breads

THIRD COURSE— DESSERTS (Select one)

GULAB JAMUN A LA INDIQUE

MANGO RICE KHEER

KULFI WITH ORANGE SAUCE

CHOICE OF ICE CREAM