

NYC RESTAURANT WEEK WINTER 2011

DINNER MENU

Carrot Ginger Soup

Or

Amma's Salad

lemon vinaigrette, mesclun, chickpeas, mung bean sprouts, pineapple

APPETIZER - Choice of two

VEGETARIAN

Samosa Chaat

yogurt, mint tamarind chutney

Bhel Puri

rice puffs, cilantro, red onions, mint and tamarind chutneys

Mutter Paneer Ke Shami

green peas, cottage cheese, cranberry stuffed patties

Masala Idli

rice and bean cakes stir fried with spices, mustard seeds

Sabudana Wada

sago cutlets with coconut and tomato chutney

NON VEGETARIAN

Chicken Kandhari Kabab

saffron, pomegranate, hung yogurt marinated

Lamb Ke Parche

ribbons of lamb loin in crunchy onion basket

Griddle Seared Salmon Coin

with pear fruit chutney

Shrimp Balchao

hot tangy tomato mustard sauce

Crab Pockets

fine sev crusted lump crab cake

MAIN COURSE - Choice of one

VEGETARIAN

Stuffed Beet Root Kofta

mint sauce, paneer stuffed

Stir Fry Paneer Chili

bell peppers, onions, tomato sauce

Bagharey Baingan

stuffed baby eggplant, spicy peanut-curry leaf sauce

Saag Makai Dhingri

spinach with corn and mushroom

NON VEGETARIAN

Tandoori Mango Chicken

saffron marinated chicken breast, mango sauce

Tangdi Chicken Kabab

tandoori spices, hung yogurt marination

Palak Ka Keema

minced lamb with spinach

Laal Maas Lamb

whole spices, roasted red chili spiced lamb curry

Shrimp Kolhapuri

spicy peanut tomato sauce

Tandoori Grilled Cod Fish

coconut, tomato, potato, mustard seeds, curry leaves

Served with Manchurian Cauliflower, Breads, Pulao Rice and Raita

DESSERTS - Choice of one

Gajar Gujia

carrot halwa turnover served with fig ice cream

Gulab Jamun with Malai Kulfi

Mango Cheese Cake

Prix Fixe Luncheon - \$35.00

Wine Flight - \$25.00

*We politely request that a maximum of 2 credit cards be used when splitting a check.
20% gratuity will be added to the bill for all parties of 5 or more.*