

NYC RESTAURANT WEEK SUMMER 2010 - DINNER MENU

Tomato Coconut Cold Soup

Or

Chowpatti Salad

black gram, garbanzo and sprouted mung tossed with tomato, onion and lemon juice

Choice of two

Beet Root Cutlet

served with mint and tamarind chutney

Alu Paneer Tikki Chat

cottage cheese, potato, yogurt, mint tamarind chutney

Chicken Kandhari Kabab

saffron, pomegranate, hung yogurt marinated

Lamb Avadhi Kabab

griddle fried patties infused with roasted spices

Shrimp Mango Stir Fry

fresh mango chunks sautéed with shrimp, Indo-Chinese sauce

Choice of one

Butter Chicken

boneless chicken tikka in tomato cream sauce

Stuffed Chicken Breast

minced chicken fenugreek stuffing with cashew sauce

Lamb Passanda

apricot stuff lamb fillet, almond sauce

Tandoori Grilled Cod Fillet

sizzling mustard seeds and curry leaf coconut sauce

Shrimp Kolhapuri (Spicy)

Bharwan Paneer Pudina

gulkand (rose petals)stuffed, mint saucep

Aloo Kathal Ki Subzi

jackfruit and potatoes in mild yogurt tomato sauce

Lamb Chops or Lal Maas (Very Spicy)

Served with Garlic Cauliflower, Naan & Peas Pulao

DESSERTS

Choice of one

Trio of Kulfi

Mango Cheese Cake

Gulab Jamun

Prix Fixe Dinner - \$35.00

Wine Flight - \$25.00