

NYC RESTAURANT WEEK SUMMER 2011

DINNER MENU

Hare Mattar Ka Shorba

chilled green peas soup

Or

Three Bean Salad

garbanzo, black gram and mung beans, lemon juice, chat masala served in a papadum cone

APPETIZERS – *Choice of two*

VEGETARIAN

Aloo Bonda Chat

mint, tamarind and tomato chutney

Tofu Chili

sauteed with tomato, red onions and bell pepper

Kathal Ke Shammi

jackfruit patties with mint and tamarind chutney

NON-VEGETARIAN

Chicken Cutlet

minced chicken patties served with fresh cherry compote

Chicken Shahi Tikka

marinated with yogurt almond and spices

Narangi Shrimp

tellicherry peppers, hot orange marmalade chutney

Calamari Malabar

crispy fried on a bed of spicy tomato mustard sauce

Crab Aur Kele Ke Tikki

crab and plantain pattie with mint and tamarind chutney

MAIN COURSE – *Choice of one*

VEGETARIAN

Saag Makai Dhingri

spinach with mushrooms and corn

Chennai Vegetable

seasonal assorted vegetables in spiced tomato onion reduced gravy

Baingan Bharta

baked eggplant, mashed then sautéed with flavorful spices

Paneer Gulkand Pasanda

gulkand (rose petals)stuffed, mint sauce

NON-VEGETARIAN

Chicken Tikka Masala

boneless chicken tikka in tomato cream sauce

Chicken Balti Curry

bell pepper, tomato and onion sauce

Tandoori Grilled Stuffed Chicken Breast

paneer, apricot and cranberry topped with cashew almond sauce

Tandoori Shrimp

topped with spicy coconut onion tomato sauce

Tandoori Grilled Cod Fillet

sizzling mustard seeds and curry leaf coconut sauce

Laal Mas Lamb

red chili spiced lamb curry

Lamb Simla Mirch Bharwan

bell pepper stuffed with minced lamb and spices

Served with Manchurian Cauliflower, Naan, Raita and Peas Pulao

DESSERT – *Choice of one*

Kheer / Kulfi

Gulab Jamun / Mango Cheese Cake

Prix Fixe Dinner - \$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.*