

NYC RESTAURANT WEEK 2021

LUNCH \$21.00 WINE FLIGHT \$28.00

APPETIZER

Choice of One

Chaat Papri

wheat crisps, yogurt, mint and tamarind chutney

Masala Idli

rice and bean cake, curry leaves, mustard seeds & spices

Paneer Tikka

tandoor grilled cottage cheese and spices

Malai Chicken

chicken marinated in yogurt, saffron, ginger and garlic

Chili Shrimp

Indo-Chinese sweet and sour sauce

Lamb Shami Kebab

ground lamb patties with spices

ENTREE

Choice of One

Served with Manchurian cauliflower, naan, raita & peas pulao

Vegetable Tikka Masala vegetables in creamy tomato sauce

Saag Paneer/Aloo spinach cooked with cottage cheese or potato

Beetroot Kofta

beetroot dumpling in aromatic onion, tomato gravy

SIDES

Crispy Okra	\$10
Kathal Biryani	\$12
Madras Vegetables	\$10
Konkan Vegetables	\$10
Manchurian Cauliflower	\$10
Dal Makhani	\$11
Dal Tadka	\$11
Mango Chutney	\$3
Bhindi Raifa	\$5
Mixed Pickle	\$3
Onion, Green Chili & Lemon	\$2

Chicken Tikka Masala

boneless chicken in creamy tomato sauce

Laal Maas Lamb(Spicy)
red chili spiced lamb curry

Goan Fish Curry

Tipalia in coconut sauce, mustard

seeds, curry leaves

Tandoori Chicken chicken marinated with hung yogurt

and pickling sauces

DESSERT

Choice of One

Mango Kulfi

mango flavored reduced milk ice cream

Kesar Pudding saffron rice pudding

We politely request that a maximum of 2 credit cards can be used when splitting a check.

20% gratuity will be added to the bill of all parties of 5 or more



Hmma

NYC RESTAURANT WEEK 2021

DINNER \$39.00 WINE FLIGHT \$32.00

APPETIZER

Choice of One

Chaat Papri wheat crisps, yogurt, mint and tamarind chutney

Bhel Puri crispy rice puffs with red onions, potatoes, mint and tamarind chutney

Masala Idli rice and bean cake, curry leaves, mustard seeds & spices

Chili Shrimp Indo-Chines sweet and sour sauce

Paneer Tikka

Malai Chicken chicken marinated in yogurt, saffron, ginger and garlic

Lamb Shami Kebab ground lamb patties with spices

Chicken 65 tandoor grilled cottage cheese and spices boneless chicken sautéed with onions & bell peppers in a chili sauce

ENTREE

Choice of One Served with Manchurian cauliflower, naan, raita & peas pulao

Vegetable Tikka Masala vegetables in creamy tomato sauce

Saag Paneer/Aloo spinach cooked with cottage cheese or potato

Beetroot Kofta beetroot dumpling in aromatic onion, tomato gravy

> Tandoori Grilled Vegetables seasonal vegetables marinated with hung yogurt& pickling spices

Chicken Tikka chicken breast grilled in pickling spices

Chicken Tikka Masala boneless chicken in creamy tomato sauce

Lamb Vindaloo lamb cooked in vinegar and roasted chili sauce

Tandoori Salmon Grilled tandoori salmon with spicy tomato chutney

Chicken Saag chicken cubes in spinach and spices

SIDES

Crispy Okra		\$10
Kathai Biryani		\$12
Madras Vegetables		\$10
Konkan Vegetables		\$10
Manchurian Cauliflower	r	\$10
Dal Makhani	b	\$11
Dal Tadka		\$11
Mango Chutney		\$3
Bhindi Raîta		\$5
Mixed Pickle		\$3
Onion, Green Chili & Lemon		\$2

DESSERT

Choice of One Mango Kulfi mango flavored reduced milk ice cream

Mango Cheesecake soft cream cheese cake flavored with Alfonso

> Kesar Pudding saffron rice pudding Gulab Jamun

warm golden cheese balls in honey syrup

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