



## CHOTI PLATES (SMALL)

### ONION PAKODA 15

*masala ketchup, aachari aioli*

### PICKLE SAMPLER 15

*chicken pickle + eggplant spread, naan*

### BOMBAY SHRIMP 18

*herb & spice crusted gulf shrimp, tomato-ginger remoulade*

### PUDHA 18

*lentil pancakes, spring vegetables, paneer, date-tamarind chutney, mint chunthey*

### TANDOORI SQUASH 17

*tamarind-cilantro chimichurri, pickled-cayenne hung yogurt, spiced pepitas*

### CHICKEN LASOONI 19

*tandoori kababs, pickled onions, tomato masala*

### POTATO NEST CHAAT 25

*chickpea masala, tamarind-date chutney, mint chutney, yogurt, crispy noodles, lentils  
\*assembled tableside*

## RAW

### SALMON PANI PURI 18

*ora king salmon tartar, shallots, ginger, green chilies, citrus broth, semolina shell*

### TUNA CRUDO CHAAT 24

*gulf yellowfin tuna, compressed mango-cucumber-red onion, kashmiri-rice wine vinaigrette, puffed rice*

## SOUP & SALAD

### SPRING GREENS SALAD 15

*mixed greens, turmeric pickled fennel, spiced watermelon, paneer-feta crumble, cilantro-basil vinaigrette*

### CURRIED SEAFOOD GUMBO 16

*jumbo lump crab, gulf shrimp, okra, basmati rice*

### OYSTER BED ROAST

*caramelized onions, garlic, curry leaf  
• served with naan •*

HALF DOZEN 19

DOZEN 34

### CHEF'S TASTING MENUS

*multi-course tasting menu featuring a combination of modern and historic dishes influenced by the rich cultures of India & New Orleans.*

FOUR-COURSE 100

SIX-COURSE 150

*\*each menu can be modified to meet a wide range of dietary requirements*

### WINE PAIRING

*ask your sommelier about our expertly crafted pairing options*

## BREAD & CONDIMENTS

### TANDOORI NAAN

PLAIN 3 • GARLIC 4  
CHILI-CHEESE 5 • TRUFFLE 5

### TANDOORI ROTI 3

### PAPPADUM 5

### SAUCE TRIO 9

HOUSE CHILI SAUCE,  
MANGO CHUTNEY,  
PICKLED GREEN CHILIS

## VEGETARIAN

### EGGPLANT HYDERABAD 12

*roasted eggplant, coconut, peanuts, tamarind*

### ROYAL PANEER 14

*cheese, tomato curry, greens*

### CORN KORMA 12

*coconut milk, mustards seeds, curry leaf, black pepper*

### MAKHNI DAAL 12

*stewed lentils, red beans*

### RAITA 7

*okra, mustard seeds, chili oil*

## BADHI PLATES (MAINS)

### KERALA SEAFOOD CURRY 42

*jumbo gulf shrimp, maine bay scallops, jumbo lump crab, ginger, turmeric, mustard seeds, basmati rice*

### PORK VINDALOO 30

*pork shoulder, vinegar, chilies, basmati rice*

### CHICKEN BIRIYANI 32

*saffron rice, crispy onions, soft-boiled egg*

### NARIYAL GULF FISH 35

*korma sauce, mango pickle, curd rice*

### KHYBER LAMB CHOPS 48

*marinated in dark rum, rogan josh sauce, cashew, kichdi*

### BEEF KABABS 35

*beef tenderloin, garam masala, garlic, coriander chutney, tomato salad*