



STARTERS

CAULIFLOWER 65 +	14	PAV BHAJI	18
65 Sauce, Sour Cream, Pickled Radish		Butter Pav, Red Onion, Mixed Vegetables	
HOUSE SALAD +	12	SPICED JALFREZI TACO +	16
Burrata, Avocado, Cumin Vinegar		Tomatillo Salsa, Sour Cream, Mango	
SMOKED SALMON SALAD*	14	ACHARI CHICKEN	16
Cucumber, Capers, Fennel		Pickles, Microgreens, House Spices	

ENTRÉES

GONGURA PANEER	24	LAMB KEEMA	28
Gongura Leaves Sauce, Cottage Cheese, Micro Green		Ground Lamb, Green Peas, Microgreens	
DHINGRI MAKAI CURRY +	22	SUPREME BUTTER CHICKEN	24
Spinach Sauce, Corn, Mushroom		Makhani Sauce, Fresh Cream, Butter Powder	
KERALA SEAFOOD CURRY*	28	CHICKEN PEPPER FRY	22
Black Kokum, Cayenne Pepper, Curry Leaves		Black Pepper, Curry Leaves, Tamarind	
BEEF STEW	30		
Carrot, Potato, Coconut Milk			

SIDES

ZAFFARANI RICE	5	LACCHHA PARATHA +	8
Saffron, Basmati rice		Layered Whole Wheat Flatbread	
CHILI CHEESE KULCHA	12	ROTI	5
Cheddar, Serrano Pepper		Wholewheat Flatbread	
CHICKPEA CURRY	10	NAAN	5
Onion, Tomato, Cilantro		Traditional Flatbread	
DAL MAKHANI	12	GARLIC NAAN	6
Black Lentil		Traditional Flatbread with Garlic	

COCKTAILS

CASCADE GIMLET	12	BLOSSOMS AT DAWN	16
Marionberry Vodka, Ginger, Pineapple, Lime		Botanical Gin, Velvet Falernum, Mint, Lavender	
AAM PANNA LYCHEE-RITA	14	MINT'S SEASONAL SANGRIA	12
Tequila, Lychee, Aam Panna, Citrus Liqueur, Rosemary		Botanical Gin, Fresh Squeezed Fruit, with Touch of Spices & Herbs	

VEGAN VEGETARIAN MAY BE MODIFIED TO VEGAN +

* Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 20% service charge is applied to all checks. 90% of this charge is distributed to our staff, with 10% retained by the house.