



# Restaurant Week Menu

(July 19th to August 15th)

## SMALL PLATES (Choose One)

**CAULIFLOWER KOLIWADA** *Curd-Rice Mousse, Podi Masala (GF, NF, PV, PDF)*

**KOLKATA JACKFRUIT CUTLET** *Kasundi Mayo, Mint & Cilantro Chutney (NF, PV, DF)*

**AVOCADO & GREEN CHICKPEA BHEL** *Green Mango, Tamarind, Puffed Black Rice (GF, NF, V, DF)*

**TANDOOR SMOKED PORK BELLY** *Khatta-Mitha Kohlrabi Achar, Pickled Carrot (GF, NF, DF)*

**TUNA BHEL - TOSTADA** *Avocado, Radish, Pickled Onion, Cilantro, Togarashi (GF, NF, DF)*

**CHICKEN GHEE ROAST** *Lemon Sour Cream, Peanut Chutney, Crispy Kataifi (PGF, PNF)*

## LARGE PLATES (Choose One)

**FAVA, CORN & RICOTA KOFTA** *Banarasi Dum Ki Gravy, Sour Cream (GF, NF)*

**SEASONAL VEGETABLE CURRY** *Summer Squash, Fennel Oil (GF, NF, V, DF)*

**PANEER PINWHEEL** *Lababder Gravy, Red Pepper Chutney, Fenugreek (GF)*

**BAAR BAAR BUTTER CHICKEN** *Red Pepper Makhani, Fenugreek (GF)*

**BEEF SHORT RIB CURRY** *Roasted Marrow Bone, Thumbelina Carrot (GF, NF)*

**SEA BASS (BRONZINI) PATURI** *Bengal Mustard Cream (GF, NF)*

## SIDES (Choose One)

**|| Saffron Rice || Garlic Naan || Tandoori Roti || Basmati Rice ||**

## Dessert (Choose One)

**Tutti Frutti & Thandai Cassata** *Rhubarb & Rose (NF)*

**Chocolate Rum Ball** *Spiced Chocolate Sorbet (NF)*

**Mango & Chili Sorbet** *(GF, DF, NF)*

\*GF - Gluten Free, NF - Nut Free, V - Vegan, DF - Dairy Free

\*\*\$39 per person (excluding drinks, tax and gratuity)

\*\*\*Food allergy or dietary restrictions must be informed to the server prior to ordering