

SUMMER RESTAURANT WEEK MENU

THREE COURSE MENU 40. P.P.

THE BEGINNINGS

CHOICE OF ONE

gobi manchurian

florets of cauliflower, soy, tomato, organic chilies

Jalapeno mastrad chicken

Boneless chicken, Jalapeno, french lentils, scallion

Keema wrapped quail eggs

minced lamb, quail egg, tandoor roasted, salsa toppings

Kerala crab appam

lacey appam bread, seasoned crab meat, coconut milk

MAIN

CHOICE OF ONE

vegan spicy vindaloo

garden vegetables, vindaloo spices, hot and tangy

methi malai kofta

grated veg. dumplings, fenugreek infused sauce

Mughlai stuffed chicken

Indian cheese stuffed chicken breast, creamy sauce

chicken tikka masala

classic, all-time favorite

Indigma lamb special

cubes of lamb, chef's selected vegetables, Kashmiri spices

raw mango shrimp

gulf shrimp, green mango slices, curry leaves

SWEET ENDINGS

CHOICE OF ONE

Saffron Rice pudding

rich, creamy, rose water, rose water

Gulab jamun

Milk dumplings, honey syrup, cardamom

Cardamom cream brulee 5.

award winning

please let your server know of any food allergies.