



Baltimore Restaurant Week: Presenting Bohri Cuisine

The Bohris are a small community who originally came to India in the 16th century from Yemen. Bohra cuisine is a unique blend of Middle Eastern, Mughlai, Yemeni, and Indian flavors.

“A family that eats together, stays together.” This is the guiding philosophy of the Bohris. They are known for communal dining on a large platter known as Thaal. It symbolizes equality, unity, community bonding minimizing food waste, and strengthening social ties during meals.

Kharaas-Mithaas

All savory dishes are called Kharaas and all sweet dishes are called Mithaas. A unique feature of this cuisine is that the first course is a dessert. Thereafter, it is alternately followed by savory and sweet courses through the course of the meal.

We invite you to immerse yourself in this full experience.

MENU

Winter Restaurant Week '26

7- Course Prix Fixe Meal: Meat 55

Pinch of Salt: Start with a pinch of salt to clear the gut. Salt is believed to be a cure for over 72 diseases!

Course 1: Mithaas: Sodhana

Rice cooked with ghee and sugar, this is served during religious occasions. It marks the beginning of a multi-coursed meal to follow

Course 2: Kharaas: Chicken Cutlets

Pan-fried chicken cutlets, with a crisp lacy crunch on the outside and soft, marinated minced chicken center. Served with mint chutney

Course 3: Mithaas: Halwa

Grated carrots, slow-cooked with milk, cardamom and saffron, rich with ghee and garnished with pistachios

Course 4: Kharaas: Lagan ni Seekh

Layers of sliced potatoes, spiced minced beef, topped again with sliced potatoes and tomatoes with eggs, this is a Bohri style casserole dish, served as a precursor to the entrée

Course 5: Mithaas: Sorbet

In-between two savory courses as a palate cleanser

Course 6: Kharaas: White Chicken Kaari

an emblematic dish of this cuisine, a beautifully balanced chicken 'gravy' made with a smooth blend of cashews, poppy seeds, peanuts, coconut and spices. Served with rice

Course 7: Mithaas: Malai Khajaa

If you aren't convinced that celebration is the center of this cuisine as yet, then you are bound to be after enjoying this final dessert. A flaky pastry filled with sweet cream, drizzled with rose flavored syrup, topped with pistachios

Pinch of Salt: The meal comes to a full circle and ends where it began; with a grain of salt

7- Course Prix Fixe Meal: Vegetarian 55

Pinch of Salt: Start with a pinch of salt to clear the gut. Salt is believed to be a cure for over 72 diseases!

Course 1: Mithaas: Sodhana

Rice cooked with ghee and sugar, this is served during religious occasions. It marks the beginning of a multi-coursed meal to follow

Course 2: Kharaas: Dal Samosa

House-made pastry, stuffed with a spiced mix of lentils, green onions and fresh herbs. Served with tamarind-date-cranberry chutney

Course 3: Mithaas: Halwa

Grated carrots, slow-cooked with milk, cardamom and saffron, rich with ghee and garnished with pistachios

Course 4: Kharaas: Mohalla Chaat Batata

Mohalla translates as neighborhood. This is a popular street-style Chana-potato chaat in Bohri neighborhoods, served as a second appetizer course before the entrée

Course 5: Mithaas: Sorbet

In-between two savory courses as a palate cleanser

Course 6: Kharaas: Dal-Chawal Palido

an emblematic vegetarian dish of Bohri cuisine, it consists of rice and lentils cooked together, served with a broth, thickened with besan, flavored with tamarind, ginger-garlic, onions and tomatoes

Course 7: Mithaas: Malai Khajaa

If you aren't convinced that celebration is the center of this cuisine as yet, then you are bound to be after enjoying this final dessert. A flaky pastry filled with sweet cream, drizzled with rose flavored syrup, topped with pistachios

Pinch of Salt: The meal comes to a full circle and ends where it began; with a grain of salt