



## **BALTIMORE RESTAURANT WEEK**

**Jan 26th — Feb 3rd, 2024**

### **Regional Cuisine Special:**

Join us in a culinary tour where we take you across India through the diversity of its cuisine.

We have selected a few emblematic dishes from its different regions to highlight the variety in flavors and cooking techniques.

### **4 Course Prix Fixe Dinner 45**

#### ***Appetizer***

#### **Thukpa V, DF**

We start this journey in North-East India. Thukpa means a clear soup with noodles and vegetables. It is originally from Tibet and popular in the north east regions of India, like Ladakh, Darjeeling and Sikkim due to their proximity to Tibet.

#### **Siddu V**

Up next we travel to North India. Siddu is a popular snack from Himachal Pradesh. It is a steamed dumpling stuffed with a savory filling of crushed walnuts and almonds, paneer and fresh herbs, topped with ghee and served with a mint chutney.

#### ***Main***

#### ***Chettinad Chicken***

Or

#### ***Chettinad Eggplant Curry + Rice***

Choice of any one

We now head to South India highlighting Chettinad cuisine from Tamil Nadu. It is well known for its vibrant spices and fresh ground masalas. Often served with rice, this cuisine offers several vegetarian as well as meat options.

#### ***Dessert***

#### ***Malpua and Rabdi V***

And finally we complete this culinary journey on a sweet note with a popular dessert from the western state of Rajasthan, enjoyed especially during Holi, the festival of colors.

Malpua is a pancake made with flour and paneer, topped with Rabdi, which is thickened sweet milk with nuts, cardamom and saffron.