



NYC Restaurant Week
Three Courses

First Course

Salmon and Cucumber
pickled green onions

Lamb-Stuffed Tomato
tandoor-grilled, pickling

Manchurian Cauliflower
spicy garlic-infused tomato

Mom's Bread
potatoes, cilantro, green

Main Course

Goat Cheese Pesto
raisins, almonds, cucumber

Bombay-Style Tomato
mint-cilantro chutney

Tandoor-Grilled Chicken
sweet and sour pear chutney

Paneer Masala
Indian cheese, sweet potatoes

Dessert

Pistachio Ice Cream
Indian ice cream, candied

Lemon Cake
lemon cake, lemon-lemongrass

Sides

Crispy Okra Salad - 11
Daal Makhani - 11