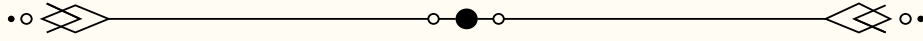




Dinner Menu



Chaat Tapas: \$14 Each Plate

Samosa Art - Blood Orange Sweet Yogurt, Mint Chutney, Spicy Garbanzo Beans

Broken Tikki - Mashed Potato Croquettes, Citrus Skin Siphon Yogurt, Chili Mint & Tamarind Chutney

Pani-Puri Flight - Semolina Puff With Chili Mint & Pomegranate-Tamarind Water / Add \$7 To Make Them Boozy

Small Format:

Ghee Roasted Cauliflower - Papaya Slaw, Pickled Red Onions, Peanut Masala 16

Jackfruit Baos - Red Cabbage Slaw, Togarashi Seasoning, Spicy Crema 16

Burani Paneer - Brown Garlic & Degi Chili Marination, Cilantro Mint Chutney, Watermelon Radish 16

Kosha Duck Tacos - Kid Uttapam, Shishito Peppers, Daikon Radish Achaar 18

Ghar Ki Murgi - Chicken Kebab - Cashew Cream Cheese, Thai Chili, Pickled Red Onions 18

Tandoori Crustaceans - Tiger Prawns, Bedgi Chili, House Slaw, Galangal 20

Large Format:

Paneer Kofta - Potato & Cheese Dumplings, Makhani Gravy, Lotus Chips 23

Heirloom Korma - Micro Rainbow Vegetables, Enoki Mushroom Pakora, Saffron, Almond 23

Shahi Matar Paneer - Pan-Seared Tomato Gravy, Fried Cottage Cheese, Snap Peas 22

Masala Eggplant Salaan - Baby Aubergine, Sesame, Tamarind, Coconut 22

Katsu CTM - Panko Crusted Chicken Breast, Heirloom Tomato, Fenugreek 26

Nalli Rogan Josh - Braised Lamb Shank, Tomato & Kashmiri Chili Curry, Potato Salli 29

Lamb-da Champa - Tandoori Lamb Chops, Parsley & Parmesan Crumble, Parsnip Espuma, Togarashi 28

Pressure-Cooker Goat Curry - Traditional Preparation Of Braised Goat Cooked With Our Signature House Spice Blends 25

Mutton Dum Biryani - Whole Wheat Veil, Star Anise, Yogurt, Black Cardamom 25

Kashmiri Steak Cut of the Week - Blistered Heirloom Roots, Potato Tuk, Tellicherry Peppercorn Coulis MP

GOA Red Snapper - Ambotik Sauce, Mango Dust, Lime Leaf Oil, Romanesco 32

Components of King Salmon - Coconut Lime Sauce, Crackling Skin, Parsnip Crisps, Wasabi Dust, Salmon Ikura 32

Sides:

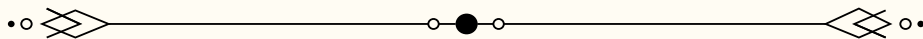
Bread Sampler (Comes with Mango Chutney) 12

Herb Lacha Paratha, Spinach & Cheese Naan, Garlic & Everything Seasoning Kulcha

Chili Cheese Naan ~ 8

Root Boondi Raita ~ Saffron Rice 6 Each

House Daal 12

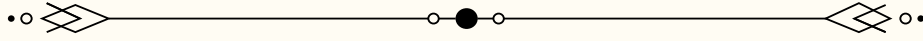


A 20% Service Charge is Already Added To Your Bills,
No Additional Gratuity Is Expected





Dinner Menu - Cold Format



Dessert: \$14 ea / Pastry Chef: Mohamed Ibrahim

Rabdi Tiramisu
Saffron Pistachio Mascarpone, Pistachio Dust, Chai Tuile

The Broken Matka ~ A Spoiled Kulfi Falooda
Saffron Almond Ice Cream, Rose Syrup Vermicelli Noodles, Kachie-Karey Chia Seeds, Ginger Honey Tuile

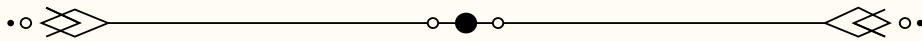
Gajrela 2.0
Carrot Pudding Schmeer; Dark Chocolate Shell & Sponge; Rainier Cherry Chantilly Cream

Digestifs: Ask Server for Prices
Amaro Nonino, Amaro Montenegro, Cardamaro
Jaan Paan Liqueur, Batavia Arrack

N/a: Ask Server for Prices
Mango Lassi, Masala Chai
Espresso Single/Double, Latte
B'Fuller's Tea Kettle
Odd Flowers Herbal, Yung Wu Cloudmist Green Tea

Dessert Cocktails: \$16 ea
Betel Juice - Jaan Paan Liqueur, Sweet Cream Fluff, Liquid Thyme, Star-Anise Jaggery Simple, Pierre Ferrand Brandy
Princess Gulaabo - Jin Jiji Overproof Gin, Rooh Afza Sherbet, Saffron Cherry Bitters, Citrus, Coconut Milk; Flower Petal Chikki

Fortified Wine: \$9 ea
Casa Manuel Boullosa 'Carcavelos 1997' - dried citrus, caramelized barley sugar, spice
Niepoort 10 year Tawny Port - candied plum, light chocolate, toffee
Lustau 'East India Solera' Cream Sherry - brown sugar, raisin, burnt citrus, nutty



*The King County Department of Health warns that consuming raw or undercooked foods increases your risk of foodborne illness

