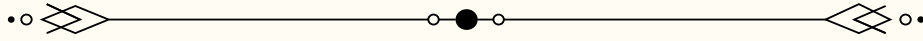




Lunch Menu



Chaat Tapas: \$12 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 12

Jackfruit Baos - Red Cabbage Slaw, Togarashi Seasoning, Spicy Crema 12

Burani Paneer - Brown Garlic & Degi Chili Marination, Cilantro Mint Chutney, Watermelon Radish 14

Kosha Duck Tacos - Kid Uttapam, Shishito Peppers, Daikon Radish Achar 16

Ghar Ki Murgji - Chicken Kebab - Cashew Cream Cheese, Thai Chili, Pickled Red Onions 16

Tandoori Crustaceans - Tiger Prawns, Bedgi Chili, House Slaw, Galangal 16

Large Format:

Paneer Kofta - Potato & Cheese Dumplings, Makhani Gravy, Lotus Chips 21

Heirloom Korma - Micro Rainbow Vegetables, Enoki Mushroom Pakora, Saffron, Almond 21

Shahi Matar Paneer - Pan-Seared Tomato Gravy, Fried Cottage Cheese, Snap Peas 20

Masala Eggplant Salaan - Baby Aubergine, Sesame, Tamarind, Coconut 20

Katsu CTM - Panko Crusted Chicken Breast, Heirloom Tomato, Fenugreek 24

Lamb-Da Champa -Tandoori Lamb Chops, Parsley & Parmesan Crumble, Parsnip Espuma, Togarashi 26

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

GOA Red Snapper - Ambotik Sauce, Mango Dust, Lime Leaf Oil, Romanesco 30

Sides:

Bread Sampler (Comes with Mango Chutney) 10

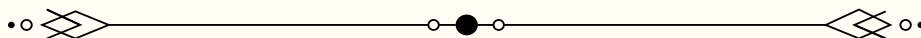
Herb Lacha Paratha, Spinach & Cheese Naan, Garlic & Everything Seasoning Kulcha

Chili Cheese Kulcha ~ 6

Root Boondi Raita ~ Saffron Rice 4 Each

House Daal 10

\$2-\$4 Discount Special is Available Everyday From 11:30 AM - 4 PM

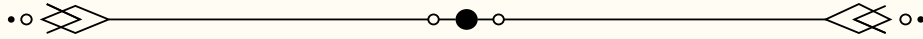


A 20% Service Charge is Already Added To Your Bills,
No Additional Gratuity is Expected





Lunch Menu - Cold Format



Dessert: \$12 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 Schmeear; 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: \$14 ea

Betel Juice - Jaan Paan Liqueur, Sweet Cream Fluff, Liquid Thyme, Star-Anise Jaggery Simple, Pierre Ferrand Brandy

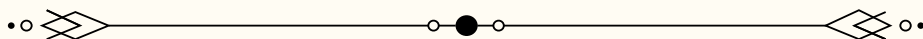
Princess Gulaabo - Jin Jiji Overproof Gin, Rooh Afza Sherbet, Saffron Cherry Bitters, Citrus, Coconut Milk; Flower Petal Chikki

Fortified Wine: \$6 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

