

SMALL PLATES FROM THE KITCHEN

SWEET POTATO SAMOSAS WITH CILANTRO CHUTNEY

SPINACH CUTLET CHAAT

CUCUMBER BHEL POORI

FRIED OKRA MASALA

GRILLED ZUCCHINI WITH SHRIMP KATAKAT

LAMB KEEMA SAMOSAS WITH SAFFRON YOGURT

SEASONAL VEGETABLE BIRYANI

MUSTARD POTATO CURRY WITH POORIS

CHICKPEA CREPE STUFFED WITH A MUSHROOM & AMUL CHEESE MASALA

AKURI - PARSİ SCRAMBLED EGGS WITH A GREEN ONION MASALA

FISH KOFTA CURRY WITH SAUTEED SUGAR SNAP PEAS

BLACK PEPPER CHICKEN

CHICKEN TIKKA MASALA

BACON CUMIN BISCUIT, PULLED PORK AND A FRIED EGG

COCONUT AND MILLET PANCAKES

(with bananas and blueberries; jaggery syrup)

ON THE SWEET SIDE

CHOCOLATE PEANUT BUTTER CHILI COOKIES

OLIVE OIL BLACK PEPPER CAKE WITH BLACKBERRY COMPOTE

ROSE CAKE PARFAITS

(a riff on the Indian beloved after dinner digestive pan)

SUNDAY FEAST

enjoy an unlimited feast from our selection of:

small plates from the kitchen & freshly baked sweets

TWENTY FIVE DOLLARS (does not include beverage, gratuity or tax)

BRUNCH DRINK SPECIALS

HAND CRAFTED COCKTAILS

- MANDARIAN MIMOSA 5/9/18
Sparkling wine with mandarin orange juice
- KASHMIR ROYALE 5/9/18
light refreshing aperitif with litchi and sparkling wine
- LITCHI MARGARITA 8/16/32
Litchi puree with triple sec, lime and tequila
- MUMTAZ MARTINI 8
strawberry, serrano and vodka, topped off with sparkling wine
- O'HARI 9
cilantro and basil muddled with lime juice and gin, served over ice
- SON OF A GUNNA 9
bourbon, lemon juice, fresh ginger and sugar cane juice
- MASALA MARY 8
house infused ghost pepper vodka, cumin & mint spiced tomato juice
- PINEAPPLE JALJERRA 8
tequila, lime and fresh pineapple spiced with cumin and black salt
- KAMA SUTRA 8
deeply flavorful cocktail with passion fruit, gin, cranberry and black salt
- TURBOOZE 8
watermelon juice spiked with rum and a hint of basil
- ANARKALI 8
the power of Pom with a strong shot of ginger, vodka and lime
- JAIPUR 8
campari, vodka, litchi and lime
- MADRAS MOJITO 9
vibrant and colorful layers of dark rum, mint & guava puree; rimmed with chili and salt
- INDIKA INFUSION 9
spirits infused with seasonal fruit, spices and herbs - ask your server

VIRGINS

- NIMBU PANI 4
fresh lime & lemonade with black salt and cumin
- MADRAS NOJITO 7
no alcohol, still delicious!
- RILILY 7
litchi, passion fruit, cranberry, pomegranate, guava and blueberries
- RIN TIN TIN 4
sprite spiked with litchi puree
- SODA (Coke, Sprite, Diets) 2
- BOTTLED WATER 5
- WATER Served upon request

DAILY JUICE

- CUCUMBER 6
apple, blueberry, ginger and basil
- SPINACH 6
apple, ginger, mint and cilantro
- BEET 6
orange, celery, turmeric and mint

LASSI

- MANGO CARDAMOM LASSI 5
yogurt, honey, cardamom and mango puree
- GUAVA VANILLA LASSI 5
yogurt, vanilla, guava puree
- CUMIN LASSI 4
yogurt, salt, cumin & black pepper

TEA

- MANGO ICED TEA 3
- MASALA CHAI cup 3 limitless 5
Assam tea cooked with milk, cardamom, cinnamon & ginger
- ASSAM small 5 large 8
full-bodied aromatic dark tea with a balanced spicy malt flavor
- TURMERIC TEA small 5 large 8
fresh turmeric root with cardamom & mace
- DARJEELING small 6 large 10
colorful leaves with the fragrance of black currant
- GREEN small 5 large 8
spicy & aromatic green tea from the Nilgiri region of India
- KAHWA small 6 large 10
Kashmiri specialty green tea with saffron, cardamom & cinnamon
- AYURVEDIC small 4 large 7
infusion of fennel seeds, cumin, cloves, black pepper & ginger

COFFEE

- INDIA MYSORE HARLEY press pot: small 3 large 7
(from Lomi Coffee Roasters), sweet, creamy and buttery with flavor notes of hazelnut & chocolate
- CAPPUCCINO 5
- ESPRESSO single 3 double 6