



**oct 25<sup>th</sup> to nov 21<sup>st</sup> 2020**

**3 course dinner \$35**

**gluten free spinach fritters** - besan flour fritters w/ ginger-tamarind, cilantro-mint & spicy vindaloo chutney's (gf, nf, v)

**cauliflower manchurian** - crunchy cauliflower tossed in sweet & sour spicy sauce (nf, v)

**7 spice shrimp** - prawns marinated in red chile, curry leaf, garlic and coriander (nf)

**mains - thalis**

our delicious indian thalis are served on a traditional platter accompanied by salad, daal, vegetable curry, raitha, naan bread, papad, basmati rice

**kadai okra** – onions, coriander, cumin, tomatoes – deep flavors (v, gf)

**methi butter chicken**– fire roasted halal chicken breast in creamy curry from the north west frontier of india (gf)

**fisherman's halibut curry** – wild halibut cooked with cumin, tomato, tamarind and spices (gf, nf)

**madras lamb curry** – free-range hormone free halal grass fed lamb, onions, tomatoes, fresh ginger, fresh garlic, spices (gf)

**desserts**

**mango guava shorbet** – our popular tropical fruit vegan shorbet (gf, v)

**gulab jamoon** – indian milk dumplings in spiced sugar syrup (nf)

**cardamon rice pudding** – basmati rice cooked in milk and spices (gf)