



apr 1st to apr 30th 2021

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 - grilled 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 vegan shorbet (gf, v)

gulab jamoon – indian milk dumplings (nf)

cardamon rice pudding – basmati rice, milk, spices (gf)