



## SEATTLE RESTAURANT WEEK

**Sunday - Thursday**  
**April 3 - 16 2022**

**\$35**

### STARTERS

#### VEG

##### **VADA PAV**

Batter fried spiced potato patty with soft bun and garlic chili chutney

##### **HARA BARA TIKKI**

Chopped spinach, paneer, jalapeno, mint, cilantro fritters in delicious panko coating

##### **SAMOSA**

Two pyramid fried savory pastry stuffed with curried potatoes and green peas

#### NON-VEG

##### **MURGH ANGARE**

Grilled chicken leg meat marinated in spicy chilies

##### **AFGHANI CHICKEN SEEKH KEBAB**

Chicken mince with almonds and kebab spice powder

##### **LAMB SEEKH HUSSAINI**

Lamb mince ground in selected Indian herbs and spices and tandoor chargrilled

### CURRIES

#### VEG

##### **YELLOW DAL TADKA**

Mixed yellow lentils cooked with ginger, garlic, green chili, turmeric, and tempered with cumin, mustard, fenugreek, and curry leaves

##### **KADHAI VEGETABLE MASALA**

Vegetables stir fried w/bell peppers, onions and tomatoes

##### **DHINGRI MUTTER**

Mushroom and green peas in a rich cashew tomato sauce flavored with fennel

##### **PANEER MAKHAN MASALA**

Spicy paneer tikka in rich tomato, cashew sauce, and finished with cream and butter

#### NON-VEG

##### **SAOJI CHICKEN RASSA**

Maharashtrian spicy chicken curry with char grilled onion, coconut, chili, cardamom, cloves, nutmeg, star anise, and stone flower

##### **MURGH PATIALA**

Chicken tikka braised in rich tomato sauce with cream and butter

##### **NIZAMI GOAT CURRY**

Slow roasted goat with yogurt, chilis, caramelized onions, cashew and cardamom  
*(CAUTION: dish may contain small bones)*

##### **BEEF ULARTHATHU**

Kerala beef fry cooked with onion, coconut, peppercorn, fennel seeds and curry leaves

### DESSERTS

##### **RAS MALAI**

Delicious patties of soft chhena with pistachios in cardamom spiced milk

##### **GULAB JAMUN**

Delightful fried dumplings with coconut powder in sugar syrup

### ACCOMPANIMENTS

##### **NAAN – PLAIN / BUTTER / GARLIC**

##### **ROTI – PLAIN / PUDINA / METHI**

##### **STEAMED BASMATI RICE**

##### **VEGETABLE RAITA 3**

##### **MASALA PAPAD 6**



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