

Seattle Restaurant Week

(Oct 22nd to Nov 4th - Sunday through Thursday)
Pick one each from any 2 courses for \$35 OR 3 courses for \$50
(No substitutes please)

Appetizer

Dahi bhalla, fried lentil & quinoa fritters, yogurt, dates, mint chutney (v, d)
Gobhi 65, crispy cauliflower, chilies, curry leaves, picked radish (v, gf, d)
Bengali kathi roll, tandoori chicken, caramelized veggies, chili sauce, egg, paratha (d)
Kasundi jhinga, tandoori tiger prawns, mustard, pickled cabbage (d)

Mains

Saag paneer, paneer, mustard greens, butter naan (v, d)

Murg makhanwala, slow cooked chicken, tomato cardamom sauce, jeera rice (n, gf, d)

Malwani fish, rockfish, coconut sauce, kokum, curry leaf rice (gf)

Gosht dum biryani, slow cooked goat, saffron basmati rice, haritah raita (d)

Dessert

Rajbhog kulfi, saffron, pistachio shard, rose chia seeds (v, d, n) Gulab jamun, stuffed khoya dumplings, ghee, rabdi (v, n, d)

Add-Ons

Baingan bharta, roasted eggplant, tomato, mint (v, gf, d) 12
Black dairy dal, lentils, fenugreek (v, gf, d) 11
Haritah raita yogurt, cumin, mint (v, gf, d) 9
Koshmbir salad, slaw of seasonal vegetables, cucumbers, onions (vg, gf) 8
Lobiya, black eyed peas, garam masala, cilantro (vg, gf) 10
Housemade mixed pickle (vg, gf) 7
Jeera rice, ghee, toasted cumin (gf, d) 7

Bread Bar

Warqi paratha, whole wheat flatbread, mint, salted butter (v, d) 6
 Herbed kulcha, spicy herbed flatbread, garlic butter (v, d) 6
 Gobhi kulcha, spicy cauliflower stuffed flatbread, ginger, mint (v, d) 7
 Cheese kulcha, spicy cheddar stuffed flatbread, chilli flakes (v, d) 7

Add a Bottle of House Wine - Sparking Rose'/Still Rose'/White/Red \$30

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN-FREE | N = CONTAINS NUTS/SEEDS | D = CONTAINS DAIRY

*A 20% service charge is added to every party. Kricket Club retains this charge. 75% of this service charge is returned to the staff in the form of commission.

^{*}consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness.