



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

Appetizer

- Roasted carrots**, ancient grains, harissa yogurt, mint (v)
Pesarattu, green moong crepe, achari gobhi, chutneys (v, gf)
Kodi Vipudu, andhra style chicken wings, curry leaves, coconut (gf)
Rarah keema pao, spiced ground lamb, garam masala, pickled veggies, brioche sliders

Mains

- Nadru kashmiri kofta**, lotus root dumplings, black cardamom, roasted bell pepper sauce served with rice (v, gf)
Connaught chicken, charcoal smoked chicken, fenugreek, spiced tomato cashew sauce served with rice (gf)
Goan prawns, green mango, coconut sauce, curry leaves served with rice (gf)
Kalmi grilled lamb chops, chimichurri, fennel, roasted masala veggies (gf) **[suppl 5]**

Desserts

- Pineapple kesari**, semolina, ghee, cardamom, toasted nuts (v, gf)
Fruit rabri, cardamom ricotta, rose water, seasonal fresh fruits (v, gf)
Chhena poda, cardamom milkcake, orange blossom soaked fruit, vanilla ice cream (v, gf)

Add-Ons

- Bukhara dal**, slow cooked lentils, fenugreek, garam masala, garlic butter (v, gf) **12** add burrata **[suppl 5]**
Karahi baingan, baby eggplant, sautéed bell peppers, garam masala (v, gf) **12**
Roasted pappadum **4**
Green mango raita, toasted cumin yogurt, mint (v, gf) **8**
Onion fennel salad, mint, lime (v, gf) **6**
Cardamom ghee rice (v, gf) **sm 4 lg 7**
Kulcha bread, herbed butter (v) **5**
Mint paratha, whole wheat flatbread, aleppo (v) **6**

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