



SEATTLE RESTAURANT WEEK

Sunday - Thursday
22 Oct – 2 Nov 2023

\$35

STARTERS VEG

SAMOSA

Pyramid fried savory pastry stuffed with curried potatoes and green peas

MIRAPAKAYA BHAJI

Fried jalapeno peppers filled with onions, tamarind and turmeric. Telugu specialty.

PANEER AMRITSARI

Cubes of paneer marinated in yogurt + spice

NON-VEG

MACCHI KOLIWADA

Fish marinated in gram flour, ajwain seeds, amchur, ginger and garlic and deep fried

KODI VEPUDU

Stir-fried chicken with a delicious coat of spice mixture and curry leaves

CHICKEN ANGARE

Tandoor grilled chicken thigh marinated with red chilis, spices and yogurt

ENTREES

VEG

GUTTI VANKAYA

Stuffed eggplant dish from the Andhra cuisine. Mix of desiccated coconut, peanuts and spices, ground finely and cooked

TOMATO PAPPU

Tangy lentil dish made with plenty of tomatoes, onions, fragrant herbs and spices

DAAL MAKHANI

Black lentils cooked overnight with ginger garlic butter and finished with Kasturi methi

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

CHEPALA PULUSU

Traditional Andhra style fish curry made using fish pieces and tamarind extract

PORK VINDALOO

Pork cubes marinate in malt vinegar, homemade ground spice, green chilis & garlic

BEEF ULARTHIYATHU

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



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