

## Seattle Restaurant Week

(Mar 30th to Apr 12th - 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)

**Chilli gobi**, cauliflower, stirfried bell peppers, ginger, herbs (v, d)

**Bengali kathi roll**, tandoori chicken, caramelized veggies, chili sauce, egg, paratha (d)

**Kasundi jhinga**, tandoori prawns, mustard, pickled cabbage [suppl 5]

### *Mains*

**Saag paneer**, fried paneer cheese, rich and spicy mustard greens and turnip gravy, butter naan (v, d)

**Murg makhnwala**, slow cooked chicken, tomato cardamom sauce, jeera rice (n, d)

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

**Gosht dum biryani**, slow cooked goat, saffron basmati rice, haritah raita (d) [suppl 5]

### *Dessert*

**Mango kulfi**, alphonso, rose chia seed, pistachio wafer (v, d, n)

**Shahi tukda**, rose scented bread pudding, saffron rabdi (v, n, d)

### *Add-Ons*

**Baingan bharta**, roasted eggplant, tomato, mint (v, d) 14

**Black dairy dal**, lentils, fenugreek (v, d) 13

**Haritah raita** yogurt, cumin, mint (v, d) 11

**Koshmbir salad**, cucumbers, onions (vg) 9

**Dal tadka**, home-style lentils curry (v, gf) (v, gf) 11

**Housemade mixed pickle** (vg) 7

**Jeera rice**, ghee, toasted cumin (d) 8

### *Bread Bar*

**Warqi paratha**, whole wheat flatbread, mint, salted butter (v, d) 8

**Herbed kulcha**, spicy herbed flatbread, garlic butter (v, d) 8

**Gobhi kulcha**, spicy cauliflower stuffed flatbread, ginger, mint (v, d) 9

**Cheese kulcha**, spicy cheddar stuffed flatbread, chilli flakes (v, d) 9

Add a Bottle of House Wine - Sparking Rose'/Still Rose'/White/Red \$35

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