



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

Appetizer

- Andhra gobhi**, crispy cauliflower, serrano, curry leaves, pickled onions (v)
Mumbai aloo tikki, potato croquettes, white peas, chutney medley (v, gf)
Bengali cutlets, rockfish shallow fried cakes, kaffir lime, aioli
Rarah keema pao, spiced ground lamb, garam masala, pickled veggies, brioche sliders

Mains

- Haryali paneer**, braised spinach, fenugreek, ghee tempering served with rice (v, gf)
Kerala stew, braised veggies, tamarind, curry leaves (v, gf) served with rice (v, gf)
Connaught chicken, charcoal smoked chicken, fenugreek, spiced tomato cashew sauce served with rice (gf)
Goan prawns, tamarind, coconut sauce, curry leaves served with rice (gf)
Kalmi grilled lamb chops, chimichurri, fennel, roasted masala veggies (gf) [suppl 7]

Desserts

- Gajrela**, carrot halwa pudding, toasted nuts, ghee (v)
Thandai phirni, rice pudding, nuts, cardamom (v)
Tropical sorbet, seasonal fruit (vg, gf)

Add-Ons

- Bukhara dal**, slow cooked lentils, fenugreek, garam masala, garlic butter (v, gf) **15** burrata (+5)
Kohlapuri jalfrezi, mix seasonal vegetable stirfry (v, gf) **16**
Cucumber raita, toasted cumin yogurt (v, gf) **11**
Onion fennel salad, mint, lime (v, gf) **8**
Cardamom ghee rice (v, gf) **sm 5 lg 8**
Kulcha bread, herbed butter (v) **6**
Missi roti, chickpea flour bread, fenugreek, ghee (v)) **7**

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