



Seattle Restaurant Week 2025 (\$50)

Appetizer (choose - 1)

Malai Soya Chaap

Soft and succulent soya chaap marinated in a creamy, mildly spiced yogurt sauce, grilled to perfection.

Chilli Chicken

Crispy, fried chicken tossed in a fiery and tangy Indo-Chinese sauce with onions and bell peppers.

Prawn Ghee Roast

Jumbo prawns / Desi Ghee / tamarind.

Kale Chaat

Crispy Kale /yogurt / Tamarind & Mint Gel (v)

Entree (choose - 1)

Salmon Moilee

coconut cream / fresh Salmon filet / seasoned potato cake

Achaari Chicken Tikka

Tender chicken pieces marinated in a spicy and tangy pickle-flavored masala, grilled to perfection.

Malai Methi Matar

Fresh Fenugreek and peas sauteed with special garlic cream sauce

Paneer Pinwheel

Makhani gravy / fenugreek / Pistachios (v/gf)

Desert (choose - 1)

Daulat Ki chaat

Mango Mousse

Accompaniments (choose - 1)

Garlic Naan

Butter Naan

Jeera Rice

Raita