



SEATTLE RESTAURANT WEEK
30 Mar – 12 Apr 2025

\$35

STARTERS VEG

SAMOSA

Pyramid fried savory pastry stuffed with curried potatoes and green peas

HARABARA TIKKI

Chopped spinach, paneer, jalapeno, mint, cilantro fritters in delicious panko coating

PANEER AMRITSARI

Cubes of paneer marinated in yogurt + spice

NON-VEG

LAMB SEEKH KEBAB

Popular and well known flavorful lamb meat croquettes, seasoned with warm Indian spices and grilled

CHICKEN ANGARE

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

TANDOORI CHICKEN

Grilled chicken leg meat marinated in yogurt and tandoori spices

ENTREES

VEG

PANEER MAKHAN MASALA

Spicy paneer tikka in rich tomato cashew sauce, and finished with cream and butter

VEGETABLE KOFTA CURRY

Mince vegetable dumplings cooked in creamy spinach and cashew curry

SARSON KA SAAG with Makkai Roti

Authentic North Indian green curry, mustard greens cooked with spices and served with corn flour bread

YELLOW DAL

Mixed yellow lentils w/ginger,garlic,green chillies,turmeric and tempered w/cummin,mustard and fenugreek

DHINGRI MUTTER

Button mushrooms and green peas in a rich cashew tomato sauce flavored with fennel

BHARWAN SIMLA MIRCH

Bell peppers stuffed with spicy stir fried vegetables, paneer, and topped with rich tomato sauce

MIX VEGETABLE KOLHAPURI

Seasonal vegetables in a spicy gravy of chargrilled onions, dry coconut, chili, stone flower and poppy seeds

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

LAL MAAS

Succulent goat pieces fried with a base of onion, tomato, yogurt and a host of other spices (*CAUTION: dish may contain small bones*)

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

