



seattle

restaurant week

Amuse

Podi Idly

coconut, rice, chili sauce

First Course (choose one)

Dahi Puri

frozen yogurt, tamarind, pomegranate

Suggested Pairing: *Querena Cava*

Tandoori Jhinga

pickle, yogurt, tartar sauce

Suggested Pairing: *Three Otters Pinot Gris*

Lamb Slider

english muffin, mint aioli, arugula

Suggested Pairing: *Argyle Pinot Noir*

Second Course (choose one) comes with your choice of Naan or Rice

Afghani Malai Chicken

cashew, nutmeg, micro greens

Suggested Pairing: *Crowded House Sauvignon Blanc*

Bharwan Zucchini

gongora leaves, parmesan, black currant

Suggested Pairing: *Caymus Red Blend*

Rosette Gatte Kadhi

split chickpea, collard green, fenugreek

Suggested Pairing: *Evening Lands Chardonnay*

Third Course (choose one)

Shahi Tukda

rabdi, saffron ice cream, nuts

Baked Pineapple Rose

berries, chocolate mousse, cream cheese

A 20% service charge will be added to all checks.