



aamrai
Indian Kitchen & Bar

Seattle Restaurant Week 2025

Four Course for **\$50/Person**

FIRST COURSE - APPETIZER

(Choice of One)

Beetroot Kabab (v, gf, d)

(A crunchy, smoky kebab made with potatoes, veggies, Beet, and Indian spices)

Tandoori Malai Chicken Tikka (d)

(Chicken Marinated With Rich Tandoori Masala, Cream, And Cashew Paste)

Lasuni Gobi (v, vg)

(Batter Coated Cauliflower Fried and Tossed in Garlic Sauce)

Paneer Chilli/ Chicken Chilli

(Fried Paneer/Chicken tossed in a spicy, sweet, and tangy sauce, along with Veggies)

SECOND COURSE - MAIN

(Choice of One)

Butter Chicken (d)

(Clay Pot Roasted Chicken Cooked In Rich Tomato, Cashew, And Butter Gravy)

Aamrai Special Kofta Curry (v, n, d)

(Our Signature Kofta Curry Melt In Your Mouth. Spiced Vegetable Cutlets Cooked with Spicy Onion and Tomato Gravy)

Goan Prawn Curry (gf)

(Sweet & Tangy Coconut-Based Curry Made With Kokum And Indian Spices)

Veg Kolhapuri (v, gf)

(Indian Mixed Vegetable in a Thick, Spiced Gravy)

THIRD COURSE - MAIN

(Choice of One)

Garlic Naan | Butter Naan | Tandoori Roti | Dal Bukhara | Kesar Ghee Rice

FOUR COURSE - DESSERT

(Choice of One)

Sitafal Rabdi | Kesar Malai Kulfi