



aamrai
Indian Kitchen & Bar

SEATTLE RESTAURANT WEEK 2026

Three Course for **\$35/Person**

First Course - Appetizer (Choice of One)

Beetroot Kabab (v, gf, d)

(A crunchy, smoky kebab made with potatoes, veggies, beetroot, & Indian spices)

Lasuni Gobi (v, vg)

(Batter-coated cauliflower fried & tossed in garlic sauce)

Kasoori Murg Tikka (gf, d)

(Chicken marinated in curd and spices, & flavored with Kasoori Methi)

Second Course - Main (Choice of One)

Chicken Butter Masala (d)

(Clay pot roasted chicken cooked in rich tomato, cashew, & butter gravy)

Veg Maratha (v, n, d)

(Our signature kofta Curry. spiced vegetable cutlets cooked with spicy onion & tomato gravy)

Veg Kolhapuri (v, gf)

(Indian mixed vegetable in a thick, spiced gravy)

Third Course - Main (Choice of One)

Garlic Naan | Butter Naan

Tandoori Roti | Jeera rice





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SEATTLE RESTAURANT WEEK 2026

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

First Course - Appetizer (Choice of One)

Beetroot Kabab (v, gf, d)

(A crunchy, smoky kebab made with potatoes, veggies, beetroot, & Indian spices)

Kasoori Murg Tikka (d)

(Chicken marinated in curd and spices, & flavored with Kasoori Methi)

Lasuni Gobi (v, vg)

(Batter-coated cauliflower fried & tossed in garlic sauce)

Chicken 65

(Chicken tossed in a spicy, sweet, & tangy sauce, along with Veggies)

Second Course - Main (Choice of One)

Butter Chicken (d)

(Clay pot roasted chicken cooked in rich tomato, cashew, & butter gravy)

Veg Maratha (v, n, d)

(Our signature kofta Curry. spiced vegetable cutlets cooked with spicy onion & tomato gravy)

Goan Prawn Curry (gf)

(Sweet & tangy coconut-based curry made with kokum & 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 | Jeera Rice

Four Course - Dessert (Choice of One)

Sitafal Rabdi | Pistachio Kulfi

