

Seattle Restaurant Week

(Oct 26th to Nov 8th - Sunday through Saturday)

Pick one each from any 2 courses for \$35 OR 3 courses for \$50

— Starters —

Kale pakora chaat (v, gf)

vegetable fritters, tamarind and mint chutney, grapes

Andhra gobhi (v)

crispy cauliflower, serrano, curry leaves, pickled onions

Prawn poppers (gf)

sweetcorn, toasted cumin, avocado mousse

Keema ghotala

spiced ground lamb, garam masala, brioche bun



Gulab Jamun (v)

soft golden dumplings soaked in a fragrant rose-scented sugar syrup, a timeless Indian dessert

Gajrela (v)

popular North Indian carrot dessert, cooked to creamy perfection with ghee, milk, and a touch of cardamom (v)

Cardamom ghee rice (v, gf) 6

cumin scented

Kulcha bread (v) 6

herbed butter

Missi roti (v) 7

chickpea flour bread, fenugreek, ghee – 2 pieces

Radish, onion salad (vg, gf) 7

mint, lime

Dal tadka (v, gf) 11

traditional spiced lentils, tempered with cumin, garlic, and chili, delivering the authentic taste of Indian home kitchens

— Mains (served with rice) —

Paneer do pyaza (v, gf)

a hearty North Indian favorite made with paneer and double the onions, cooked in a rich tomato-onion masala

Connaught butter chicken (gf)

an iconic dish from Delhi, charcoal chicken in a luscious tomato and butter sauce

Kerala stew (vg, gf)

seasonal vegetables simmered in a fragrant coconut milk broth, subtly spiced with whole spices for a delicate finish

Goan prawns (gf)

classic Goan coastal delicacy, sauteed prawns in a tangy and aromatic curry leaf-kokum sauce

Kalmi grilled lamb chops (gf)

tender marinated lamb chops grilled to perfection, served with a vibrant, herbaceous chimichurri sauce (gf) [suppl 7]

Dessert

Chhena poda (v)

traditional Bengali baked cottage cheese dessert, caramelized to perfection with a delicate cardamom flavor, vanilla ice cream (v)

Tropical sorbet (vg, gf)

seasonal fruits

— Add-Ons —

Farmers raita (v, gf) 11

cherry tomatoes cucumber toasted cumin yogurt

Bukhara dal (v, gf) 13 [add burrata 5]

fragrant a signature Indian lentil dish, featuring black lentils cooked to perfection with ghee, butter, and subtle spice notes

Bengali aloo baigan (v, gf) 15

tender baby eggplants and potatoes simmered in a lightly spiced sauce

v = vegetarian · vg = vegan · gf = gluten-free · d = dairy
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Add a Bottle of House Wine - Sparking Rose'/Still Rose'/White/Red 40