

Seattle Restaurant Week

(Apr 19th to May 2nd - Sunday through Thursday)

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

(No substitutes please)

Appetizer

- Dahi bhalla**, fried lentil & quinoa fritters, yogurt, dates, mint chutney (v, d)
- Chilli gobi**, cauliflower, stirfried bell peppers, ginger, herbs (v, d)
- Chicken (or paneer) kathi roll**, sautéed capsicum, onion, flaky paratha (d)
- Kasundi jhinga**, tandoori prawns, mustard, pickled cabbage [suppl 5]

Mains

- Saag paneer**, fried paneer cheese, rich and spicy mustard greens and turnip gravy, butter naan (v, d)
- Murg makhanwala**, slow cooked chicken, tomato cardamom sauce, jeera rice (n, d)
- Chicken lasooni**, rustic tomato garlic curry (gf)
- Gosht dum biryani**, slow cooked goat, saffron basmati rice, haritah raita (d) [suppl 5]
- King salmon skewers**, coconut mango sauce, quinoa (gf) [suppl 5]

Dessert

- Falooda**, malai kulfi, chia seeds, Vermicelli, Rose pearls (gf, d, n)
- Shahi tukda**, rose scented bread pudding, saffron rabdi (v, n, d)

Add-Ons

- Cabbage thoran**, coconut, green chilly, mustard curry leaves tempering (v, gf) **12**
- Black dairy dal**, lentils, fenugreek (v, d) **13**
- Haritah raita** yogurt, cumin, mint (v, d) **7**
- Koshmbir salad**, cucumbers, onions (vg) **9**
- Dal tadka**, split lentils, tempered spice (v, d, gf) **11**
- Housemade mixed pickle** (vg) **7**
- Jeera rice**, ghee, toasted cumin (d) **8**

Bread Bar

- Warqi paratha**, whole wheat flatbread, mint, salted butter (v, d) **6**
- Herbed kulcha**, spicy herbed flatbread, garlic butter (v, d) **6**
- Aloo kulcha**, spicy potato stuffed flatbread, ginger, mint (v, d) **8**
- Cheese kulcha**, spicy cheddar stuffed flatbread, chilli flakes (v, d) **8**

Add a Bottle of House Wine - Sparking Rose'/Still Rose'/White/Red \$40

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN-FREE | N = CONTAINS NUTS/SEEDS | D = CONTAINS DAIRY

*consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness.