

# Canteen by Meesha

## Seattle Restaurant Week (Apr 19th to May 2nd)

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

### *Appetizer*

- Andhra gobhi**, crispy cauliflower, serrano, curry leaves, pickled onions (v)
- Kale pakora chaat**, vegetable fritters, tamarind and mint chutney, grapes (v, gf)
- Prawn poppers**, sweetcorn, toasted cumin, avocado mousse (gf)
- Keema ghotala**, spiced ground lamb, garam masala, brioche bun

### *Mains*

- Paneer do pyaza**, a hearty North Indian favorite made with paneer and double the onions, cooked in a rich tomato-onion masala served with rice (v, gf)
- Kerala stew**, seasonal vegetables simmered in a fragrant coconut milk broth, subtly spiced with whole spices for a delicate finish served with rice (vg, gf)
- Connaught chicken**, an iconic dish from Delhi, charcoal chicken in a luscious tomato and butter sauce served with rice (gf)
- Calcutta prawns**, classic Calcutta coastal delicacy, sauteed prawns in a cashew coconut sauce with poppy seeds and garam masala served with rice (gf)
- Kalmi grilled lamb chops**, tender marinated lamb chops grilled to perfection, served with a vibrant, herbaceous chimichurri sauce (gf) **[suppl 7]**

### *Desserts*

- Gajrela**, popular North Indian carrot dessert, cooked to creamy perfection with ghee, milk, and a touch of cardamom (v, d)
- Chhena poda**, traditional Odisha baked cottage cheese dessert, caramelized to perfection with a delicate cardamom flavor, vanilla ice cream (v, d)
- Tropical sorbet**, seasonal fruits (vg, gf)

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