

## ***Restaurant week menu***

*(January 20- January 29, 2023)*

*3 Course menu \$25/per person*

### **Appetizer**

*Choose one*

#### ***Kale Chat***

*Organic baby crispy kale, mango relish, tamarind, mint*

#### ***Chicken Spring Roll***

*Minced chicken, sweet and sour sauce*

#### ***Vegetable Manchurian***

*Fried minced veggie ball, spicy soy glaze, scallion*

#### ***Samosa***

*spice potatoes and peas, mint, tamarind sauce*

#### ***Roasted Beet Salad***

*Heirloom roasted golden and red beets, goat cheese crumble, candied pecan, cumin vin*

#### ***Indo Chen Dumpling (Chicken or lamb)***

*Steamed cooked Spiced ground meat dumpling, onion tomato chutney*

#### ***Soup of the day***

### **Main Course**

*Choose one*

#### ***Butter chicken***

*Pulled tandoori dark meat, cashew, tomato sauce*

#### ***Chicken Tikka Masala***

*Clay oven charred breast, creamy onion, tomato sauce*

#### ***Lamb Rogan Josh***

*braised lamb, caramelized onion, yogurt, warm spices*

#### ***Palak Paneer***

*Spinach, Indian style cottage cheese, tempered cumin, and garlic*

#### ***Stir Fry Vegetable***

*Mixed vegetable, soy, garlic chili*

#### ***Fish Mandarin***

*Pan fried whole pompano, vegetable and oj mandarin sauce*

#### ***Chow Mein (Chicken or Vegetable)***

*Stir-fried fresh noodle, garlic, soy scallion*

*Add on Naan*

*(Garlic \$4, Plain \$3)*

### **Dessert**

*Choose one*

#### ***Gulab Jamun***

*warm solid milk bites, rose syrup*

#### ***Rasmalai***

*cheese curd cake, pistachio, saffron*

#### ***Rice Pudding***

*3 different milks, cinnamon, vanilla*

