

## FAMILY-STYLE TASTING MENU

THREE COURSES  
served for the entire table  
55 per person

supplement smoked lamb neck  
18

add wine pairing  
30 per person



### SNACKS

RANCHO PATEL AVOCADO BHEL GF, VEG  
puffed rice + green mango + avocado 8

CRISPY CAULIFLOWER VEG  
paneer + pickled shiitake + lettuce 11

BACKYARD PAKORA GF, VEG  
taro leaf + sweet onion + calabaza 8

SHORTRIB DOSA GF  
roasted tomato + coconut + dal 11

PANI PURI VEG  
sprouted moong + beets + green juice 9

SMOKED CHICKEN SAMOSA  
green mango + cilantro chutney 11

GUJARATI COCONUT PETIS VEG  
green mango + tamarind + peanuts 9

DAHI VADA V  
lentil fritter + yogurt sauce + dates 7

### VEGETABLES

BABY EGGPLANT GF, VEG  
yukon potato + heirloom tomato 9

CHANNA MASALA GF, V  
black tea + ginger + avocado 8

BABY SPINACH GF, V  
adzuki peas + cumin 9

GREEN MILLET V  
cilantro + sev 10

YOGURT CURRY PAKORA GF, V  
cucumber + curry leaf 9

### BASMATI RICE

STEAMED RICE GF, VEG  
cumin + ghee 4

LEMON RICE GF, VEG  
sweet onions + peanuts 5

LAMB SHANK BIRYANI GF  
pomegranate + pistachio + raisins 14

### CURRIES

CHICKEN TIKKA MASALA GF  
heirloom tomato + roasted pepper 14

LAMB KOFTA  
cashew + raisins + spinach 15

YUCCA KOFTA GF, V  
cashew + roasted plantain + calabaza 14

PANEER V  
broccoli + fenugreek 13

ACHARI KEY WEST PINK SHRIMP GF  
carolina rice khichadi + spinach 16

SMOKED LAMB NECK GF  
chickpeas + herbs 21

### GRILL

CRISPY WHOLE YELLOW TAIL SNAPPER GF  
coconut curry + green mango slaw 24

VADOUVAN LAMB CHOPS GF  
bamboo sticky rice + apricots + almonds 19

CHARRED RIBS GF  
meyer lemon pickle + scallion 13

GOAN SAUSAGE GF  
masoor dal + jeera yogurt 13

### BREADS

GRAIN NAAN V 4

GARLIC NAAN V 5

AGED CHEDDAR NAAN WITH GHOST PEPPER V 6

MUSHROOM PARATHA VEG 4

ROOMALI ROTI V 4

AVOCADO PURI GF, VEG 5

### ACCOMPANIMENTS

PICKLES & CHUTNEY GF, VEG 5

RAITA GF, V 3

HOUSEMADE PAPADUM GF, VEG  
roasted lentil chutney 2

PERSIAN CUCUMBERS GF, VEG  
radish + red onion + chiles 4

Ghee | *ghī*, Pure. Pronounced as *ghī*.  
Start the day by lighting a ghee lamp, say a prayer.  
Cook with ghee, garnish with ghee, dip it in ghee.