

supplement lamb neck 30

add wine pairing  
30 per person

## SNACKS

### DAHI VADA **VEG**

lentil fritters + yogurt sauce + dates 7

### PANI PURI **VEGAN**

sprouted moong + beets + green juice 1

### AVOCADO TUNA BHEL **GF**

avocado + tomato + charred vegetables 12

### CRISPY CAULIFLOWER **GF,VEG**

paneer + pickled shiitake + lettuce 12

### BACKYARD PAKORA **GF,VEGAN SEASONAL**

pickled onions + tamarind chutney 8

### LAMB SAMOSA

roasted pepper + mint chutney 12

### VEGETABLE SAMOSA **VEGAN SEASONAL**

roasted pepper chutney 10

### SHORTRIB DOSA **GF**

tomato + coconut + dal 11

## GRILL

### CHARRED CORN **GF, VEG**

smoked paneer + cilantro aioli 8

### VADOUVAN LAMB CHOPS **GF**

charred vegetable salad + roasted peppers 19

### CHARRED RIBS **GF**

mango + jaggery glaze 13

### KEY WEST PINK SHRIMP **GF**

florida corn succotash + preserved meyer lemon 16

## BREADS

GRAIN NAAN **VEG** 4

GARLIC NAAN **VEG** 5

DAILY NAAN **VEG** 5

GHOST PEPPER CHEDDAR NAAN **VEG** 6

ROOMALI ROTI **VEG** 4

BHATURA **VEG** 4

## PICKLES & CHUTNEYS 2

CILANTRO **GF, VEGAN**

TAMARIND **GF, VEGAN**

## CURRIES

### YUCCA & VEGETABLE KOFTA **VEG**

calabaza + golden raisin 13

### SAAG PANEER **GF,VEG SEASONAL**

rancho fenugreek + spinach + turmeric 15

### PORK BELLY VINDALOO **GF**

shallot + habanero + peanuts 15

### LAMB KOFTA

cashew + currants+ parsley 15

### KERALA BEEF CURRY **GF**

coconut + curry leaf + red onion 16

### TURMERIC MARINATED DAILY FISH **GF**

coconut curry + zucchini + herbs 19

### CHICKEN TIKKA MASALA **GF**

heirloom tomato + roasted pepper 15

### SMOKED LAMB NECK **GF CHECK RESTAURANT FOR AVAILABILITY**

chickpeas + herbs 32

## VEGETABLES

### STEAMED GREEN MILLET **VEG**

yogurt + cilantro + sev 9

### GRILLED OKRA **GF,VEGAN SEASONAL**

Georgia peanuts + cilantro 8

### RANCHO PATEL VEGETABLE PORIYAL **GF,VEGAN SEASONAL**

fresh coconut + yellow lentil + lime 9

### CHANNA MASALA **GF,VEGAN**

assam tea + avocado 8

### RANCHO PATEL BABY EGGPLANT **GF,VEGAN SEASONAL**

yukon potato + black eyed peas 8

### ROASTED MUSHROOMS **GF,VEG SEASONAL**

shallots + smoked paneer 9

## BASMATI RICE

### STEAMED RICE **GF,VEG**

cumin + ghee 4

### DAILY RICE **GF,VEG** 5

### BROWN BASMATI RICE & QUINOA **GF,VEGAN**

lentils + cashews 7

### LAMB BIRYANI **GF**

pistachio+ currants+ raita 14

## ACCOMPANIMENTS

### HOUSEMADE PAPADUM **GF,VEGAN**

roasted onion chutney 2

PERSIAN CUCUMBERS **GF, VEGAN** 3

*Start the day by lighting a ghee lamp, say a prayer.  
Cook with ghee, garnish with ghee, dip it in ghee.*

*Ghee | ghl, Pure. Pronounced as ghl.*