

FAMILY-STYLE TASTING MENU

THREE COURSES
served for the entire table
55 per person

supplement lamb shank 17

add wine pairing
30 per person



SNACKS

PANI PURI **VEGAN**
sprouted moong + beets + green juice 9

DAHI VADA **VEG**
lentil fritters + yogurt sauce + dates 7

YELLOWFIN TUNA BHEL **GF**
avocado + tomato + charred vegetables 12

CRISPY CAULIFLOWER **GF,VEG**
paneer + pickled shiitake + lettuce 12

BACKYARD PAKORA **GF,VEGAN SEASONAL**
calabaza + tamarind chutney 8

LAMB SAMOSA
roasted pepper + mango chutney 12

ROASTED CORN & VEGETABLE SAMOSA **VEG**
jalapeño & paneer chutney 10

SHORTRIB DOSA **GF**
tomato + coconut + dal 11

ROASTED MUSHROOM MOMO **VEGAN**
charred onion + tomato coconut chutney 11

GRILL

SWEET CORN **GF,VEG**
green chutney + smoked paneer 8

VADOUVAN LAMB CHOPS **GF**
quinoa + charred broccoli salad 19

CHARRED RIBS **GF**
cranberry chutney + scallion 13

KEY WEST PINK SHRIMP **GF**
florida corn + cilantro rice 16

BASMATI RICE

STEAMED RICE **GF,VEG**
cumin + ghee 4

LEMON RICE **GF,VEGAN**
sweet onion + peanut 5

BROWN BASMATI RICE & QUINOA **GF,VEGAN**
lentils + cashews 7

FLORIDA SHRIMP BIRYANI **GF**
mushroom + chorizo + caramelized onions 15

PICKLES & CHUTNEYS 2

TOMATO GARLIC **GF, VEGAN** CILANTRO **GF**

TAMARIND DATE **GF, VEGAN** MANGO APPLE **GF, VEGAN**

COCONUT YOGURT **GF** CARROT **GF, VEGAN**

CURRIES

YUCCA & VEGETABLE KOFTA **VEG**
calabaza + cashew + 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 BLACK GROUPER **GF**
coconut curry + zucchini + herbs 19

CHICKEN TIKKA MASALA **GF**
heirloom tomato + roasted pepper 15

SMOKED LAMB SHANK **GF**
chickpeas + herbs 21

VEGETABLES

STEAMED GREEN MILLET **VEG**
yogurt + cilantro + sev 9

ROASTED 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 + heirloom tomato 8

FLORIDA NEW POTATOES **GF,VEG SEASONAL**
curried goat yogurt + meyer lemon 8

BREADS

GRAIN NAAN **VEG** 4

GARLIC NAAN **VEG** 5

GHOST PEPPER CHEDDAR NAAN **VEG** 6

ROOMALI ROTI **VEG** 4

BHATURA **VEG** 4

POTATO AND FENUGREEK PARATHA **VEG SEASONAL** 4

ACCOMPANIMENTS

HOUSEMADE PAPADUM **GF,VEGAN**
roasted onion chutney 2

PERSIAN CUCUMBERS **GF, VEGAN** 2

RAITA **GF,V** 3

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

Ghee | १L, Pure. Pronounced as ghi.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

For a 20% gratuity is added to parties of six or more.
Gluten Free (GF), Vegetarian (VEG), Vegan (VEGAN)

your convenience,

bubbles

- Laurent Perrier** Brut Rose ✨
Champagne, France
- Laurent Perrier** La Cuvée Brut Half-Bottle ☀️
Champagne, France NV
- Llopert** Brut Reserva Cava ✨
Catalonia, Spain 2014
- Loimer** Brut Rose 🍷
Kamptal, Austria NV

white

- Villa Wolf** Riesling 🍷
Pfalz, Germany 2015
- A. Christmann** Riesling 🍷
Pfalz, Germany 2014
- Koehler-Ruprecht** 'Saumagnen' Spatlese Trocken Riesling 🍷
Pfalz, Germany 2011
- Clemens Busch** GG 'Marienburg Rothenpfad' Riesling ✨
Mosel, Germany 2013
- Stagard** 'Handwerk' Gruner Veltliner 🍷
Kremstal, Austria 2015
- Loimer** Gruner Veltliner ✨
Langenlois, Austria 2015
- Heidi Schrock** Gelber Muskateller 🍷
Neusiedlersee-Hügelland, Austria 2016
- Abbazia Di Novacella** Pinot Grigio
Alto Adige, Italy 2017
- Priest Ranch** Sauvignon Blanc
Napa Valley, California 2016
- Domaine Michel Girard** Sancerre
Loire Valley, France 2017
- Ignios** Marmajuelo 🍷
Canary Islands, Spain 2012
- Sula** Chenin Blanc ☀️
Nashik, India 2016
- Lieu Dit** Chenin Blanc 2016
Santa Ynez Valley, California
- Paul Hobbs** Chardonnay ☀️
Napa Valley, California 2016
- Hanzell** 'Sebella' Chardonnay
Sonoma County, California 2015
- Liquid Farms** 'La Hermana' Chardonnay 🍷
Santa Maria Valley, California 2014
- Domain Alain Chavy** Puligny-Montrachet Chardonnay ☀️
Côtes-de-Beaune, France 2016

cocktails

- MAHARASHTRA MIXER**
Nigori Sake, Rancho Patel Mint, Carpano Antica, Pineapple Cordial, Angostura, Citrus
- INDIAN SUMMER**
Junmai Daiginjo Sake, Carpano Dry, Pineapple Shrub, Rosemary, Citrus
- BOMB BAE**
Spicy Junmai Sake, Watermelon Cocchi Americano, Citrus, Orange Bitters
- GEISHA IN LONDON**
Junmai Daiginjo Sake, House-Made Tonic, Juniper Tincture
- HIBISCUS PINK PEPPERCORN SPRITZ**
Cava, Honey, Hibiscus, Pink Peppercorn
- LAVENDER LEMON SPRITZ**
Cava, Lavender, Lemon
- TOKYO SUNSET**
Nigori Sake, Cocchi di Torino, Orange Shrub
- CLASSIC**
Vermouth, Angostura, Orange Bitters
- HOLY GHEE**
Local Basil, Cucumber, Ginger Vermouth, Junmai Daiginjo Sake, Agave, Lime

rosé

- 180 **Massaya** Rosé
Beqaa Valley, Lebanon 2016 10/38
- 35 **Lioco** 'Indica' Rosé 🍷
Mendocino County, California, 2016 48
- 14/54 **Figurère** 'Confidentielle' Rosé Blend 🍷
Côtes-de-Provence, France 2016 74
- 58 **red**
- Domaine Dupeuble** Gamay
Beaujolais, France 2016 10/38
- 10/38 **North Valley** Pinot Noir ☀️
Willamette Valley, Oregon 2016 13/50
- 60 **Martin Ray** Pinot Noir ☀️
Sonoma County, California 2016 55
- 83 **Bethel Heights** 'Aeolian' Pinot Noir
Eola-Amity Hills, Willamette Valley, Oregon 2013 84
- 138 **Sea Smoke** 'Southing' Pinot Noir
Santa Rita Hills, California 2015 150
- 54 **Vajra** Barbera d'Alba 🍷
Piedmont, Italy 2014 58
- 44 **Ochota Barrels** 'The Green Room' Grenache Syrah 🍷
McLaren Vale, South Australia 78
- 55 **La Spinetta** 'Casanova' Sangiovese ☀️
Chianti, Tuscany, Italy 2011 63
- Jean-Louis Chave** 'Mon Coeur' Syrah Blend ☀️
Côtes du Rhone, France 2015 52
- 13/50 **Altos de Luzón** Monastrell Blend ☀️
Jumilla, Spain 2012 42
- 13/50 **Tarapaca** Gran Reserva Carménère ✨
Maipo Valley, Chile 2015 12/46
- 54 **Ignios** Listan Negros ✨
Canary Islands, Spain 2014 54
- 10/38 **D.V. Catena** Tinto Historico Malbec Blend
Mendoza, Argentina 2014 13/50
- 65 **Broc Cellars** 'Vine Starr' Zinfandel ✨
Sonoma County, California 75
- 15/58 **Robert Biale** 'Black Chicken' Zinfandel ☀️
Napa Valley, California 2015 103
- 87 **Habit** Cabernet Franc
Santa Ynez Valley, California 2015 72
- 106 **Edge** Cabernet Sauvignon
Alexander Valley, California 2015 63
- 150 **Ancient Peaks** Cabernet Sauvignon ☀️
Paso Robles, California 2015 13/50
- Chappellet** Cabernet Sauvignon ☀️
Napa Valley, California 2015 173

beer

- 12 **PAAN WALA**
*Saison, J. Wakefield Brewery, Florida, 7%
Brewed for Ghee Indian Kitchen using mango, betel leaf, and lemon verbena from Chef Niven Patel's farm, Rancho Patel.* 9
- 12 **STILTSVILLE PILSNER**
Pilsner, Concrete Beach Brewery, Florida, 5.2% 8
- 12 **HAVANA LAGER**
Lager, Concrete Beach Brewery, Florida, 5.2% 8
- 12 **HOPS FOR TEACHER**
American IPA, J. Wakefield Brewery, Florida, 6.0% 8
- 12 **24TH ST. BROWN ALE**
American Brown Ale, J. Wakefield Brewery, Florida, 6.8% 8
- 11 **thirst quenchers**
- 11 **TONIC NO. 252**
Rancho Patel Lemongrass, Cinchona Bark, Citrus 6
- 11 **STRAWBERRY LASSI**
Knaus Berry Farm Strawberries, House-made Yogurt, Cardamom 5
- 11 **STRAWBERRY SODA**
Strawberry, Citrus, Cardamom, Honey 6
- 11 **JALIMA POP**
Golden Berries, Cilantro Berries, Lime 6
- 12 **WATERMELON SODA**
Watermelon, Lime Cordial 6
- R.P.T.**
Rancho Patel Lemongrass, Mint, Coriander, Grapefruit O.S. 6