

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

AVOCADO TUNA BHEL GF
rancho tomato + puffed rice + charred vegetables 13

DAHI VADA V
lentil fritter + date chutney + yogurt 7

PANI PURI VEGAN
sprouted moong + beets + green juice 9

RANCHO PATEL CUCUMBER GF, VEGAN, SEASONAL
cilantro + lime + peanuts 7

CRISPY CAULIFLOWER GF, V
paneer + pickled shiitake + lettuce 13

SHORTRIB UTTAPAM GF
roasted tomato + coconut + dal 13

BACKYARD PAKORA GF, VEGAN, SEASONAL
calabaza + tamarind date chutney 9

LAMB SAMOSA
green mango + mango chutney 14

VEGGIE SAMOSA V
cabbage + peas + tamarind-date chutney 9

GRILL

GRILLED SPANISH OCTOPUS
potato cauliflower bharta 20

RANCHO PATEL CARROTS GF, VEGAN, SEASONAL
lime + cumin + cilantro 9

INDIAN STREET CORN GF, V
chili lime butter + crispy garlic + scallions 6

STEAMED YELLOWTAIL SNAPPER GF
mint-cilantro chutney + coconut 30

CHARRED RIBS GF
cranberry chutney + scallion 14

VADOUVAN LAMB CHOPS
calabaza squash + yogurt + lime 23

BASMATI RICE

LAMB KEEMA BIRYANI GF
pistachio + mint + red onion 13

STEAMED RICE GF
cumin + ghee 4

LEMON RICE GF, VEGAN
sweet onions + peanuts 5

BROWN BASMATI RICE & QUINOA GF, VEGAN
cinnamon + cashew + lentil 7

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 V
kabocha squash + cashew + golden raisin 14

CHICKEN TIKKA MASALA GF
heirloom tomato + roasted pepper 15

SAAG PANEER V, GF SEASONAL
rancho patel fenugreek + spinach + turmeric 15

KERALA BEEF CURRY GF
coconut + curry leaf + red onion 16

SMOKED LAMB SHANK GF
chickpeas + herbs 21

KEY WEST PINK SHRIMP GF
coconut moilee sauce + basmati grits 19

TUMERIC MARINATED YELLOWJACK GF
mustard seeds + potato + tomato broth 26

MAINE MUSSELS CURRY GF
tomato + fenugreek + cilantro + garlic ghee 14

ROASTED DUCK BREAST GF
malvani curry + turnip greens + coconut 20

VEGETABLES

"PACHADI"

RANCHO PATEL VEGETABLE SALAD GF, VEGAN, SEASONAL
tomato + turnips + lettuce + beets + peanuts 9

RANCHO PATEL BABY EGGPLANT GF, VEGAN
yukon potato + heirloom tomato 9

MOTHER EARTH FARMS TURNIP GF, V SEASONAL
miso ghee + lemon + curry leaf 10

CHANA MASALA GF, VEGAN
red onion + avocado 8

RANCHO PATEL BEETS GF, VEGAN, SEASONAL
cashew butter + kokum vinaigrette 9

BRUSSEL SPROUTS GF, V
channa dal + tomato + mustard seeds 10

STEAMED GREEN MILLET V
cilantro + sev 10

BREADS

GRAIN NAAN V 4

GARLIC NAAN V 5

GHOST PEPPER CHEDDAR NAAN V 6

PARATHA V 5

WHITE TRUFFLE PORCINI PARATHA V 8

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 | eel, Pure. Pronounced as ghi.

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

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

rosé

Massaya Rosé Beqaa Valley, Lebanon 2016	10/38
Figuiere 'Confidentielle Rosé Blend Côtes de Provence, France 2016	74
Railsback Frères 'Les Rascllasses' Rosé Santa Ynez Valley, California 2016	55

white

Villa Wolf Riesling 🍷 Pfalz, Germany 2015	9/34
A. Christmann Riesling Pfalz, Germany 2014	60
Elk Cove Pinot Gris 🍷☀️ Willamette Valley, Oregon 2016	12/47
Loimer Gruner Veltliner 🌱 Langenlois, Austria 2015	46
Paul Hobbs Chardonnay Sonoma Costa, California 2016	15/58
Priest Ranch Sauvignon Blanc ☀️ Napa Valley, California 2016	13/51
Sula Chenin Blanc ☀️ Nashik, India 2016	10/38
Domaine Michael Girard & Fils Sancerre Blanc Loire, France 2017	55
Stagard Gruner Veltliner Kremstal, Austria 2015	56
Ignios Marmajuelo 🍷 Canary Islands, Spain 2012	54
Lieu Dit Chenin Blanc Santa ynez Valley, California 2016	67
Liquid Farms 'La Hermana' Chardonnay 🍷 Santa Maria Valley, California 2014	106
Clemens Busch GG 'Marienburg Rothenpfad' Riesling 🌱 Mosel, Germany 2013	138
Alain Chavy 'Chassagne Montrechet' Chardonnay Burgundy, France 2014	176

thirst quenchers

TONIC NO. 252 <i>Rancho Patel Lemongrass, Cinchona Bark, Citrus</i>	7
STRAWBERRY LASSI <i>Housemade Yogurt, Cardamom, Vanilla Bean</i>	7
STRAWBERRY SODA <i>Strawberry, Citrus, Cardamom, Honey</i>	7
BEET ELIXIR <i>Vanilla Bean, Beets, Citrus, Spices</i>	7
R.P.T <i>Rancho Patel Lemongrass, Mint, Coriander, Grapefruit O.S</i>	4
HOT CHAI <i>Ginger, Cardamom, Lemongrass</i>	4

beer

TAJ MAHAL <i>Lager, United Breweries, India, 4.5%</i>	6
PAAN WALA <i>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.</i>	9
HOPS FOR TEACHER ON DRAFT <i>American IPA, J Wakefield Brewery, Florida 6.0%</i>	9
INDEPENDENT <i>Pilsner, Coppertail Brewing, Florida 5.5%</i>	7
BROOKLYN LAGER <i>American Lager, Brooklyn Brewing, New York, 5.2%</i>	7
HAVANA LAGER <i>American Lager, Concrete Beach Brewery, Florida 5.2%</i>	5
TANGERICA <i>Wheat Indian Pale Ale, Concrete Beach Brewery, Florida 6.5 %</i>	5
UFO PINEAPPLE <i>Hefeweizen, Harpoon Brewery, Massachusetts 5.2 %</i>	5

Sustainable ☀️

Organic 🍷

Biodynamic 🌱

bubbles

Laurent Perrier Brut Rose ☀️ Champagne, France NV	180
Laurent Perrier La Cuvée Brut Half-Bottle ☀️ Champagne, France NV	35
Llopert Brut Reserva Cava 🌱 Catalonia, Spain 2014	14/50
Loimer Brut Rose 🍷 Kamptal, Austria, NV	58

red

Domaine Dupeuble Beaujolais Beaujolais, France 2016	10/38
Martin Ray Pinot Noir Sonoma Valley, California 2016	55
Bethel Heights 'Aeolian' Pinot Noir Eola-Amity Hills, Willamette Valley, Oregon 2013	84
North Valley Pinot Noir Willamette Valley 2016	13/47
Altos de Luzon Mouvredre blend Jumilla, Spain 2012	42
Ignios Listan Negros 🌱 Canary Islands, Spain 2012	54
Vajra Barbera d' Alba 🍷 Piedmont, Italy 2015	58
Habit Cabernet Franc Santa Ynez Valley, California 2015	72
Edge Cabernet Sauvignon Alexander Valley, California 2015	63
Ancient Peaks Cabernet Sauvignon ☀️ Paso Robles, California 2015	13/50
Jean-Louis Chave 'Mon Coeur' Syrah Blend ☀️ Côtes du Rhone, France 2016	57
Tarapaca Gran Reserva Carmenere Maipo Valley, Chile 2015	12/46
Broc Cellars Vine Starr Zinfandel 🍷 Sonoma Valley, California 2016	76
Robert Biale 'Black Chicken' Zinfandel ☀️ Napa Valley, California 2015	99
Chappellet Cabernet Sauvignon 🍷 Napa Valley, California 2013	170
Casanova Della Spinetta Riserva Chianti ☀️ Tuscany, Italy 2011	63
Tinto Historico Catena Malbec Mendoza, Argentina 2014	13/46

cocktails

MAHARASHTRA MIXER <i>Nigori Sake, Carpano Antica, Angostura, Pineapple Cordial, Citrus</i>	12
BOMB-BAE <i>Spicy Sake, Watermelon Cocchi, Orange Bitters, Citrus</i>	12
INDIAN SUMMER <i>Junmai Daiginjo Sake, Carpano Dry, Pineapple Shrub Rosemary, Citrus</i>	12
GEISHA IN LONDON <i>Junmai Daiginjo Sake, House-Made Tonic, Juniper Tincture</i>	12
HIBISCUS PINK PEPPERCORN SPRITZ <i>Cava, Honey, Hibiscus, Pink Peppercorn</i>	11
LAVENDER LEMON SPRITZ <i>Cava, Lavender, Lemon</i>	11
TOKYO SUNSET <i>Nigori Sake, Cocchi di Torino, Orange Shrub</i>	11
HOLY GHEE <i>District Holy Basil, Junmai Daiginjo Sake, Ginger Vermouth, Citrus</i>	12
THE CLASSIC <i>Vermouth, Angostura & Orange Bitters</i>	12