

## FAMILY-STYLE TASTING MENU

THREE COURSES  
served for the entire table  
55 per person

supplement smoked lamb neck 25

add wine pairing  
30 per person



### SNACKS

AVOCADO TUNA BHEL **V**  
rancho tomato + puffed rice +  
charred vegetables 13

CRISPY CAULIFLOWER **VEGAN**  
paneer + pickled shiitake + lettuce 13

BACKYARD PAKORA **GF,VEGAN**  
taro leaf + sweet onion + calabaza 9

SHORTRIB UTTAPAM **GF**  
roasted tomato + coconut + dal 13

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

SMOKED DUCK CONFIT SAMOSA  
green mango + cranberry chutney 14

GUJARATI COCONUT PETIS **VEGAN**  
green mango + tamarind + peanuts 9

DAHI VADA **V**  
Lentil fritter + date chutney + yogurt 7

### GRILL

WHOLE SNAPPER **GF**  
mint-cilantro chutney + coconut 36

VADOUVAN LAMB CHOPS  
calabaza squash + yogurt + lime 22

CHARRED RIBS **GF**  
cranberry chutney + scallion 14

SWEET CORN **GF,V**  
green chutney + smoked paneer 9

### BASMATI RICE

STEAMED RICE **GF**  
cumin + ghee 4

LEMON RICE **GF,VEGAN**  
sweet onions + peanuts 5

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

LAMB SHANK BIRYANI **GF**  
mushroom + pistachio 14

### ACCOMPANIMENTS

PICKLES & CHUTNEY **GF,VEGAN** 5

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

### CURRIES

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

TURKEY KOFTA  
spinach saag + cranberry 15

PANEER **V,GF**  
broccoli + fenugreek + heirloom tomato 14

SMOKED LAMB NECK **GF**  
chickpeas + herbs 35

KEY WEST PINK SHRIMP **GF**  
coconut moilee sauce + basmati grits 18

TUMERIC MARINATED RED SNAPPER **GF**  
mustard seeds + potato + tomato broth 23

LOCAL EGG CURRY **V**  
kashmiri chilli + fenugreek +  
heirloom tomato 14

### VEGETABLES

PACHADI **GF,VEGAN**  
raw vegetables + tomato + penuts 9

BABY EGGPLANT **GF,VEGAN**  
yukon potato + heirloom tomato 9

CHANNA MASALA **GF,VEGAN**  
black tea + ginger + avocado 8

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

STEAMED GREEN MILLET **V**  
cilantro + sev 10

YOGURT KADHI OKRA **GF,V**  
cucumber + curry leaf 9

### BREADS

GRAIN NAAN **V** 4

GARLIC NAAN **V** 5

GHOST PEPPER CHEDDAR NAAN **V** 6

WHITE TRUFFLE PARATHA **V** 8

Ghee | *ghī*, Pure. Pronounced as *ghī*.  
Start the day by lighting a ghee lamp, say a prayer.

\*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 (VEG)