

Sample Indian Menu

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

First Course (Choose 1):

- Muhummara - Roasted red pepper and walnut dip; served with seasonal vegetables and crackers. (V, GF w/o crackers, VE)
- Babaganoush - Fire-roasted eggplant, tahini, lemon; served with naan. (V, GFw/o naan, VE)
- Chicken Wings - Pomegranate, Sriracha, and Mint. (GF)
- Mango-Chile-Lime Lassi - Blended with tangy yogurt. (V, GF)
- Halloumi fries - Beet chutney dipping sauce, pomegranates, mint. (V, GF)

Second Course (Choose 1):

- Cucumber-Lychee Gazpacho - Mint, cilantro, Greek yogurt, feta crostini. (V, GF w/o crostini)
- Strawberry-Blackberry Salad - Balsamic-cardamom dressing, mint. (V, GF, VE)
- Aloo Gobi - Cauliflower and potatoes sauteed in a ginger-garlic curry sauce. (V, GF, VE)
- Spinach-apple salad - Toasted pistachio-garlic dressing, celeriac. (V, GF, VE)
- Thai Red Curry Mac 'n' Cheese - Cavatappi, Monterey Jack, cheddar, breadcrumbs. (V)
- Summer Squash with Turmeric Butter - Cilantro, honey, hazelnuts. (V, GF)
- Caprese Salad - Roasted mango dressing, heirloom tomatoes, red onions, stracciatella, cilantro. (V, GF)

Third Course (Choose 1):

- Chicken Tikka Masala - Ginger Garlic marinated chicken, creamy and spiced tomato-based sauce; served with naan and rice. (GF w/o naan)
- Butter Chicken - garam masala, fenugreek, cashews; served with naan and rice. (GF w/o naan)

-Saag Paneer - Savory stew of leafy greens, marinated and pan fried paneer, cream, ginger, garlic, and garam masala; served with naan and rice. (V, GF w/o naan)

-Meatball curry - Spiced meatballs, tomato-shallot-mustard seed curry sauce; served with naan and rice. (GF w/o naan)

-Ground Lamb Kofta Kebabs - Pomegranate glaze, Bengali-spiced potatoes, Persian cucumber raita; served with naan. (GF w/o naan)

-Red Lentil Curry - Fresh turmeric and ginger, spices, coconut milk, almonds; Served with naan and vegan raita. (V, GF w/o naan, VE)

-Braised Indian Chickpea Stew – Cabbage, warming spices, carrots, sultanas; Served with naan and vegan raita. (V, GF w/o naan, VE)

-Malai Kofta – Crisp dumplings in a creamy, spiced curry; Served with naan and vegan raita. (V, GF w/o naan, VE)

Fourth Course (Choose 1):

-Blackberry-Ginger Clafouti - Ginger, garam masala, whipped cream. (V, GF)

-Indian Rice Pudding - Basmati rice, cardamom, rose water, pistachios. (V, GF)

-Vanilla ice cream, garam masala and ginger chocolate sauce, Big Sur sea salt. (V, GF)

-Rose, cardamom, and pistachio ice cream. (V, GF)

-Pistachio, Cardamom, and Saffron Shortbread Cookies. (V)

-Rasmalai Cake – Saffron, cardamom, cashew milk, pistachios. (V, GF, VE)