

OLD MONK

CONTEMPORARY INDIAN SOUL FOOD

Old Monk is a modern interpretation of a culinary tradition anchored in a rich history. Our food honors those roots, showcasing the rich and colorful flavors of India in new ways that harmonize with the local farms and seasonal ingredients found in New York's greenmarkets.

175 Avenue B New York, NY 10009
646.559.2922
www.oldmonknyc.com

COME TOGETHER

GOAT CHEESE NAAN	9
<i>pumpkin & melon seeds/pickled yogurt dip</i>	
WILD RICE JHAAL MOORI	11
<i>puffed wild rice/wasabi peas/tamarind & mint</i>	
PAAPDI CHAAT	11
<i>semolina crisps/seasoned chickpeas/savory yogurt/tangy chutney</i>	
IYENGER PONGAL	12
<i>crispy lentil risotto/tomato chutney</i>	
TIKKI TRIO	12
<i>spinach croquette/beet cutlet/battered potato dumpling/seasonal chutneys</i>	

STAY A WHILE

accompanied with basmati rice & homestyle lentils

DESI BUTTER CHICKEN	22
<i>tandoor fired chicken tikkas/creamy tomato sauce/fenugreek</i>	
DHABA TANDOORI MURGHI	23
<i>twelve spice marinade/tandoor fired/bone-in half chicken</i>	
LAMB NILGIRI KORMA	25
<i>free range lamb/minty cream sauce</i>	
TELLICHERRY PEPPER BEEF	27
<i>fork tender diced flank steak/peppercorn jus/curry leaves</i>	
OLD MONK RUM LAMB CHOPS	29
<i>ginger & rum marinade/tandoor grilled</i>	
COCONUT CURRIED PRAWNS	27
<i>coconut milk/ginger/turmeric</i>	

SHARE THE LOVE

CHANA PINDI	14	TANDOORI BREAD BASKET	12
<i>stewed chickpeas</i>		<i>naan/paratha/garlic naan</i>	
LANGAR WALI DAL	14	BUTTER NAAN	5
<i>slow cooked lentils/simmered overnight</i>		<i>tandoor fired/unbleached flour/ghee</i>	
OKRA FRIES	14	CAROM PARATHA	7
<i>thinly sliced crispy okra/seasoned mango powder</i>		<i>whole wheat durum milled flour/caraway seeds</i>	
MOOLI PACHDI	7	MISSI ROTI	6
<i>tempered savory greek yogurt with daikon</i>		<i>lentil flour (gluten free)</i>	
VEGETABLE PULAO	8		
<i>basmati rice/seasonal vegetables</i>			

DHARAMSHALA MOMOS	13
<i>tibetan style steamed pork dumplings/garlic chili sambal</i>	
CHICKEN ACHARI TIKKA	13
<i>tandoor fired/mustard oil/five spice marinade/mint chutney</i>	
HONEY CHILI CHICKEN	13
<i>sambal olek/ginger soy/honey</i>	
PRAWN BALCHAO	16
<i>tomato chili shrimp/pickling spices</i>	

MAHI-MAHI GOAN CURRY	25
<i>mahi-mahi fillets/coconut/goan sauce</i>	
ANJEER KOFTA	20
<i>creamy fig & paneer cheese dumplings/saffron sauce</i>	
PUNJABI POWER GREENS	19
<i>spinach/broccoli rabe/mustard greens</i>	
SWEET 'N' SOUR BABY EGGPLANT	19
<i>baby eggplant/tamarind/peanut/sesame</i>	
SINDHI KADHI	18
<i>greenmarket inspired seasonal vegetable stew</i>	

YOU'RE IN GOOD HANDS

*chef's special 4 course family style feast
58 per person
recommended for parties of four or more*

SWEET SEND-OFF

KULFI FALUDA	10
<i>saffron milk reduction popsicle hopper strings/rose syrup</i>	
GULAB JAMUN	8
<i>honey dumplings</i>	
MANGO CREMA	9
<i>with seasonal berries</i>	

Any dietary preferences and allergy restrictions will be accommodated to the best of our ability