

AUGUST 1 FIVE

SMALL PLATES & SALADS

Kale Salad*

\$11.00

mixed greens, roasted cumin, dry ginger, sunflower seeds, crispy peas

**tandoori shrimp (\$4) / chicken (\$3) / paneer (\$3)*

Beet & Citrus Salad*

\$11.00

romaine lettuce, cilantro, lemon, orange, pistachio, goat cheese

**tandoori shrimp (\$4) / chicken (\$3) / paneer (\$3)*

Trio of Samosas

\$9.00

pea & potato, butternut squash & raisin, cheese & mushroom

Chicken Kebab

\$13.00

cardamom, cashew paste, cheese, cilantro

Arancini

\$10.00

rice, lentils, goat cheese, seasonal Indian pickle

Trio of Naans **\$9.00**

cheese & basil, potato & sage, minced bison

SANDWICHES & BREADS

Bison Keema Pao **\$14.00**

ground bison, caramelized onion, tomato

Vegetable Slider **\$10.00**

beet, caramelized onion, tamarind & dates

WRAPS (comes with a seasonally rotating side of daal or raita)

Pork Belly* **\$13.00**

cumin, ginger, tomato

**Add fried egg (\$1.50) and bacon (\$2.50)*

Chicken Tikka* **\$13.00**

cardamom, cashew paste, cheese, cilantro

**Add fried egg (\$1.50) and bacon (\$2.50)*

Paneer Tikka / Seasonal Vegetables* **\$13.00**

red chili paste, yogurt, mint

**Add fried egg (\$1.50) and bacon (\$2.50)*

RICE PLATE (Choice of Brown or Tomato Rice) - comes with a seasonally rotating side of daal or raita

Pork Belly* **\$13.00**

cumin, ginger, tomato

**Add fried egg (\$1.50) and bacon (\$2.50)*

Chicken Tikka* **\$13.00**

cardamom, cashew paste, cheese, cilantro

**Add fried egg (\$1.50) and bacon (\$2.50)*

Paneer Tikka / Seasonal Vegetables*

\$13.00

red chili paste, yogurt, mint

**Add fried egg (\$1.50) and bacon (\$2.50)*

SIDES & CONDIMENTS

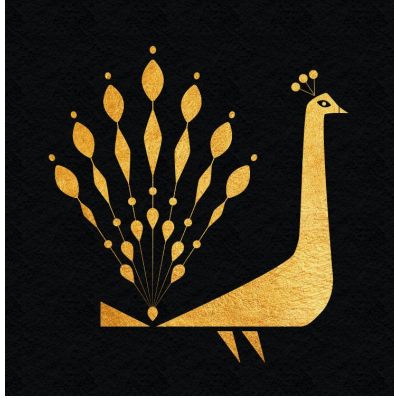
House Daal - \$6.00

Saffron/Brown rice - \$4.00

Bread - \$3.00

House Chutneys - \$3.00

Raita - \$4.00



AUGUST 1 FIVE

SMALL PLATES

Pork Belly **\$11.00**
cumin, ginger, wheat paratha

Crispy Chicken **\$9.00**
red Kashmiri chili, garlic, garam masala, tomato

Bori Shrimp **\$14.00**
rice, panko, egg, cranberry chutney

Papaddum **\$8.00**
lentil crisps, peanuts, radish, cilantro, chili

Palak chaat **\$8.00**
baby spinach, garbanzo, rock salt, tamarind, yogurt

Gol Guppa Flight	\$8.00
wheat shells, chaat masala, potato (water: grape, tamarind, mint-cilantro, mango, fruit punch)	

Kale Salad	\$11.00
mixed greens, roasted cumin, dry ginger, sunflower seeds, crispy peas	

Beet & Citrus Salad	\$11.00
romaine lettuce, cilantro, lemon, orange, pistachio, goat cheese	

Chicken Kebab	\$13.00
cardamom, cashew paste, cheese, cilantro	

Pepper Chicken	\$15.00
mustard seeds, curry leaves, crushed black pepper, rice & lentil crepes	

Bison Keema	\$14.00
ground bison, caramelized onion, tomato	

Pork Spare Ribs	\$13.00
ginger, garlic, jaggery, vinegar	

Paneer Kebab	\$11.00
red chili paste, yogurt, mint	

Arancini	\$10.00
rice, lentils, goat cheese, seasonal Indian pickle	

Trio of Naans	\$9.00
cheese & basil, potato & sage, minced bison	

Trio of Samosas	\$9.00

pea & potato, butternut squash & raisin, cheese & mushroom

Dhokla

\$8.00

chickpea flour, fresh coconut flakes, mustard seeds, cilantro

Dahi Chaat

\$8.00

yogurt, chickpeas vermicelli, mint, tamarind chutney

PATIALA PLATES/ENTREES

Tandoori Sea Bass

\$29.00

lemon zest, yogurt, dill, buckwheat

Lamb Chops

\$32.00

cashew paste, yogurt, cheese, mace & cardamom

Filet Mignon

\$39.00

clove, cinnamon, ginger & garlic

Lobster

\$34.00

mustard seeds, lemon, curry leaves, coconut milk, salad

Lamb Shank

\$29.00

red chili, cloves, tomato, caramelized onion

Chicken Biryani

\$19.00

basmati rice, saffron, yogurt, aromatic spice blend

Vegetable Biryani

\$17.00

seasonal vegetables, basmati rice, saffron, yogurt, aromatic spice blend

Soy Kofta**\$17.00**

soy, monterey jack cheese, melon seeds, tomato, fenugreek

Paneer**\$19.00**

mint, pistachio, fenugreek

SIDES & CONDIMENTS

House Daal - \$6.00

Saffron/Brown rice - \$4.00

Bread - \$3.00

House Chutneys - \$3.00

Raita - \$4.00