

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

PAV BHAJI **V**
cauliflower + peas + tomato + potato bun 11

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

SMOKED CHICKEN SAMOSA
green mango + cilantro chutney 12

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

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

GRILL

STEAMED WHOLE SNAPPER **GF**
mint-cilantro chutney + coconut 30

VADOUVAN LAMB CHOPS
farro verde + apricot + almond 20

CHARRED RIBS **GF**
meyer lemon pickle + 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

LAMB KOFTA
cashew + raisins + spinach 16

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

ACHARI KEY WEST PINK SHRIMP **GF**
bamboo rice + spinach 18

TUMERIC MARINATED ROCK SEABASS **GF**
mustard seeds + potato + tomato broth 21

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

VEGETABLES

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

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

BABY SPINACH **GF,V**
moth beans + cumin 9

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

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

WHOLE CAULIFLOWER **GF,V**
tomato cashew sauce + cheddar 16

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)