

BREADS & CHUTNEYS



STUFFED BREADS

Cheddar Cheese Kulcha \$10 | Bacon Naan \$12

CHUTNEYS

- Tomato Kalonji \$4
- Lemon \$3
- Spicy Chilli \$3
- Mango Chutney \$4
- Tamarind \$3
- Mint Cilantro \$3
- 3 Sampler \$7
- Bhoondi Raita \$6

BREADS

- Sourdough Naan \$4
- Rosemary Naan \$4
- Whole Wheat Roti \$3
- Garlic Naan \$4
- Tingmo \$4
- Pao \$2

SMALL PLATES (CHOTA)

- Heirloom Radishes & Cucumber
Salt and Chat Masala \$7
- Heirloom Tomatoes
Kadai Masala, Ginger and Holy Basil \$13
- Roasted Green Chickpea Chat
Sweet Onions, Chillies and Tamarind \$12
- Baby Pea Tendrils & Fenugreek Leaves
Lime, Honey and Peanuts \$14
- Buratta
Sea Island Peas 'Ma Ki Dal' \$17
- Squash Blossom Pakoras Goat Cheese Stuffed
Boodies Ketchup \$14
- Bombay Wada Pao
Tamarind and Mint Chutneys \$9
- Shishito Pakoras
Chickpea Battered, Peanuts and Cilantro \$14

- Scrambled Eggs Patia
Caramelized Onions, Ginger, Cilantro \$12
- Egg Kejriwal
Cheddar Cheese, Garlic Chutney \$13
- Fluke Ceviche
Green Mango, Heart of Palm Kokum Saar \$17
- Stuffed Calamari
Chillies Fry \$14
- Baked Surf Clams
Coconut and Goan Spices \$14
- Black Pepper Shrimp
Tandoor Fired, Fresh Lime Juice \$15
- Chicken Liver Masala
Toasted Pao \$13
- Tandoori Quail
Black Pepper and Lime \$12

LARGE PLATES (BADA)

North Atlantic Sea Bream
Rechado Stuffed \$27

Kerala Style Banana Leaf Skate
Coconut, Tomatoes and Chillies \$23

Curry Leaf Chicken Tikka
Lemon Chutney \$24

Pork Ribs Vindaloo
Chillies, Garlic and Vinegar \$25

Upma Polenta
Wild Mushrooms and Peas \$24

Rice Flaked Halibut
Watermelon Curry \$29

Baby Shrimp and Squid
Savian Biryani, Squid Ink, Cilantro
\$25

Hyderabadi Goat Roast
Greenmarket Kachumber \$31

Elysian Fields Lamb Roganjosh
Potato Bharta \$29

PATIALA (FOR 2 OR MORE)

Black Spiced Chicken
*Kokum Jus, Boodies Sunday Basmati Pilaf
and Zucchini Chilifry* \$59

Goan Choriz & Bacon Biryani
*Fried Eggs, Baby Potatoes and
Cippolini Onions* \$57

VEGETABLES & STARCHES

Dal \$8

Aloo Mutter \$14

Kashmiri Style Greens \$11

Summer String Beans with Lentils \$14

Spiced Corn with Lime \$13

Summer Squash Bhartha \$12

Poha Pilaf \$9

Boodies Sunday Pilaf \$7

“French Fries”
Coconut, Garlic and Chillies \$9

Chef/Owner *Floyd Cardoz*

Chef de Cuisine *Zia Sheikh*