










Musaafer



SEAFOOD

- CORN CEVICHE***  **can be made gluten free** 26
cured escolar, charred corn, coconut sauce, mirch leche de tigre, corn chaat
- TUNA PAPAD***  **can be made sesame free** 36
ahi tuna, achar emulsion, karvanda, sesame
- BAKED OYSTER** (1/2 dozen) | add oyster \$6 **can be made gluten free** 36
palak paneer rockefeller; toasted brioche
- MITHU'S CORIANDER SHRIMP**  **can be made gluten free** 28
coconut, cilantro, shallots, turmeric, curry leaf; copra pav | add shrimp \$4 | add copra pav \$7
- OCTOPUS**   **can be made nut free** 36
tandoori octopus, tandoori gobhi macaron, purple potato puree | add extra macaron \$4
- CAVIAR** 50
kaluga gold, crispy beet discs, habenero emulsion, crème fraîche







POULTRY & MEAT

- CHIPOTLE CHICKEN TIKKA**   **can be made gluten , nut and sesame free** 26
chipotle yoghurt marinade, habanero emulsion, char-grilled chicken morsels,
spiced rice papad, mint chutney | add piece \$7
- CHAANP**  **can be made sesame free** 44
lamb chops, coriander, chili, crème fraîche, beetroot dust, eggplant | add piece \$16
- NIHARI BIRRIA TACO**  25
slow-cooked pulled lamb shank, Indian cheddar, red onion; bone marrow consommé | add piece \$13

VEGETARIAN

- PAANI PURI**  **can be made dairy free** 19
spiced potato & chickpea; 5 fillings | add puri piece \$2 | add 1 filling \$2
- LYCHEE CEVICHE**  26
cured lychee, yuzu coconut sauce, homemade tooti frooti, crispy corn
- CAULIFLOWER & BROCCOLI**   **can be made gluten dairy and sesame free** 26
char-grilled broccoli, black aioli, cauliflower pakora, broccolini capers, pickled onion
| add broccoli \$6 | add cauliflower \$6
- MASALA PAPAD**   **can be made sesame free** 33
red pepper & avocado, achar emulsion, karvanda, sesame
- BLACK ONION**    **can be made sesame free** 26
white onion ring, spiced potatoes, black garlic emulsion; mint and tamarind chutney | add piece \$13
- CHENA DAHI VADA CHAAT**  26
milk curd dumplings, sweet yoghurt, tamarind, mint, pomegranate, black aioli

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical problems



 sesame allergy |  vegetarian |  vegan |  gluten free |  dairy free |  contains nuts

Please note that for parties of six or more, a gratuity of 20% will be included.











POULTRY & MEAT

- KOMBDI VADE**  **can be made gluten, nut, dairy and sesame free** 40
chicken breast, cucumber ribbons, red chili thecha cheese stick, coconut; cucumber vada | add piece \$5
- BUTTER CHICKEN EXPERIENCE**   42
tomato and tomatillo, fenugreek, cashew
- LAAL MAAS**  44
smoked baby goat meat, mathania chili, freeze dried garlic, millet brittle
- RIZALA**   45
lamb kofta, rose petal, brown onion, serrano, cilantro | add kofta +\$12
- DUM KI RIBS**  **can be made gluten free** 49
beef short ribs, rosewater, cashew, chironji, shishito pepper, golden onions
- BEEF VINDALOO**  **can be made gluten and sesame free** 80
fillet mignon (8 ounce), shallots, vindaloo sauce, roasted sesame and onion dressing; beef chili fried rice
- LAMB CHOP SUFIYANI BIRYANI**  48
aged basmati, lamb chop, saffron; burani raita



SEAFOOD

- MALVANI FISH CURRY**  **can be made gluten free** 52
chilean sea bass, kokum, coconut, cilantro, kashmiri byadgi chili
- KHASI BLACK SESAME COD**  46
khasi black sesame, white miso, ginger congee, bok choy, crispy shallot, golden garlic

VEGETARIAN

- PALAK PANEER**  **can be made gluten free** 35
spinach, cottage cheese, garlic | add paneer \$14
- PANEER RIZALA**   **can be made gluten free** 35
cottage cheese, rose petal, brown onion, serrano, cilantro | add paneer \$14
- SQUASH BLOSSOMS**  **can be made vegan and gluten free** 32
spiced butternut squash stuffed blossoms, green pea tikki, onion tomato sauce | add piece \$7
- DAL MUSAAFER**   23
72- hour slow- cooked black lentil, tomato, smoked chili
- DAL MURADABADI**   **can be made vegan** 25
moong dal crisp, red onion, muradabadi masala, ghee, chopped cilantro
- JACKFRUIT BIRYANI**   35
jackfruit, potato, basmati; burani raita

SIDES

- BAINGAN BHARTA**   **can be made gluten and sesame free** 18
roasted eggplant mash, onion, tomato, sesame, crispy eggplant skin
- BRUSSELS SPROUTS**   15
sautéed sprouts, sesame dressing, crispy garlic
- CHATPATI SERRANO**     7
roasted serrano, lime, chat masala, dry mango
- LACHHA ONIONS**    7
- AGED BASMATI RICE**    8
- CARAMELIZED ONION & CUMIN RICE**   14

BREADS

| | | | | | | | |
|---------------|---|----------------|----|-------------|---|--------------|---|
| Plain Naan | 7 | Cheese Kulcha | 18 | Garlic Naan | 7 | Nimbu Naan | 9 |
| Butter Naan | 7 | Lachha Paratha | 9 | Bullet Naan | 8 | Roomali Roti | 9 |
| Tandoori Roti | 7 | | | | | | |

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