











Musaafar



SEAFOOD

- SCALLOP CEVICHE***  **can be made gluten free** 26
scallop carpaccio, shallot ginger dressing, green apple and cilantro water, citrus segments
- 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

- CHICKEN TIKKA SEEKH**  **can be made nut free** 28
char-grilled chicken mince, spiced yogurt, radish, flavor bomb, makhani sauce | add piece \$6
- 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
- DUCK ROAST KULCHA**   **can be made dairy free and nut free** 28
roasted duck mince, fennel, green apple murabba, almond flakes, sundried tomatoes

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
- PANEER TIKKA**   26
char-grilled cottage cheese, panner burji, daikon, milk papad, mint chutney
| add paneer \$12 | add milk papad \$4
- 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

*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

- CHICKEN XACUTI**  **can be made gluten and nut free** 40
chargrilled Cornish hen, xacuti mash potatoes, cashew crumble
- BUTTER CHICKEN EXPERIENCE**   42
tomato and tomatillo, fenugreek, cashew
- LAAL MAAS**  44
smoked goat meat, mathania chili, freeze dried garlic, millet brittle
- WINTER NIHARI**  45
lamb shank, long pepper, serrano, mint, ginger
- DUM KI RIBS**  **can be made gluten free** 49
beef short ribs, rosewater, cashew, chironji, shishito pepper, golden onions | add beef ribs \$20
- 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
- SEAFOOD KHICHADI**   65
Ecuadorian shrimp, prawn head crumble, shrimp pickle, prawn moori, mussels, fennel murabba, tobiko

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
- ALOO METHI**   **can be made gluten free** 32
crispy potato disc, fenugreek, garlic tomato chutney | add potato disc \$10
- KELA KOFTA**    32
plantain, pistachio, apricot, tomatoes, curry leaf, coconut crisp | add kofta \$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** 20
roasted eggplant mash, onion, tomato, sesame, crispy eggplant skin
- COCONUT MALAI SABJEE**   20
tendor coconut, red onion, bell pepper, coconut mousse
- CHATPATI SERRANO**     7
roasted serrano, lime, chat masala, dry mango
- LACHHA ONIONS**    7
- AGED BASMATI RICE**    8
- CAMELIZED ONION & CUMIN RICE**   14
- BEEF CHILI FRIED RICE**   22

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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