

TAPAS

- *Vegetables* -

Shishito Peppers - Sprinkled with Himalayan black salt	7
Grilled Eggplant - Flavored with aromatic spices	7
Achari Mushrooms – Seasoned with garam masala and achari spice blend	8
Vegetable Samosa - Puff pastry filled with savory vegetables	5
Cauliflower Tikki - Our variation of the classic aloo tikki	7
Crispy Okra - Topped with toasted fennel and herbs	8
Beetroot Croquet - Beetroot and potato crispy croquets	7

- *Meats* -

Chicken Bites – Boneless bite-size pieces topped with roasted green chilies and garlic	9
Chicken liver - Grilled and sautéed with pepper, mustard seeds, and curry leaves	9
Wings - Tandoori grilled	9
Scotch Egg - Soft-boiled egg encased in a spiced minced lamb meatball	10
Kerala Beef - Marinated with yogurt, onions, pepper, and cardamom	9
Spicy Chicken Sausage - Seasoned with a blend of aromatic herbs and spices	9
Home Style Pork Sausage – Seasoned with a blend of aromatic herbs and spices	10
Lamb Meatball - Succulent lamb meatballs in our house sauce	11
Chicken Chaat - Our variation of the classic Mumbai street food	10
Lamb Samosa - Ground lamb in a savory puff pastry	7

- *Seafood* -

Mangalore Clams - Coconut, green chilies, lime, and house sauce	11
Fish Bites - Ginger, garlic, turmeric and lime	9
Crab Cake - Chilies, ginger and garlic	12
Grilled Argentinian Shrimp – Turmeric, mustard seeds, curry leaves, and green apple	12
Shrimp Koliwada - Spicy battered shrimp in peppers and chili	12
Scallops – Fennel, cardamom, and curried lemon butter	10
Calamari - Topped with onions, radish and green peppers	9

18% gratuity will be added to parties of 5 or more. Please inform your waitstaff of any allergies or food restrictions.