

Cold

Organic Green Salad with crisped rice & lime chutney-sherry dressing	9.
Goan Guacamole with toasted cumin & lime juice	10.
Greenmarket Pear Salad pickled ramps, spiced walnuts, toasted coriander	12.
Chickpea and Pear Chaat mint & tamarind chutneys, spicy yogurt	11.
Halibut Ceviche marinated in mango chutney, peanuts & chilies	13.
Hamachi Cru fresh apple juice & candied ginger	15.
Red Snapper Cru Greenmarket apples, sour plum-jaggery crumble	14.

Hot

Pumpkin Rasam Soup Greenmarket pumpkins, tamarind & coconut	10.
Malabar Spinach Pakoras chickpea-battered & served with mint chutney	9.
Tabla's Onion Rings served with "Boodie's Ketchup"	11.
Rock Shrimp Chili Fry stir fried with onions, chilies & sour plum	14.
Tabla's Crab Cake with papadum, Goan guacamole & tamarind chutney	15.
Braised Lamb and Chickpea Samosa with Tuscan kale, pine nuts & Indian apricots	14.
Fricassée of Wild Mushrooms semolina polenta, coconut & sour plum	13.

Vegetables

Punjabi Chickpea Masala simmered with cumin & pomegranate seeds	10.
Green Tomato Curry sautéed fingerling potatoes, fenugreek & chilies	12.
Greenmarket Spinach stir-fried with pink lentils, mustard seeds & coconut	12.
Saag Paneer Pizza spiced creamed spinach with crumbled Coach Farm goat cheese on corn roti	16.
Basmati & Lentil "Kichidi" with sautéed Tuscan kale, cauliflower, fresh peanuts & spiced yogurt	14.
Basmati Pilaf with caramelized onions & cashews	5./8.

Fish & Shellfish

Tandoor-Fired Black Pepper Shrimp shell-on shrimp with coriander seed & black pepper	18.
Rice-Flaked Striped Bass with gingered bok choy, roasted chili curry	18.
Rawa-Crisped Skate with strozzapretti pasta, Greenmarket daikon & coconut broth	17.
Slow Cooked Halibut with Greenmarket baby vegetables, sun-dried ginger broth	19.
Seared Day Boat Scallops with cauliflower purée, black pepper cumin curry	20.

Meat & Poultry

Chicken Tikka tandoor-fired boneless chicken marinated with curry leaf & ginger	16.
Black Spiced Poulet Rouge young chicken with wild mushrooms & Brussels sprouts	18.
Pan Roasted Long Island Duck with roasted acorn squash, North Carolina pecans, grape curry	22.
Sweet Spice Beef Short Ribs with rice flake pilaf, peanuts & pea greens	21.
Spice-Crusted 28-day Aged Beef Strip Loin with gingered autumn greens, horseradish raita	22.
Elysian Fields Lamb Two Ways with tropea onions, turnips & Kashmiri spiced jus	21.

Tasting Menus

Offered for the entire table - vegetarian options are available on request

“Wazwan” Tasting
served family style

\$54 per person

- Halibut Ceviche** with mango chutney, peanuts & chilies
- Chickpea and Pear Chat** mint & tamarind chutneys, spicy yogurt
- Black Pepper Shrimp** shell-on shrimp marinated in coriander seed & black pepper
- Green Tomato Curry** sautéed fingerling potatoes, fenugreek & ghee
- Bread Bar Chicken Tikka** boneless chicken marinated with curry leaf & ginger
- Tandoori Flank Steak** cumin & pepper marinated, horseradish raita
- Basmati Pilaf** with caramelized onions & cashews
- Milk Chocolate Kulfi S’more** Lucknow fennel ganache, toasted marshmallow

Autumn Tasting

\$79 per person

Chef’s Amuse

- Spiced Red Snapper Cru** with apples, jaggery-sour plum crumble
- Bacon-Wrapped Haddock** with fingerling potatoes, market beans & mustard
- Pan-Roasted Day Boat Scallops** with cauliflower puree, Goan curry
- Elysian Fields Lamb Chop** with Irish oat risotto, spinach puree, black cardamom
- Green Apple & Fennel Granita** sambuca jelly, spiced yogurt
- Toasted Pecan Soufflé** caramelized anise ice cream, poached seckel pear

Tandoori Breads

Chutneys

Cheese Kulcha	10.	Tomato Kalonji	4.
Bacon Naan	12.	Mango	4.
Corn Roti	4.	Tamarind-Jaggery	4.
Rosemary Naan	4.	Mint-Cilantro	4.
Garlic Naan	4.	Spicy Chili	4.
Laccha Parantha	4.	Lemon	4.
Sourdough Naan	4.	Olive Oil & Silk Squash	4.
		Bhoondi Raita	5.
Bread Sampler	14.		
<i>(Rosemary, Corn, Sourdough, Laccha)</i>		3-Chutney Sampler	7.
		6-Chutney Sampler	13.

Executive Chef Floyd Cardoz

Chef de Cuisine Ty Kotz