

STARTERS

- Street Cart Chaats** | savory regional snacks from our tableside trolley 7
- Samosas** | spicy mozzarella & basil, potato & onion, lentil & green pea 10
- Masala Ceviche** | citrus, green chile, coconut, cilantro, gun powder 10
- Galauati Lamb Kebabs** | spiced with cardamom & mace, basil yogurt dip 12
- Green Pea & Coconut Croquettes** | tamarind-date chutney 9
- Tulsi Tandoori Tofu** | sour & spicy tomatillo relish 7
- Shrimp & Crab Stuffed Pappadum** | coconut, green chile, onions 14
- Walnut Chicken Roti Roll** | portobello mushroom, yogurt & mint 12
- Manchurian Cauliflower** | garlic chili sauce 11
- Trio of Momos** | Tibetan dumplings: lamb, chicken & spinach, portobello mushroom 9

ENTRÉES

- Seafood -

- Seared Scallops** | red pepper sauce, cumin-green pea quinoa 28
- Tandoori Prawns** | crispy okra, eggplant chutney 32
- Parsi Fish of the Day** | steamed in banana leaves, coconut, cilantro & sesame paste, vegetable pilaf 30
- Semolina-Crusted Curry Monkfish** | pomegranate sauce, jarda rice 26

- Meat, Game and Poultry -

- Hemant's Tandoor-Grilled Lamb Chops** | South Indian potatoes, apple chutney 34
- Rogan Josh** | Kashmiri-style farm-raised goat, kachumber salad, roti 26
- Tandoori Wild Boar Chops** | pan-fried semolina cakes, apple-cranberry chutney 32
- Bhuna Rabbit** | braised with ginger, green chiles & tomatoes, cumin-green pea quinoa 32
- Tulsi Chicken** | marinated in pesto & tandoor-grilled, jarda rice, tomato chutney 22
- Pistachio Chicken** | simmered in yogurt, pistachios, fennel & cinnamon, mint rice 22
- 12-Spice Chicken Curry** | kachumber salad, roti 22
- Duck Moilee** | coconut-curry leaf sauce, South Indian potatoes, okra chips 28

- Vegetables -

- Masala-Stuffed Baby Eggplant** | coconut-tamarind sauce, vegetable pilaf 19
- Roasted Pesto Portobello Mushroom** | paneer-stuffed, tomato-fenugreek sauce, semolina cakes 20
- Ker Sangri** | Rajasthani desert beans simmered with yogurt, mango powder, garlic 18
- Savory Banana Dumplings** | stuffed with figs & cashews, tomato gravy, cumin-green pea quinoa 19
- Arbi Ka Khatta Salan** | spicy taro root, tamarind, ginger, peanuts, sesame seeds 18
- Paneer Tomato Ka Khat** | Indian cheese in tomato-onion curry, mint rice 19
- Sai Bhaji** | Sindhi specialty with lentils, eggplant, spinach 18
- Gobi Takatin** | sautéed cauliflower, bell peppers, tomatoes, cilantro 16

- Dum Biryani -

A time-honored Mughal rice dish, slowly baked in a Handi pot sealed with naan dough

Shrimp | tomatoes, coconut milk & cilantro 26

Jackfruit | potatoes & whole spices 21

Goat | ginger, garlic, yogurt, cardamom, mace & saffron 24

SIDES

Greenmarket Vegetable of the Day 10

Tulsi's Dal 10

Cumin-Scented or Spinach Potatoes 10

Butter Chicken or Paneer 10

Stuffed Breads (Kulcha) | crab 12 | paneer, parmesan & onion 8

Tandoori Breads | Naan – plain, garlic, rosemary & garlic 5 | Parantha – plain, cauliflower-carom seed 5

Family Naan | plain or garlic 20

Trio of Rice | coconut, mint, vegetable 10

Plain Rice 5

Raita | mint, basil-tomato, bhoondi 5

Chutneys | eggplant, apple, tomato, mango pickle 5