



Appetizers

Kachumber [GF, *V]

Tomatoes . Cucumber . Onion . Cilantro

Rasam [GF, *V]

Lentils . Tomatoes . Jalapeno . Cilantro

Samosa [*V]

Potatoes . Peas . Green Chiles . Ginger

Dahi Puri [GF]

Potatoes . Tomatoes . Red Onion . Yogurt . Pomegranate Seeds

Entrees

Kolambi Bhaat [GF]

Basmati Rice . Prawns . Tomatoes . Onion . Coconut

Chicken Makhani [*GF]

Chicken . Naan . Basmati Rice

Aloo Gobi [GF, *V]

Cauliflower . Potatoes . Onion . Tomatoes . Ginger

Pork Momo

Pork . Onion . Garlic . Soy Sauce

Desserts

Gulab Jamun Cake [V]

Orange Blossom . Cinnamon Whipped Cream . Candied Pepitas . Orange Gel

Pistachio Barfi [GF, *V]
Mango Lassi . Yogurt . Cardamom Cream . Candied Pistachios

Cardamom Kheer [GF, *V]
Edible Flowers . Golden Raisins . Almonds . Rasmalai Cookies

Golden Milk Kulfi [*GF,*V]
Coconut . Turmeric . Ginger . Almonds . Nankhatai Cookies

Please Alert Your Server of Any Dietary Restrictions or Allergies Before Ordering

[GF= Gluten Free] [*GF= Can Be Gluten Free] [V= Vegetarian] [*V= Can Be Vegan]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Region: India

Dinner Date: March 19, 2026

Sous Chef Amanda McCray

Student Assistant Manager Oliver Conlon