

DINNER

TO START

CHOICE OF SOUP FLIGHT OR BOWL three house-made soups & onion bhaji	12	FOIE GRAS pan-seared, port wine, fig chutney, rustic toast, mushroom duxelles	22
LOBSTER BISQUE lobster, black truffle, aged sherry	18	GOAT CHEESE & BEET SALAD pistachio-crusted, roasted beets, kumquats, poached pear, spicy cashews, house vinaigrette	16
SCALLOPS grilled pineapple, corn succotash, spiced beurre blanc	22	TOMATO & BURRATA SALAD baby greens, curry leaf mustard vinaigrette, balsamic reduction, fresh basil	18
CRAB CAKE lump crab, ginger, orange, avocado	18	LAMB BELLY candied green chili & garbanzo succotash, mint & roasted cumin yogurt	16
TEXAS QUAIL Texas wild mushrooms, pine nuts, quail egg, kale rice pulao	16	SHRIMP & GRITS prawns, okra, upma	20



STREET FOODS OF INDIA

CHILI TIKKA chicken, cod, paneer, or gobi	14	KEBABS lamb chicken dahi paneer	16 12 14
DELHI CHAAT aloo tikki, pindi channa, yogurt, papdi, mint & tamarind chutney, spicy cashews, pomegranate	12	SAMOSAS crab & corn lamb potato & nuts mushroom & feta	14 10 8 10
PALAK CHAAT spinach, kale, basil, tamarind, yogurt	10	PAKORAS paneer eggplant & cauliflower chicken onion bhaji mirchi	12 10 10 8 8
PANI POORI semolina & wheat flour puffs, potato, garbanzo, pomegranate, mint-tamarind water	8		
RAJ KATORI lentil dumplings, yogurt, mint & tamarind chutney, pomegranate, crispy house-made pastry shell	12		

PAPADUMS & HOUSE-MADE CHUTNEYS

4

mint & tamarind

TANDOORI

DUCK TWO WAYS Moulard duck confit, cherries jubilee chutney, duck egg, apricot biryani	42	RACK OF LAMB onion marmalade, aloo methi, blackberry demi-glace	42
HALF TANDOORI CHICKEN spicy tamarind glaze, ginger baby carrots, lentil kichdi	28	BISON NY STRIP LOIN chaat masala truffle fries, blue cheese, garlic asparagus	44
CHILEAN SEA BASS charred poblano-mango chutney, garlic asparagus, pasta	42	RACK OF VENISON béarnaise sauce, gnocchi, roasted corn, seasonal squash, basil, poached egg	46
GULF SNAPPER jumbo lump crab, Texas wild mushrooms, orzo, peppers, parsley	36	MAINE LOBSTER TAIL palak paneer ravioli, sage cream sauce	MP
ATLANTIC SALMON capers, tomato & white wine sauce, truffle risotto	32		

SURF & TURF ON A SIZZLER 62

prawns, lamb t-bone, daal makhni, rumali roti



CLASSICS

served with saffron basmati rice pulao & seasonal vegetables

CHICKEN TIKKA MASALA tandoor-roasted chicken breast tenders, creamy tomato sauce	24	KEEMA chicken or lamb, green peas	24/26
BUTTER CHICKEN pulled tandoori chicken, honey & saffron tomato sauce	24	KORMA chicken or lamb, cashew, almond, cardamom & saffron	24/29
CHICKEN JALFEREZI pulled tandoori chicken, vegetables, garlic	24	VINDALOO chicken or lamb, Kiran's signature vindaloo	24/29
LAMB SHANK slow-cooked, aloo methi	34	MADRAS chicken or lamb, coconut, curry leaves	24/29
LAMB RHOGAN JOSH braised lamb, fresh methi	29	SAAG chicken or lamb, baby spinach	24/29
SEAFOOD CURRY daily fish, shrimp or scallops, peanuts, sesame seeds, coconut, tamarind	34	BISON KOFTA CURRY tandoori bison meatballs, rhogan josh	34
PRAWN BHUNA gulf shrimp, garlic, sweet peppers, onions	34		

TRADITIONAL VEGETARIAN SIDES 18

PORTOBELLO & PANEER
tandoori, roasted peppers, onions, pineapple

PANEER MAKHNI
house-made cheese, tomato cream sauce

PALAK PANEER
spinach, house-made cheese

PANEER KARAHI
house-made cheese, peppers, onions, tomatoes

MALAI KOFTA
vegetables & paneer dumplings,
almond & cashew nut sauce

NAVRATTAN KORMA
vegetables & paneer in a creamy sauce
of cashews, almonds, cardamom

BHINDI MASALA
okra, fresh coconut

DAAL MAKHNI
black lentils, slow cooked

DAAL PANCHAM
five yellow lentils

DAAL SAAG
yellow lentils, baby spinach

BAGARE BENGAN
baby eggplant, sesame seeds, peanuts

BENGAN BARTHA
tandoor-roasted eggplant, twice cooked

ALOO MATTAR PANEER
potatoes, peas, house-made cheese

ALOO PALAK
potatoes, baby spinach

ALOO GOBI MATTAR
potatoes, cauliflower, peas

BESAN KADI
vegetable dumplings in spiced yogurt

MUSHROOM MATTAR
mushrooms, green peas

PINDI CHANNA
garbanzo beans

SARSON KAA SAAG
mustard greens, kale, chard greens

KERELA ACHARI
bitter melon with pickling spices

VEGETARIAN FEAST 40/65

four traditional sides, English cucumber raita,
basmati saffron rice pulao, paratha

BIRYANI

saffron basmati rice, apricots, cranberries, cashews,
with English cucumber raita & bagare bengan

LAMB	24
CHICKEN	22
GULF SHRIMP	29
VEGETABLES & PANEER	22
WILD MUSHROOMS	22

NAAN

PLAIN KALONJI BUTTER NAAN 3

STUFFED 6

CAPRESE
sun-dried tomato, mozzarella, basil

BULLET
onion, serrano, cilantro

KIRAN'S
goat cheese & rosemary

PESHWARI
almonds, cashew, rose syrup

PALAK
feta & spinach

KHUMB
mushrooms & blue cheese

NASHPATI
pear & arugula

ALOO
potato & onion

GOSHT
lamb keema

LASOONI
garlic & cilantro

PANEER
house-made cheese

MAKKI KI ROTI GF
corn flour, fenugreek, ajwain

BESAN KA CHILLA GF
chickpea flour, onion, cilantro, green chili

CHEF TASTING

FIRST

CORN & POBLANO SOUP
corn ash

SECOND

CHILI PRAWN

THIRD

KERALA SALAD
bitter melon, mango,
pickled paneer,
lime pickle vinaigrette

FOURTH

TRUFFLE NAANLETTE
foie gras & fig chutney

FIFTH

DOVER SOLE
shallots, herbs,
white wine scallop mousse,
kale & spinach pulao

SIXTH

FCTM

SEVENTH

OAK SMOKED VENISON
vindaloo bbq sauce,
house pickled onions, jalapeno

EIGHTH

CHOCOHOLIC
chocolate chantilly,
caramelized hazelnut,
dark chocolate ice cream

NINTH

PAAN

95

LOBSTER TASTING

AMUSE

SALADE

LOBSTER CLAW
mango, avocado, orange,
baby greens

LE POTAGE

LOBSTER BISQUE
with black truffle butter

GARLIC NAAN

INTERMEZZO

SEASONAL

ENTRÉE

TANDOORI
LOBSTER TAIL
saag paneer ravioli,
parmigiano-reggiano

ASSIETTE
À DESSERT

MP



SADYA VEGETARIAN
TASTING

FIRST

HOUSE-MADE PICKLES
heirloom carrots, okra, paneer

SECOND

RASAM

THIRD

RAJ KATORI
lentil dumplings, yogurt,
mint & tamarind chutney,
pomegranate

FOURTH

BESAN KA CHILLA
mango pickle, mishti doi

FIFTH

DOSA WITH SAMBAR
coconut chutney,
tomato chutney

INTERMEZZO

SEASONAL

SIXTH

CARPACCIO OF GOBI
roasted red pepper &
almond chutney

SEVENTH

SARSON KA SAAG
makki ki roti,
pure jaggery butter

EIGHTH

THE SWARG
lime cream, coconut crumble,
berries, raspberry ginger sorbet

65

Please let your server know of any allergies and dietary preferences.

20% gratuity will be charged for tables of six or more.

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

For everyone's comfort, we kindly ask to please refrain from using cellular phones at the table.