



RAHI

JHAT SE IN-A-NY-MINUTE

Masala Papad / onion-tomato salsa, guacamole, raw mango salad	5
Bhuna Bhutta / corn on the cob, reduced whey, turmeric, chaat masala, lime	6
Chilli Cheese Toast / milk bread, Amul cheese, shishito peppers, micro-bean slaw	7

AARAM SE AT EASE

Not-a-Saag-Roti / local greens, cornbread, white jaggery butter, chili-garlic chutney	14
Sunchoke Vada / coconut-chili crumble, tamarind glaze	11
Edamame Artichoke Chaat / spinach, jackfruit, radish, tamarind, pomegranate	14
Paneer Tikka (t) / mango, ginger, mint, goat cheese	13
Chettinad Octopus / coconut-turmeric mousse, potatoes, cracked-wheat, lime gremolata	21
Chicken Kofta / onion-tomato relish, charred pineapple, pistachio puree	15
Kasundi Cod (t) / home-made cream cheese, lemon hollandaise	18
Tulsi Chicken (t) / basil, Thai chili, pink peppercorn, orange marmalade	15
Eggplant Bharta / charcoal smoke, onion, cumin, coriander	17
Koliwada Fish 'n Chips / catch of the day, mustard aioli, Indian yam fries	18

FURSAT SE LEISURELY

Charcoal Smoked Salmon / coriander korma, micro spinach, toasted garlic	21
Inked Crab / softshell crab, squid ink, coconut milk, crab butter, mango curry	23
Whole Wheat Khichdi / beets, parsnips, turnips, feta cheese, zaatar papad	21
Butter Pepper Lobster / lobster tail, ramps, tellicherry peppers, semolina cake	32
Banana Leaf Chicken / bone-in chicken leg, Basmati rice, Kerala coconut curry	23
Dalhousie Shepherds Pie / ground lamb, cumin potato mash, farm fresh cheese	21
Jackfruit Biryani / cumin, mint, yogurt, saffron cous cous	24
Juniper Berry Lamb Chops (t) / chipotle peppers, jaggery, ginger, seasonal salad	26

FRESH BREADS

Butter Naan	5
Garlic Naan	5
Tomato Basil Naan	6
Cream Cheese Naan	6
Booti Wali Naan	6

SIDES

Hare Pyaaz ke Aloo	7
Dal Rahi	7
Seasonal Vegetable	7
Basmati Rice	4
Raita	3

Please let us know of any food allergies before ordering. Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.

(t) = Tandoor Grill

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