



SULTAN



sultanmadison



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Your task is not to seek for love, but merely to seek and find all the barriers within yourself that you have built against it. - Rumi

### Chaat Aur Salade

#### ALOO AUR PHAL KI CHAAT 16

Yukon gold potatoes, blueberry compote, smashed raspberries, tamarind and mint chutneys, yogurt dressing

#### TIMATAR CHAAT 16

saffron tomato confit, chickpea masala, tamarind and mint chutneys, honey-ginger-lime yogurt dressing, potato chip crumb

#### CHUKANDAR CHAAT \* 15

roasted golden beets, turmeric crema, ikura

#### SAMANDARI CHAAT \* 18

scallop crudo, roasted corn, tikka masala vinaigrette, cilantro, pistachio

#### LACCHA PYAAZ 11

spiced red onion, blood orange supreme, mint, cilantro, yogurt dressing

#### KACHUMBAR SALADE 15

smoked salad of charred tomato petals, diced cucumber, lemon soaked shallots, orange-ginger yogurt dressing, fresh herbs

### Aata Aur Mehda

#### GARLIC NAAN 3

salt, garlic butter

#### TANDOORI NAAN 3

salt, butter, cilantro

#### PESHAWARI NAAN 12

almond, raisins, pistachio, coconut butter

#### MIRCHI POORA 5

whole wheat crepe with fennel and thai chili

### Chai

#### HALDI KA DOODH 5

black tea, turmeric, maple syrup, milk

#### KADAK CHAI 5

black tea, cardamom, milk

### Sabzi

#### AALU BUKHARA MATKA BIRYANI 22

saffron spiced basmati rice, roasted plums, potatoes, carrots, lotus root, served in a clay pot with cucumber raita

#### CHUKANDAR AUR SABZI KARAHI 18

golden beets, carrots, potatoes, lotus root, daikon radish, tomato-onion-ginger masala, cilantro

#### MOOLI AUR BHAJE KA STEAK 22

thick cut tandoori spiced lotus root and daikon radish steak, root vegetable puree, spiced buerre monte

#### ALOO BAINGAN 18

roasted eggplant, spiced Yukon gold potatoes, eggplant puree, red onions, parsley

#### MAASH KI DAAL 16

urad daal lentils, thai chili, sliced cucumbers, cucumber raita

### Ghosht Aur Murghi

#### MURGH ACHARI 26

bone in chicken stewed in pickling spiced masala, roasted Anaheim chilis, cilantro

#### BATAK KARAHI \* 30

slow cooked duck in a spicy tomato-onion masala, orange zest, mint

#### MATKA GHOSHT 34

bone in lamb loin chops, tomato-onion-thai chili masala, cilantro, served in a clay pot

### Samandari Khoraak

#### CURRY COD 32

pistachio crusted cod loin, saffron-lime-coconut-curry veloute, tandoori spiced mirepoix

#### AMRITSARI MACHLI mkt

rotating fish dusted in chickpea flour and crispy fried, radicchio carrot slaw, saffron vinaigrette

#### JHINGA, KEKRA, AUR ANDA \* 38

curried shrimp, lump blue crab meat, egg whites, whipped sea urchin mayo, parsley, served on toasted brioche

### Meetha

#### MEETHA POORA 12

whole wheat crepe, honey, orange cardamom whipped cream, pistachio

#### SHAHI TUKRAY 12

brioche bread pudding, pistachio, almonds, raisins

#### GAJAR KA HALWA 12

shredded carrot and saffron pudding, almonds, pistachios, raisins, honey



Please alert your server if you have an aversion to spicy food. As we showcase flavors from South Asia, much of our food can be spicy. Our staff will be happy to direct you to more mild options if desired.



Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

MUST HAVE  
menus

## Featured Grape: Spanish Garnacha

	Glass	Bottle	
La Maldita Garnacha Blanca	\$10	\$35	
Bluegray Priorat Garnacha Red Blend	\$12	\$42	
Atteca Garnacha Red	\$10	\$35	
La Maldita Garnacha Rose	\$9	\$32	

### Red

	Glass	Bottle	
Iron & Sand Cabernet Sauvignon	\$14	\$49	
Franciscan Cabernet Sauvignon	\$10	\$35	
Salentein Malbec	\$12	\$42	
Rex Hill Pinot Noir	\$9	\$32	

### White

	Glass	Bottle	
Pascal Jolivet Sauvignon Blanc	\$10	\$35	
Quattro Theory Sauvignon Blanc	\$12	\$42	
A to Z Riesling	\$10	\$35	
Thomas Schmitt Riesling	\$13	\$46	
J Vineyards Chardonnay	\$9	\$32	
Lingua Franca Chardonnay	\$12	\$42	

### Non-Alcoholic

- Rooh Afza \$6**  
rose syrup, ice water, basil seeds, mint
- Agua Fresca \$5**  
cucumber juice, lime, sugar
- Cock N Bull Diet Ginger Beer \$5**
- WBC Cherry Cola \$5**



MUST HAVE  
menus

## Craft Cocktails

**Sahraa ki Raat (Desert Night) \$18**  
mezcal, triple sec, ginger beer, activated charcoal, egg white foam

**Clifton Ki Hawa (Seaside Winds) \$16**  
Tanqueray, lime, mango syrup, ginger, smashed cucumbers

**Churoob e Aftab (Sunset) \$15**  
Bacardi Reserve, fennel syrup, lime, dry vermouth

**Jawani Ki Baaghi (Orchard of Youth) \$19**  
Belvedere, elderflower liqueur, lychee liqueur, lemon and lime, triple sec, bitters

**Tanoor Ka Sans (Breath of the Oven) \$15**  
Barbancourt, smashed raspberries, lemon, brown sugar, clove, ginger ale

**Taza Nashpati (Fresh Pear) \$17**  
Jaisalmer gin, pear syrup, orange bitters, cinnamon

**Cricket on the Roof \$15**  
Black Velvet, orgeat syrup, lemon, sweet vermouth, angostura bitters

**Karachi Skyline \$18**  
Amrut, lime, blueberry compote, cardamom, simple syrup, ginger beer, angostura bitters

**Peela Peela (Yellow Yellow) \$15**  
Chopin rye, pickle juice, elderflower, lemon, saffron, turmeric whipped cream

**Delta Beer Lab Beer**  
Help Us Support Living Wage Businesses

**Amber \$7**

**Strawberry Rhubarb Gose \$8**

**English Style Porter \$7**

**New England IPA \$8**

Ask about our rotating and special beers

## Our Farmers Need You

Did you know that just four companies control over 80% of the beef market, over 65% of the pork market, and over 70% of the chicken market in the U.S.? We are on the cusp of a catastrophic agricultural situation. Concentrated factory farming is inhumane, has disastrous climate consequences, and is a national security and disease risk. It's important that we support small regional agriculture supply chains so we can return control back to small farmers.

So what can you do? Here are a few things that can help.

**Buy meat from local butcher shops instead of large corporate grocery stores.** If you must shop at larger stores, look for meat that is certified humane and/or from a local farm.

**Eat less meat.** We often run out of our meat dishes. That's because we only serve fresh meat from smaller local producers.

We buy as much as we think we'll need. If it isn't enough that week, we don't supplement with lower quality proteins. We don't have a freezer, and we order less to avoid waste. We need to be ok with less. Smaller localized demand will support local business and eliminate the need for factory farming.

**Educate yourself.** Labels are misleading. These companies spend a lot of money on marketing and misinformation. Knowing what you're buying and where it's from is half the battle.