



Homage Tasting Menu | \$80

Wine/Cocktail Pairing | \$30

aloo chana

"thousand layer" Wisconsin russet potato, chickpea masala, tamarind chutney, mint chutney, honey ginger yogurt dressing, SuperCharge spicy greens V GF

Kashmiri kaddu pulao

roasted Wisconsin acorn squash, fragrant basmati rice cooked in vegetable stock, coconut acorn squash drizzle, toasted almonds, golden raisins V GF DF

purple potato kadhi

Wisconsin purple potato pakora, turmeric onion yogurt curry, mint oil, candied mint leaves V

tandoori murgh malai tikka

tandoor roasted cream cheese marinated Wisconsin chicken breast, thai chili black pepper bechamel, lemon soaked red onion, cucumber ribbons, whipped cucumber yogurt, parsley GF

matar keema golash

Wisconsin minced beef masala and sweet pea puree layered between flaky black sesame phyllo pastry, ginger yogurt dressing, Punjabi chili oil

paneer rangeela

seared paneer, red wine masala, saffron coconut lime curry, tamarind chutney, ginger yogurt drizzle GF

cardamom turmeric pumpkin bread

Wisconsin pumpkin bread spiced with turmeric and cardamom, cardamom rose cream drizzle, Wisconsin maple syrup, pistachios V

A La Carte

tandoori esquites V GF 14

roasted corn in tandoori spiced gouda cheese, lime, cilantro

kaddu shahi maash ki daal V **V** GF 16

urad daal lentils, roasted butternut squash, cashews, pistachio, whipped maple yogurt

timatar chaat V **V** GF 16

saffron tomato confit, chickpea masala, potato chip crumb, yogurt drizzle, tamarind and mint chutneys

aloo katli V **V** GF 16

cumin roasted Yukon gold potato slices, burnt leek harissa, mint chutney, cumin raita

murgh shahi korma GF 22

bone in chicken stewed in turmeric cream curry, cashews, almonds, pistachio, raisins

tandoori chicken wings GF 18

whole chicken wings marinated in yogurt and Punjabi spices, roasted in our tandoor oven

nihari **DF** GF 28

slow braised beef shank in onion-ginger-garlic masala, cilantro

jhinga aur khubani biryani GF **DF** 32

head-on shrimp, caramelized peaches, spicy saffron basmati rice, served in a clay pot

tandoori salmon GF 28

6 oz Wisconsin farmed salmon filet, spicy tomato masala, cucumber ribbons, honey-ginger-lime yogurt dressing

Tandoori Naan V 3

butter, salt, cilantro

Garlic Naan V 3

garlic butter, salt

Add Dipping Sauce Trio 3

thai chili chutney, melted spiced gouda, cilantro lime raita

Shahi Tukray V 12

cardamom bread pudding, pistachio, almonds, raisins

Desi Bananas Foster V GF 16

Amrut banana flambe, banana creme anglaise, cardamom banana bread, pistachio, warm spiced Verona honey