



Decolonize Tasting Menu | \$80

Wine/Cocktail Pairing | \$30

The word "curry" is often used to refer to any saucy Asian dish. This way of speaking about the cuisine is a European colonial invention, and an oversimplification that erases the variety and nuance of the food.

This menu showcases different sauced preparations. Join us as we decolonize South Asian food and reclaim our cuisine.

saalan

golden beet, daikon radish, turnip, tandoori spice
tomato water

yakhni

chicken noodle soup, red onion mirepoix, thai chili
vinegar

shorba

tandoori Hasselback potato, slow braised beef short rib,
roasted bone marrow

masala *

cured duck breast, bell pepper jam, pickled red onion,
blood orange garam masala gastrique

saag

spinach, purple potatoes, lotus root

korma

vermicelli noodle pudding, Medjool dates, pistachio

* consuming raw or undercooked meats, poultry
seafood, shellfish, or eggs may increase your
risk of foodborne illness, especially if you have
certain medical conditions