

TANDOOR

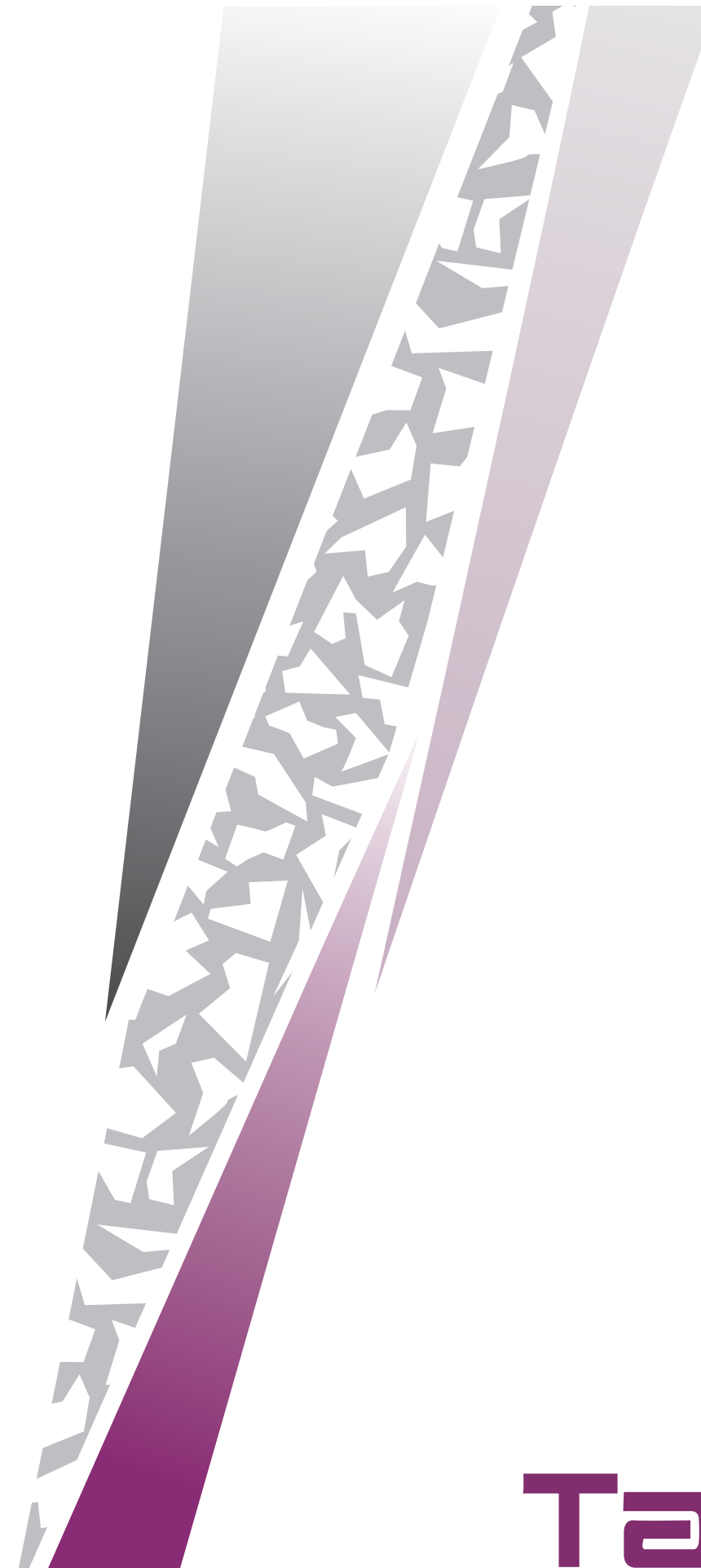
Tandoori cooking is one of the highlights of Indian cuisine. A cylindrical beehive shaped clay oven is used in baking and barbecuing, not just in India, but also, Turkey, Iran, Armenia, Pakistan, Uzbekistan, Central Asia, as well as Burma and Bangladesh. The heat from our tandoor is generated by lava rocks and soars as high as 900°F. The word tandoori is an adjective meaning "pertaining to the tandoor" and is used to describe a dish cooked in it.

TAWA

Depending on the usage, this thick iron griddle can be flat, slightly concave in the center, or curved like an inverted dome. The tawa is used when moderate to high temperatures are needed for cooking through direct contact of an evenly heated metal plate. The resulting technique can be categorized as broiling, grilling, or stir-frying.

SIGRI

Sigri-style cooking is akin to western barbecuing. Originating from North India, our sigri cooks with heat from fire, smoke, and lava rocks. The sigri is referred to as the "poor man's stove," as it was traditionally built like a hearth of mud, bricks, and stones. The sigri is also a fantastic makeshift apparatus used during hunting expeditions or by battle troops. Our inspirations are from the sigri in the royal kitchens of the Maharajas, made from sheets of decorative metal.



Tashan

Small Plates

Tashan Hai—"Our Style"

Samosa Chaat

Greek yogurt | roasted cashew | tamarind-mint chutney 8

Bombay Bhel

Spicy puffed rice | pomegranate | peanut | chickpea 7

Gol Gappa

Durum puff | spicy potato | mint-cilantro water 6

Shakarkandi Chaat

White sweet potato | Okinawa potato | mint 7

Goat Cheese Taftaan

Flaky onion seed bread | pineapple-raisin chutney | ginger 7

Palak Chaat

Baby spinach | yogurt | pomegranate dressing 7

Bharwan Baingan

Baby eggplant | peanut | almond | tamarind rice 9

Malai Kofta Lollypop

Potato | paneer | cashew tomato sauce 9

Tandoor

Tandoori Shrimp

Toasted pea flour | coconut | upma 14

Spicy Kakori Kabab

Chicken | green chili | shizo pepper 9

Green Chicken Tikka

Mustard seed | mustard green | green chili 10

Achari Mushrooms

Pickling spices | yogurt | mustard oil 8

Tandoori Chaamp

Lamb chop | honey | balsamic reduction | masala mash 18

Vindaloo Boar Chops

Red chili | mustard seed | curry leaf | walnut raita 18

Salmon Tikka

Carum seed | mustard oil | paprika | chili lime slaw 14

Tawa

Dal Roti

Black lentil | butter | tomato | whole wheat bread 10

Lauren Bay Calamari 9

Coconut | chili | lime

Diver Scallops "Kangura"

Aniseed | coconut | mustard seed | mango chutney 18

Gobhi Manchurian

Cauliflower | chili oil | tomato | soy sauce 9

Mattar Ki Potli

Green pea | filo | cauliflower | black cumin 12

Aloo Tikki

Potato | yellow pea | tamarind-mint chutney 8

Kaleji Taka Tak

Chicken liver | ginger | green chili | lime juice 7

Spicy Brussel Sprouts

Chili | olive oil | mango powder 8

CHEF'S TASTING MENU

Let our chefs create a unique meal meant to be shared with the whole table. 50

Wine Pairing 25 / 45

Lunch Specials

Includes Vegetable Samosa, Chutney, Basmati Rice and Naan.

Non-Vegetarian 12

Old Delhi Butter Chicken

Tandoori chicken | tomato | spices

Lamb Vindaloo

Red chili | black peppercorn | cumin

Sri-Lankan Salmon

Cinnamon | tomato | dijon mustard

Biryani

Chicken Biryani

Basmati rice | chicken | herbs & spices 18/48

Vegetarian 10

Kale Saag Paneer

Spinach | kale | paneer cheese

Vegetable Korma

Mixed Vegetable | yogurt | curry leaf

Paneer Lababdar

Cottage cheese | pepper | tomato sauce | fenugreek

Vegetable Biryani

Basmati rice | mixed vegetables | herbs & spices 16/42

Breads/Rice

Naan

Plain 3 G.O.C.: garlic | red onion | cilantro 4

Tandoori Roti

Unleavened whole wheat bread 3

Lachhedar Parantha

Layered whole wheat bread 4

Cheese Kulcha

Gruyere | mozzarella 6

Basmati Rice 3

Peshwari Naan

Cashew | pistachio | almond | coconut | raisin stuffing 6

Truffle Naan

Black truffle stuffing 6

Goat Cheese Naan

Semi-soft cheese | green chili | cilantro stuffing 6

Chili Naan

Scallion | green chili | black sea salt 4

Poori

Puffed wheat bread 4

20% gratuity will be added to parties of six or more

Consumption of raw or undercooked meats, seafood, or shellfish may increase your risk of food-borne illness
All food is prepared in a kitchen where nuts are processed. All dishes may contain traces of nuts.