

EVENING MENU
Served from 4:30pm until close

CHAATS (snack)

PUFF PASTRY- (v)
Stuffed savory puff pastry from the case
Vegetable- 6.95 **Paneer cheese-** 7.25

SAMOSA- 7.50 (v)
Two spiced-potato-pea-stuffed flaky pastries, fried golden, served with seasonal chutneys

SAMOSA CHOLE CHAAT- 14.95 (v)
Golden fried samosa in a garbanzo curry, topped with onion and cilantro, dressed with chutney

PANI PURI- 10.95 (v, vg)
Mung-bean-masala-filled wheat crisps served with a shot of spicy sherbet

DAHI PURI- 10.95 (v)
Wheat crisps filed with spiced potato, sweet yogurt, and dressed with chickpea thins

KAJUR BHEL- 12.95 (v, vg)
Puffed rice, chickpea thins, dates, boiled potatoes, red onion, cilantro, serrano, with a tamarind-date dressing

STARTERS

PANEER KEBAB- 15.95 (v)
Marinated paneer cheese in savory yogurt air grilled finished with dry mango sprinkle and lemon

ROASTED VEGETABLE- 15.95 (v)
Masala-roasted fresh vegetables, served with fenugreek butter and lime drizzle

LAMB KEBAB- 20.95
Spiced ground lamb with herbs, baked until tender, served with a mint-coconut pesto and chutney

SMALL PLATES

PAV / Indian bread rolls freshly made in-house daily

KHEEMA PAV- 19.95
Dry braised ground lamb with spices served with grilled and buttered pav

PAV BHAJI- 15.95 (v)
Grilled and buttered pavs, served with buttered hot vegetable mash

VADA PAV- 13.95 (v)
Two chickpea batter-fried spiced potato rounds in a pav with dry garlic chutney.

HASTAKSHAR (signature dishes)

All signature dishes are served with Basmati rice pulao

BUTTER CHICKEN- 18.95 (gf)
Savory yogurt-marinated breast of chicken; baked and then simmered in a tomato butter sauce, finished with fenugreek leaves

TELLICHERY CHICKEN- 18.95 (gf)
A signature twist of this spicy black pepper chicken; can only be made in medium to hot spice levels

MALABAR LAMB- 19.95 (gf)
Tender lamb, curried with roasted coconut, finished with tempered curry leaves and mustard seeds

BEEF ULATHIYADU- 19.95 (gf)
Sirloin cubes tempered with curry leaf and braised until tender, finished with coconut flakes

STUFFED TIGERS- 19.95 (gf)
Herb-cheese-stuffed jumbo prawns baked and topped with tomato butter sauce

FISH MOILEE- 19.95 (gf)
Braised fillet of white fish with light herbs, finished in coconut milk

KOFTA ROYALE- 18.95 (v, gf)
Vegetable chickpea rounds stuffed with paneer cheese, cashew, and raisin, then simmered in a nut puree sauce

CAPSICUM CASHEW- 18.95 (v, gf)
Baked peppers stuffed with potato, paneer, and spinach, in a cashew cream sauce

PARAMPARA (traditional dishes)

All traditional dishes are served with Basmati rice pulao

Pick a sauce and protein of your choice

CURRY TADKA (vg, gf)
Quickly tempered herbs with tomato-onion gravy

KHORMA (gf)
An almond-cashew cream sauce with onion gravy

VINDALOO (vg, gf)
Portuguese influenced sauce with vinegar-onion gravy (VG)

COCONUT (vg, gf)
Coconut cream-onion gravy

TIKKA MASALA (gf)
A creamy tomato-onion gravy

METHIWALA (vg, gf)
A simple curry tempered with fenugreek and tomato

JEERA SAAG (gf)
A creamy spinach curry tempered with cumin seeds

Protein choice:

Fresh Vegetable- 17.95
Paneer Cheese- 18.95
Chicken- 18.95
Beef- 20.95
Curried lamb- 20.95
Tiger Prawns- 20.95
Fish- 20.95

FAR EATS BIRYANI- Signature style biryani made with Basmati rice, ghee, onion, and pudina; served with cucumber raita and a pappad

CHICKEN- 19.95
PRAWNS- 21.95

LAMB- 21.95

VEGETABLE- 18.95

SIDES

HOUSE DAAL- 15.95 (v)
A mixed lentil curry tempered with cumin

CHANA MASALA- 15.95 (v, vg)
Slow cooked garbanzo curry with strong ginger and garlic flavors, finished with anardhana

BAINGAN BHARTA- 16.95 (v, vg)
Smoked eggplant mashed and quickly sauteed with cumin, fresh herbs, and spices

MATTAR PANEER- 16.95 (v)
In-house-made cheese cooked with green peas, onion, tomatoes, and fresh herbs

ALOO KALE GHOBI- 16.95 (v, vg)
Braised cauliflower with potatoes, kale, and tomatoes

FLAT BREADS & OTHER ACCOMPANIMENTS

BUTTER BREAD- 3.50
GARLIC HERB BREAD- 3.95
RAITA- 5.00
ONION SALAD- 5.00
PICKLE- 3.50
BASMATI RICE- 5.00

MITHAAE (dessert)

MANGO CHEESECAKE- 8.95
An original, made with a touch of ginger

MANGO ICE CREAM- 5.95
A refreshing and sweet ice cream made with Alphonso mango

RAS MALAI- 8.95
Sweet cheese rounds in rose cream