

MENU FOR SAP & VIOLETTA

Passed Appetizers:

- Mititei - Lamb rolls, onions, mint aioli
- Begun Bharta - smoked eggplant, vinegrated onios, mustard oil, roti chips Black pepper shrimp – Potato crackers, coconut, mustard seeds
- Spinach goat cheese Kulcha, mint yogurt
- Chicken Seekh Kebabs, apricot chutney

Stations:

- Dahi Bhalla - lentil dumplings, yogurt, cilantro chutney, tamarind chutney
- Chicken Chaat - wheat hollows, roasted peppers, pulled tandoor cooked chicken, dried mango powder
- Avacado Jhal Muri – puffed rice, peanuts, whole wheat crackers, onion, tomatoes, mustard oilesign_initials_1
- Chicken Momo – steamed dumplings, onions, black pepper, garlic, vinegar, whole red chillies Mushroom bruchetta – ginger-garlic, cumin seeds, tomatoes, goat cheese
- Tomato watermelon salad – ginger & cumin seeds

Main Course (family style)

- Murg Korma: Chicken thigh, yogurt, turmeric, chilli powder & cashewnuts Kosho Mangsho: goat cubes, Bengali whole garam masala, green chilli Chingri malai shrimp, tomatoes, coconut milk
- Saag Paneer, spinach, fenureek leaves, Indian cottage cheese
- Aloo Gobi : potato, cauliflower, onion, tomatoes

Sides:

- Dal Makhani | Breads | Raita | Rice | Salad | Homemade hot sauce

Dessert:

- Mango Panna Cotta, pineapple and mango slaw
- Patishaptha: rice pancakes, coconut, dates, jaggery & cardamom
- Ginger chai