



DARIEN  
COROMANDEL

# CHEFS SPECIALS

## STARTER

**MAST MAST MURCH** | SAVORY ORGANIC CHICKEN TIKKA, MASSAGED KALE, COCONUT, AND A MEDLEY OF SPICES. \$16 (SALAD)

**ACHARI SHRIMP BHEL** | GRILLED SHRIMP SEASONED WITH A DELIGHTFUL BLEND OF PICKLED SPICES, ELEGANTLY PRESENTED ON A BED OF CRISPY PUFFED RICE. \$18

**PAYYOLI KOZHI** | TENDER CHICKEN COOKED WITH A MIXTURE OF COCONUT, CLASSIC SOUTHERN SPICES, AND FRAGRANT HERBS. \$16

## MAIN

**BHUNA CHOPS** | TANDOORI RACK OF LAMB ENVELOPED IN A SLOW-COOKED SAUCE, FEATURING CARAMELIZED ONIONS AND TOMATOES ENRICHED WITH A VARIETY OF FRESH HERBS AND SPICES. \$37.

**ANGARE BADAK** | TENDER DUCK BREAST, EXPERTLY ROASTED IN A TANDOORI STYLE, SERVED ALONGSIDE ROASTED CAULIFLOWER AND ZUCCHINI. \$39.

**MURG DHANSAK** | A CLASSIC PARSİ CHICKEN DISH PREPARED WITH LENTILS, GOURMET SPICES, AND AROMATIC HERBS. \$29.

**ANGREZI MACHLI** | SEARED CHILEAN SEABASS WITH TANDOORI SPICES, SERVED WITH A VELVETY MUSTARD GREEN PUREE AND FLAVORFUL CORN FOOGATH. \$42.

**SABJI RAIWALA** | A COLORFUL MIX OF CAULIFLOWER, PANEER, BROCCOLI, ZUCCHINI, EGGPLANT, MUSHROOMS, AND SWEET PEPPERS, SKILLFULLY COOKED IN A TRADITIONAL CLAY OVEN. \$23.

## COCKTAIL OF THE WEEK

**HARIYALI MARGARITA** | CASAMIGO TEQUILA, GREEN CHARTREUSE, MELON LIQUEUR & FRESH LIME ( **ST. PATRIKS DAY SPECIAL** ) \$19

**PURANA CHOWK (VIEUX CARRÉ)** | BUILLET RYE WHISKEY, HENNESSY COGNAC, BENEDICTINE, PEYCHAUD'S BITTERS, CARPANO ANTICA FORMULA VERMOUTH \$20