

SHALLOTS

small plates

triplicane idli

12.99

Triplicane, Chennai | Before my first US visa interview, this was my breakfast at a streetside vendor. | A mixture of steamed lentil cakes, tossed in savory, tangy, and spicy mixtures of 3 different flavors that represent the emotions of securing a US visa.

bombay dahi pearls

12.99

Marine Drive, Mumbai | Had this on a breezy, rainy day at the promenade. Asked the street vendor to make something special for me. This is what he came up with. | Sweet, yogurt-steeped lentil sponge cake drizzled with date and mint chutneys, topped with crunchy sev, and dusted with our special street chaat masala.

pachi mirchi paneer taco

14.99

Lexington, Kentucky | An accidental discovery when I was in college. I was trying to make a kati roll, but only had soft shell tacos in the pantry. It was truly a revelation! | Green chili paste rubbed over lightly toasted paneer and served with Indian taco fillings.

coorgi kombu barthad

13.99

Madikeri, Kodagu | The host family at our homestay in the "Scotland of India" made this for us on our first day in Madikeri. We ate this surrounded by a lush green landscape in the middle of a spice plantation. | Mushroom tossed in a reduction of curry leaves, coconut vinegar, and essential Indian aromatics and spices.

quilon pazham pori chaat

12.99

The Raviz @ Kollam | One of the best dishes from the Leela Ashtamudi. A favorite of both SRK and Mohanlal. | Dried banana and fig fritters drizzled with date and tamarind chutney, covered in a payyoli mixture with spiced peanuts and pomegranate seeds.

mains

mangalore prawns ghee roast

23.99

Panambur beach | Beachside vendor cooked this over an open-flame stove | Yogurt, red chilis, tamarind, jaggery, and ghee combine to make an ambrosian dish.

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goan frango à cafreal

17.99

Florentine @ Saligao | Brought to India by Portuguese traders from Mozambique, this chicken wing is cooked in an Indian chimichurri that is warm, vibrant, and zesty.

malvani mutton chukka

20.99

Kohlapur, Maharashtra | Marinated overnight in a rich paste of toasted coconut and a mélange of spices, this is baby goat bone-in leg pressure cooked in its own fat until most of the water evaporates and you're left with a juicy goat, and hearty gravy.

nellore royyala iguru

23.99

Kavali, Andhra | Brined shrimp cooked to a semi-gravy by reducing a variety of allium and rhizomes to a paste and blended with the most intense and pungent spices of the Indian subcontinent. A real tingle for the tastebuds.

mangalore ghee roast chicken

17.99

Shetty Lunch Home @ Kundapura | This is where ghee roast was originally made. While my first tryst was with prawns, the original is made with boneless chicken thighs. Earthy, vibrant, and rare, there is nothing quite like this.

karaikudi mutton uppu curry

20.99

Chettinadu, Tamil Nadu | Traditionally vegetarians, the Chettiar community adopted meats due to their extensive trade in SE Asia | bone-in, tender baby goat slow-cooked with minimal spices, tempered in hot oil and roasted over an open flame. Mutton, the way it's meant to be.

alleppey kallu shappu chicken fry

17.99

Alappuzha, Kerala | Probably best had after a long night of drinking, this spicy pepper chicken was first introduced to me at a houseboat stay in Kerala's backwaters. Street-style chicken fry that goes best with palm wine and appam or idiyappam.

paplet hooman

27.99

bunt kori gassi

17.99

kohlapuri mutton rassa

18.99

ernakulam malabar prawns

23.99

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nellore chepala pulusu	20.99
ennai kathrikai	14.99
nadan kozhi curry	16.99
paneer butter masala	15.99
rollingwood mushroom edamame masala	15.99
moti mahal butter chicken	16.99
kashmiri rogan josh	18.99
mughlai malai kofta	15.99
saag palak paneer	15.99
saag palak chicken	16.99
panchratna dal	14.99

tandoori

south delhi achari paneer	16.99
Greater Kailash II, New Delhi Hung curd and pickle spice blend marinated paneer slabs threaded onto skewers and baked in a clay oven. A little less spicy than normal for the bougie South Delhi types.	
trishna badami broccoli	15.99
London, UK Blanched broccoli florets mixed with strained yogurt and cream cheese, blended with mild spices, and coated in toasted almond slices. Pretty sure this is the best way to get your greens in. You've never had anything like this before.	
angelica's prawn balchao	23.99
Vasco da Gama, Goa Sour, spicy, and sweet, all at the same time. Our version of this traditionally pickled Goan dish is made in a clay oven to bring out the true essence of prawns. One bite and you'll forget your favorite seafood shack.	

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haryali sea bream

22.99

London, UK | Another recipe we stole from Trishna. Gilt-head bream imported from the East Atlantic cooked in a spinach and cilantro marinade. Simple to say but difficult to execute, this tender dish is both bright and smoky.

angithi chicken tikka

20.99

Patiala, Punjab | Boneless version of tandoori chicken, this dish is probably the most famous Indian food of all time. Made the traditional way in a clay oven, with flames fanned continuously as the skewers are rotated in short intervals. All-time fan favorite.

breads

malabar paratha pair

6.99

sannas trio

6.99

idiyappam | stringhopper

5.99

appam

4.99

basil naan

4.99

garlic naan

4.99

butter naan

4.99

drinks

solkadhi

8.99

vasantha neer

7.99

panakam

5.99

salt lassi

5.99

sweet lassi

5.99