

Cold

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| Organic Green Salad with crisped rice & lime chutney-sherry dressing | 9. |
| Goan Guacamole with toasted cumin & lime juice | 10. |
| Salad of Greenmarket Pears pickled ramps, spiced walnuts, toasted coriander | 12. |
| Chickpea and Pear Chaat mint & tamarind chutneys, spicy yogurt | 11. |
| Halibut Ceviche marinated in mango chutney, peanuts & chilies | 15. |
| Hamachi Cru fresh apple juice & candied ginger | 14. |

Hot

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| Pumpkin Rasam Soup greenmarket pumpkins, tamarind & coconut | 10. |
| Rock Shrimp Chilli Fry stir fried with onions, chillies & sour plum | 12. |
| Tabla's Crab Cake with papadum, Goan guacamole & tamarind chutney | 15. |
| Lamb and Chickpea Samosa with Tuscan kale, pine nuts & Indian apricots | 14. |
| Fricassée of Wild Mushrooms semolina polenta, coconut & sour plum | 14. |

Vegetables

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| Punjabi Chickpea Masala simmered with cumin & pomegranate seeds | 10. |
| Green Tomato Curry with sautéed fingerling potatoes, fenugreek & chilies | 12. |
| Greenmarket Spinach pink lentils, mustard seeds & coconut | 12. |
| Saag Paneer Pizza spiced creamed spinach with crumbled Coach Farm goat cheese on corn roti | 16. |
| Basmati & Lentil "Kichidi" with sautéed Tuscan kale, cauliflower, fresh peanuts & spiced yogurt | 14. |
| Basmati Pilaf with caramelized onions & cashews | 5./8. |

Fish & Shellfish

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| Tandoori Fired Black Pepper Shrimp shell-on shrimp with coriander seed & black pepper | 18. |
| Rice-Flaked Striped Bass with gingered bokchoy, roasted chili curry | 18. |
| Rawa Crisped Skate with strozzapretti pasta, greenmarket diakon & coconut broth | 17. |
| Slow-Cooked Halibut with greenmarket baby vegetables, sun-dried ginger broth | 19. |

Meat & Poultry

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| Chicken Tikka tandoor-fired boneless chicken marinated with curry leaf & ginger | 16. |
| Black Spiced Poulet Rouge young chicken with wild mushrooms & Brussels sprouts | 18. |
| Tablas lamb "Nannini" with mustard mashed potatoes, lime & cucumber raita | 26. |
| Sweet Spice Braised Short Ribs with rice flake pilaf, peanuts & pea greens | 21. |

Thalis COMBINATION PLATES

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| Banana Leaf Roasted Fish Cake steamed rice, masala chickpeas & rosemary naan | 21. |
| Tandoori Flank Steak Naan Sandwich masala chickpeas & tomato kalonji | 23. |
| Indian Vegetables chickpea & pear chaat, green tomato curry, mango chutney, basmati pilaf, spinach | 22. |

Prix Fixe Menus

3 Course Menu \$29.00 per person

Hamachi Cru fresh greenmarket mutsu apple cider, heart of palm & candied ginger
or

Salad of Greenmarket Pears pickled ramps, spiced walnuts, toasted coriander

Rice Flaked Wild Striped Bass steamed baby bok choy, roasted coconut-chili curry
or

Sweet Spiced Braised Short Ribs of Beef poha pilaf, roasted peanuts, pea shoots

Yogurt Cardamom Cheesecake Concord grape sorbet, graham cracker tuile
or

Vanilla Bean Kulfi coconut-lime cream, chocolate gelee, candied coconut

3 Course Menu \$24.00 per person

Pumpkin Rasam toasted pumpkin seeds & cilantro
or

Organic Green Salad crisped rice & lime chutney- sherry dressing

Rawa Crusted Skate strozzapreti pasta, sunchokes, kokum & coconut
or

Black Spice Chicken hen of the woods mushrooms, brussel sprouts, bacon, kokum reduction

Spiced Cream Cheese Panna Cotta carrot cake, pineapple sorbet, baby carrot chips
or

Mango Ice Cream Sundae brown butter crumble, spiced caramel sauce

TANDOORI BREADS

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| Cheese Kulcha | 10. |
| Bacon Naan | 12. |
| Corn Roti | 4. |
| Rosemary Naan | 4. |
| Garlic Naan | 4. |
| Laccha Parantha | 4. |
| Sourdough Naan | 4. |
| Bread Sampler | \$14. |
| <i>(Rosemary, Corn, Sourdough, Laccha)</i> | |

CHUTNEYS

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| Tomato Kalonji | 4. |
| Mango | 4. |
| Tamarind-Jaggery | 4. |
| Mint-Cilantro | 4. |
| Spicy Chili | 4. |
| Lemon | 4. |
| Olive Oil & Silk Squash | 4. |
| Bhoondi raita | 6. |
| 3 Chutney Sampler | 7. |
| 6 Chutney Sampler | 13. |