

Tabla

SOUPS

Five Onion Soup	brioche croutons & yogurt	12.
Paffenroth Gardens Pumpkin Rasam	toasted coconut, lentils & tamarind	11.
Duo of Soups		13.

SALADS

Organic Greens	crisped rice & lime chutney-sherry dressing	10.
Goan Guacamole	with lotus root chips	13.
Goan Beet Salad	toasted bacalao, red onions, ginger & chilies	14.
Mutsu Apple & Berried Treasures Potato Chaat	mint chutney, tamarind chutney & yogurt	12.

APPETIZERS

Shellfish “Bhel Puri”	rock shrimp, calamari, bouchot mussels, mango chutney & peanuts	15.
Hamachi Tartare	fresh Red Jacket farms Mutusu apple cider, candied ginger & mint	15.
Tandoori Long Island Calamari	ancho chilies, cumin & lime	13.
Tandoori Black Pepper Prawns	shell-on, with coriander seeds & black pepper	17.
Tabla’s Crab Cake	Goan guacamole, papadum & tamarind chutney	15.
Potato Pakoras	chickpea battered, served with “Boodie’s” ketchup	9.
Wild Mushroom Fricassée	semolina polenta, coconut milk & black cumin	14.
Tabla’s Onion Rings	with “Boodie’s” ketchup	12.
Boodie’s Chicken Liver Masala	applewood smoked bacon, chilies & apples	9.
Hudson Valley Duck Samosa	Franca’s baby butterball potatoes, orange & fennel salad	14.

ENTREES

Roasted Broccoli & Romanesco	basmati-mung bean “kichidi,” peanuts & spiced yogurt	19.
Rice Flaked Red Snapper	Satur farms baby carrots, baby turnips & sun dried ginger broth	30.
Pan Roasted Cod	roasted romanesco & broccoli, maple-lime glaze	28.
Rawa Crisped Skate	aged basmati rice pilaf, peekytoe crab, sour spicy curry	27.
Boodie’s Goan Shrimp Curry	coconut milk & green mango, steamed basmati rice	27.
Roasted Nova Scotia Lobster	Satur Farms savoy cabbage & toasted coconut curry	35.
Spiced Chicken & Cashew Meatballs	Mughlai korma curry, steamed basmati rice	27.
Stone Church Farms Normandy Duck	baby spinach, oat risotto & orange chutney jus	28.
Bell & Evans Chicken Tikka	curry leaf marinated, watercress-red onion salad	24.
House Smoked Sausage & Confit of Fresh Bacon	sauerkraut, baby carrots & Ty’s mustard	26.
Sweet Spice Braised Oxtails	Barkha’s tapioca pilaf, peanuts & pea tendrils	27.
Elysian Fields Lamb Chop & Bacon	chickpea spaetzle, Paffenroth Farms Swiss chard & mint	32.
Tabla’s Pulled Lamb Sandwich	turmeric mashed potatoes & lime	28.

SIDES

Bhoondi Raita	cucumber, chickpea dumplings & spiced yogurt	7.
Roasted Romanesco Curry	tamarind, coconut milk & ginger	10.
Braised Satur Farms Greens	fresh coconut, shallots & chilies	9.
Roasted Phillips Farms Brussels Sprouts	toasted lentils, ginger & chilies	11.
Chickpea Masala	coriander, cumin & sun dried mango	8.
Black Cumin Pilaf	caramelized onions, cashews & raisins	4. per person
Steamed Aged Basmati Rice		3. per person

TANDOORI BREADS

Stuffed	Nueske’s Bacon	13.	Chili-Cheddar Cheese	11.	Red Onion	10.				
Flatbreads	Rosemary	4.	Sourdough	4.	Corn	4.	Laccha	4.	Garlic	4.

CHUTNEYS & CONDIMENTS

	4. each			
Tomato	Tamarind-Jaggery	Cilantro-Mint	Peanut-Chipotle Raita	
Mango	Spicy Chili	Lemon		
Chutney Tasting	Three	7.	Six	13.

Wazwan Menus

offered for the entire table

TABLA TASTING

72 per person

Chutney Tasting

Duo of Soups Five Onion & Pumpkin Rasam

Hamachi Tartare fresh Mutsu apple cider, candied ginger & mint

Rice Flaked Red Snapper Satur farms baby carrots, baby turnips & sun dried ginger broth

Roasted Nova Scotia Lobster Satur Farms savoy cabbage & toasted coconut curry

Sweet Spice Braised Oxtails Barkha's tapioca pilaf, peanuts & pea tendrils

Chocolate-Thai Chili Soufflé coconut ice cream

Selection of Tabla Chocolates

TABLA TOUR

Served family style 58 per person

Chutney Tasting

Goan Beet Salad toasted bacalao, red onions, ginger & chilies

Apple & Fingerling Potato Chaat mint chutney, tamarind chutney & yogurt

Bouchot Mussels Balchao ginger, chilies & red wine vinegar

Chicken Tikka tandoor-fired boneless chicken marinated with curry leaf & ginger

Chickpea Masala coriander, cumin & sun dried mango

Braised Pork Vindaloo chilies, vinegar & ginger

Braised Satur Farms Greens fresh coconut, shallots & chilies

Steamed Basmati Rice

Milk Chocolate Kulfi Pop "s'more"

*****Vegetarian tasting menus available upon request**

Executive Chef Floyd Cardoz

Chef de Cuisine Ty Kotz