



**TRADITION
INDOCEYLON**





small plate

Samudri Jhinga GF SF D

Kafir lime and coriander marinated prawns, cooked in clay oven

Bengali Fish Tikka GF SF D LS

Locally sourced fish marinated with Indian mustard, cooked in clay oven

Laal Mirch ka Murgh Tikka S D GF

Yoghurt marinated chicken morsels flavored with cumin, garlic and chili

Lucknawi Dungar Maas Galouti ★ DF N

Minced lamb galette flavored with Indian spices

Maanshari Kebab Platter SF D S

Assortment of non-vegetarian appetizers

Kandhari Paneer Tikka S D V GF

Cottage cheese stuffed with prune and pomegranate

Dahi ke Kebab ★ D V

Crisp fried yoghurt dumplings with ginger and black pepper

Shakahari Kebab Platter D V

Assortment of vegetarian appetizers

V Vegetarian ★ Signature Dishes N Nuts D Dairy

DF Dairy Free GF Gluten Free SF Seafood VE Vegan

S Spicy LS Locally Sourced S Sustainable

Should you have any dietary requirements or food allergies, please inform your server

S In our efforts of sustainability, straws will be served on request.

SOUP

Mulligatawny V VE GF DF

Lentil and coconut broth with black pepper and curry leaf

Tamatar Dhania Shorba V VE GF DF

Tomato broth flavored with coriander

Murgh Badami Shorba N

Chicken broth flavored with garlic and almonds

Indihs - aphe rdsai - se

Awadhi Murgh Korma ★ D N GF

Chicken morsels simmered in chashew nut gravy

Punjabi Bhuna Gosht S D GF

Slow cooked lamb simmered in onion and tomato gravy

Meen Moilee DF GF SF 🌱

South Indian fish stew with coconut and onion

Lehsooni Makai Palak DF V VE GF

Chili and garlic tempered spinach with American corn

Subz Handi Lazeez V D GF

Indian spiced seasonal vegetables simmered with onions and tomatoes

Kadhai Paneer S V D GF

Cottage cheese cooked along with pickling spices

Dal Makhani V D GF

Creamy and buttery black lentils cooked overnight with tomatoes and spices

Dal Tadka V DF VE GF

Yellow lentils tempered with cumin and garlic

Awadhi Murgh Biryani S N D GF

Aged basmati rice cooked with chicken on "dum" with aromatic spices

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main - *maccha sri lanka*

Hoppers with Coconut Chutney VE DF

Thin pancake made with fermented rice flour

Fish Ambul Thiyal SF DF GF

Sour fish curry tossed in chilies and black pepper

Chicken Kukul Kalu Pol Maluwa S DF GF

Chicken curry simmered in coconut milk

Beef Tempered with Black Pepper and Coconut S DF GF

Stir fried beef with onion and chilies

36 Spiced Marinated Prawns S SF DF GF

Prawns cooked with 36 spices

Srilankan Calamari Roast D GF SF ★ 👄

Tender calamari rings tempered with curry leaf, Jaffna spices and shredded coconut

Above curries are served with your choice of either Indian breads, Ceylon paratha, steamed basmati rice or cumin rice.

dessert

Moong Dal Halwa D N

Lentil cooked in clarified butter with saffron and cardamom

Traditional Pistachio and Saffron Kulfi Falooda D N

Condensed milk ice cream flavored with saffron

Traditional Style Shahi Tukda D N

Fried bread topped with condensed milk

Trio of Kheer - Gulkand, Saffron and Pistachio D N

Rice pudding flavored with rose, saffron and pistachio

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