



## Summer 2012 Dinner Menu

### SMALL PLATES

- Grilled Zucchini Blossom** | Mizuna, tatsoi, peaches, goat cheese, cilantro-lime vinaigrette 6
- ✓ **Samosa** | Potato & green pea dumplings 6
- ✓ **Organic Quinoa & Pistachio Salad** | Cucumber & capers 7
- Green Moong Tikki** | Gallets of minced moong beans, fresh mint, Awadhi spices 7
- ✓ **Cilantro Fingers** | Maharashtrian-style fresh cilantro, coriander seeds, chickpea flour 6
- Goat Cheese Naan** | Leavened bread, sour cream, fennel, pine nuts and zatar 7
- Baluchi Baingan** | Batter-fried eggplant, tomato-orange chutney, garlic sour cream 6
- Steamed Mussels in Coconut Cream** | Ginger, curry leaves, tomatoes 11
- Scallops** | Israeli couscous, moong lentil kichdi, basil chutney 12
- Roasted Pimiento Garlic Chicken Kebab** | Tandoor roasted 9
- Duck ke Parchey** | Pan-seared duck skewers 12
- Masala Ojhari on Paratha** | Spiced pork belly, leavened bread 10
- Venison Chapli Kebab** | Freshly toasted spices, flattened and grilled 13

### TANDOOR

(Indian Clay Pot Oven)

#### **Tandoor Kebabs served with side salad & chutney**

- Chili Garlic Paneer Tikka** | Slow-roasted cottage cheese kebabs 14
- Portobello Mushroom Chatpatta** | Spice-infused, tandoor grilled 12
- Atishi Prawn Tikka** | Chili pickle, yogurt and Mexican Bay tiger prawns 18
- Tandoori Salmon** | Chinook salmon marinated overnight, yogurt, chili 17
- Pacific Bass Tikka** | Tandoor-roasted White Bass tikka 18
- Tandoori Cornish Hen** | Whole-roasted Cornish Hen 15
- Trio of Chicken Tikka** | White-meat chicken, blue cheese, saffron, chili 16
- Frontier Lamb Rack** | 48-hour marinated lamb rack, ginger, frontier spices 24
- Wild Boar with Apple Chutney** | Marinated overnight in Amber's spice blend, slow-roasted 19



Indicates vegan dishes

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

\$1.50 per person service charge will be added to each check to support SF employer mandates.  
18% of your pre-tax bill will be added for parties of 6 or more.

## ENTRÉES

- Paneer Till ke Tukde** | Sesame-coated cottage cheese, tomato sauce, hand-pounded spices 14  
**Badami Bhara Baingan** | Baby eggplant, caramelized onions and almonds 14  
**Chwonke Palak, Singada and Edamame** | Cumin, garlic spinach, water chestnut 14  
**Wild Mushroom Pulao** | Aged basmati rice, cardamom, wild-picked mushrooms, truffle oil 16  
**Karavali Prawns** | Stir-fried Louisiana Bay tiger prawns with pepper in coconut curry 19  
**Clove-Scented Black Cod** | Bengali-style clove and cardamom flavored yogurt curry 21  
**Deconstructed Butter Chicken** | White-meat tandoori chicken, butter sauce, kasoori methi dust, crème fraîche 17  
**Kashmiri Murg Dhaniwal** | Kashmiri-style chicken, cilantro and yogurt sauce 17  
**Hyderabadi Chicken Biryani** | Fragrant basmati rice, cooked dum style, Mary's Farm chicken, saffron, rose water 19  
**Rogan Josh** | Stewed Niman Ranch lamb chunks, fennel seeds, brown onion 19  
**Kache Mirch ka Gosht** | Niman Ranch lamb, yogurt, ginger, green pepper, chili 19

## TANDOORI BREADS

- Stone-Ground Whole Wheat Roti**, olive oil 3  
**Punjabi Corn Bread** 3  
**Classic Naan / Garlic Naan** 3  
**Green Pea Kulcha** 4  
**Parmesan Pesto Naan** 4  
**Assorted Bread Basket** | Classic Naan, Green Pea Kulcha, Lacha Paratha 9

## SIDES

- Dal Amber** | Black lentil, tomatoes and spices 6  
✔ **Jaisalmeri Bhindi** | Crispy fried okra, fennel, tomato and dry mango powder 8  
**Aloo Jeera Hingwala** | Cumin- and asafetida-tempered potatoes 6  
✔ **Aged Basmati Rice** 2  
✔ **Organic Brown Basmati Rice** 3  
✔ **Raita** | Cucumber, mint, raisin and yogurt 4  
✔ **Pappad Basket** 4



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