

# NADU

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REGIONAL INDIAN

Nadu means 'Homeland,' an ode to our roots which lie in India. While our team has presented Indian cuisine in a progressive and modern format, there remains, unexplored, the deeply regional India. At Nadu we are bringing dishes in their most traditional form to your plate.

## SHARING PLATES NON VEGETARIAN

### INJI PULI PORK RIS (Kerala) \$16

Baby back ribs coated with a tamarind, ginger and jaggery based glaze favored with mustard seeds and chili. Served with chili pickled cucumber.

### BIHARI KABAB (Patna) \$18

Thinly sliced mutton leg, marinated overnight in an aromatic blend of spices, grilled, and topped with red onion slaw. Served with mint & cilantro chutney and Kasundi- yogurt dip.

### CHICKEN GUSHTABA (Kashmir) \$18

Kashmir's royal offering—a lightly spiced chicken meatballs cooked in a creamy yogurt sauce flavored with cardamom and mint powder –that's both rich and comforting.

### PRAWN BALCHAO (Goa) \$24

Tiger prawn cooked in a tangy masala with garlic, tomato, fermented chili paste and peppers, flavored with coconut vinegar, kokum and cinnamon.

### IRANI KEEMA (Mumbai) \$22

A classic Mumbai favorites! Savory minced lamb, spiced with Irani influences, finished with peas and green chutney. Topped with potato Salli (potato straws) and served with Pao bread.

## SHARING PLATES - VEGETARIAN

### DAHI BALLAH (Delhi) \$9

Soft lentil dumplings soaked in sweet and sour yogurt, layered with *tamarind* chutney and mint & cilantro chutney. Topped with pomegranate and crispy potato.

### TAMATAR CHAT (Banaras) \$11

A tangy and bold delicacy from ghats (banks) of Holi Banaras. This dish combines crispy *Namak Para* (savory wheat cracker), fried cashews, and fragrant ghee for a burst of flavors.

### MUSHROOM GALAWAT (Lucknow) \$15

A velvety mushroom kebab seasoned with traditional kebab masala, served on a saffron sheermal bread, accompanied by refreshing mint and cilantro chutney—a melt-in-your-mouth Lucknowi treat.

### ARITHA PUNDI (Mangalore) \$14

Traditional rice dumplings pan fried in ghee and gunpowder masala, tempered with curry leaves, grated coconut and mustard seeds— Not your everyday mini IDLI.

### PANEER GHOTALA (SURAT) \$16

Crumbled paneer cooked with tomato, onion and young garlic. Layered with creamy *Amul* cheese, served alongside buttery *ladi pav*—a true street-style comfort food.

### BENNE MASALA DOSA (Bangalore) \$15

A buttery and indulgent twist on classic dosa. Crisp and golden-brown on the outside with a soft, airy inside, this Dosa gets its signature flavor and texture from the generous use of white cultured butter ("benne" in Kannada), stuffed with a lightly spiced potato filling and served with traditional coconut chutney and thakali (tomato) chutney

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## LARGE PLATES VEGETARIAN

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### VEGETABLE MOILEE (Kerala) \$22

A light and fragrant coconut curry loaded with fresh vegetables, offering a taste of Syrian Christian delicacy goes perfectly with ghee rice or Nool paratha.

### PANEER METHI MATAR (Punjab) \$24

Dhaba-style creamy paneer cubes simmered with *kasoori methi* (fenugreek), cashew and tomato paste. Finished with green peas and crispy fenugreek leaves.

### JACKFRUIT KOSHA (Kolkata) \$24

A Bengali delight where tender jackfruit and potato are slowly cooked in a richly spiced gravy

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## LARGE PLATES NON VEGETARIAN

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### MEEN GASSI (Mangalore) \$26

Walleye cooked in a rich coconut and tamarind curry, infused with dry chili, turmeric, and curry leaf

### MURGH MAKHANI (Delhi) \$28

The quintessential butter chicken. Chicken tikka slow cooked in a luscious gravy of tomatoes, butter, fenugreek, cashew, and house made garam masala. Pair with garlic naan – Match made in heaven.

### MUDHI MANSHA (Orissa) \$28

On the bone Goat meat slow cooked with red onion and Odia meat masala, served with crunchy rice puffs and caramelised onion.

### BEEF ROAST (Kerala) \$32

Beef short ribs double roasted in a shallot and coconut masala, flavored with black pepper, curry leaf and dry chili.

## THE SPECIAL ONE

### CRAB MILAGU FRY (Kerala) \$85

A whole Dungeness crab is expertly cooked with fragrant Telicherry peppercorns, garlic, madras shallots, tomatoes, and a perfectly balanced spice blend. Served alongside aromatic Ney Choru (ghee rice).

(Limited availability | Pre-order recommended)

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### KACHUMBER RAITA \$6

Yogurt mixed with diced cucumber, tomato, red onion and roasted cumin.

### HOUSE DAL(TOMATO PAPPU) \$12

A hearty and tangy lentil dish inspired by classic tomato dal.

### CONDIMENTS \$3

House mixed Pickle thinly sliced red onion, lime wedge and Indian green chili.

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## BREADS & RICE

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### NAAN

#### (Plain / Garlic / Chili) \$5

A fluffy style of Naan. Choose from plain, garlic or chili.

### NOOL POROTTA \$6

Flaky and soft Kerala-style flatbread. Recommended with Moilee, Kosha, Gassi, Roast and Crab Fry.

### GHEE BHAT \$5

A fragrant and buttery short grain rice dish from Bengal, perfect to complement any curry. Not your usual saffron rice.

A mandatory 20% gratuity will be applied for parties of 6 and above  
As a way to offset rising costs we have added a 4% surcharge to all checks. You may request to have this removed from your check

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

