

SMALL 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 - Uttar Pradesh)

\$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.

MIMI SINGJU (Manipur)

\$12

A salad of pea shoots, cabbage, and watercress, paired with lotus root, green mango, papaya and radish. Topped with crispy Wai Wai noodles and peanut—all lightly spiced with a chili and black sesame dressing.

ARITHA PUNDI (Mangalore - Karnataka)

\$14

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

BENNE MASALA DOSA (Bangalore - Karnataka)

\$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

MUSHROOM GALAWAT (Lucknow - Uttar Pradesh)

\$16

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.

PANEER GHOTALA (Surat - Gujarat)

\$18

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.

SMALL PLATES NON-VEGETARIAN**NAGA PORK RIBS (Nagaland)**

\$16

Baby back ribs coated with bold Naga spices, glazed with king chili BBQ sauce. Served with Kew pineapple relish and basil chutney.

BIHARI KABAB (Patna - Bihar)

\$18

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

CHICKEN GUSHTABA (Kashmir) \$18
Kashmir's royal offering—a lightly spiced chicken meat balls cooked in a creamy yogurt sauce flavored with cardamom and mint powder -that's both rich and comforting.

PRAWN BALCHAO (Goa) \$21
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 - Maharashtra) \$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.

LARGE PLATE VEG

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 MALAI (Punjab) \$24
Dhaba-style creamy paneer simmered with *kasoori methi* (fenugreek), cashew and melon paste. Finished with green peas and crispy fenugreek leaves.

JACKFRUIT KOSHA (Kolkata - West Bengal) \$24
A Bengali delight where tender jackfruit is slow-cooked with potato in a rich and spiced gravy, offering a plant-based alternative that's deeply satisfying.

LARGE PLATE (NON-VEG)

MEEN GASSI (Mangalore - Karnataka) \$26
A coastal classic, 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 (Baripada - Odisha) \$28
On the bone Goat meat slow cooked with red onion and Odia meat masala, served with crunchy rice puffs and *kachumber* (a mixture of diced cucumber, tomato, and red 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.

LARGE SHARING SPECIAL

(Limited availability / Pre-order recommended)

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).

BREADS / RICE**NOOL POROTTA****\$4**

Flaky and soft Kerala-style flakey flat bread that pairs perfectly with Moilee, Kosha, Gassi, Roast and Fry.

KHAMEERI NAAN (Plain / Garlic / Chili)**\$4**

A fluffy version of Naan, with options to—choose from plain, garlic or chili topping.

GHEE BHAT**\$5**

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

HOUSE DAL – DAL PAPPU**\$12**

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

CONDIMENTS**\$3**

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

DESSERT**APRICOT DELIGHT (Hyderabad - Telangana) \$13**

A traditional wedding sweet dish from city of nawabs. Our version is a layers of soft sponge cake soaked in vanilla flavoured condensed milk, layered with rich apricot jam and fluffy fresh cream. topped with apricot jelly and gold leaf.

ELANEER PAYASAME (Kerala) \$13

A delicate tender coconut pudding from Gods own country. Our version is an Elaneer Payasam flan. Served with jaggery caramel, cashew nougatine and Acchapam (rose cookie).

CASSATA (Mumbai) \$13

Filter coffee and mango -Need description

Kulfi \$7

Homemade pistachio and malai kulfi topped with saffron syrup and pistachio.

Mango and Tamarind Sorbet \$5

Made with alphanso mango puree and a splash of tamarind, this silky-smooth sorbet is perfect as a light dessert to cleanse the palate!

ANANDINI HIMALYAN TEAS pot \$8

(Hand crafted Himalayan teas specially curated for NADU by Indian tea sommelier Anamika Singh)

SAT RAS MASALA CHAI

Indian Cream tea with spices, ginger and sweetened with condensed milk

KEHWA

Green Tea, Saffron, Marigold flower, Cockscomb flower, Cardamom

INDIAN BOUQUET

Autumn Tea, Rose Petals, Chamomile, Rhododendron, Lavender, Lemongrass, Cornflower and Cardamom