

# LUNCH BOX TO GO

Choice of one appetizer and an entrée. All boxes are accompanied by the vegetable of the day, Dal Makhani, Rice, plain Naan, and Dessert.

## Vegetarian Box -----\$16.99

### APPETIZERS (APERITIVO)

#### Caldo Verde

Fresh spinach, potato, garlic, vegetable broth. SOUPS (SOPA)

#### Pepper Water

Anglo-Indian peppercorn, tamarind soup seasoned with mustard seed, and curry leaves. SOUPS (SOPA)

#### Eric's Veggie Samosas

Cumin and spice seasoned classic potato and green pea turnovers. Mix chutney.

#### Tulsi Paneer

Fresh Indian cheese, fresh basil, roasted garlic, Cranberry chutney

#### Kashmiri Tikki

Beetroot Pattle with ricotta cheese, apricot and roasted fennel, tomatillo chutney

#### Lasuni Gobi

Crispy florets tossed with garlic tomato sauce

#### Ragda Chaat

White beans seasoned with mustard seeds, curry leaves, tamarind & mint chutney

#### Aloo Tikki

Spiced potato patty with diced mango, mint, tamarind chutney, yogurt, and chickpea noodles.

#### Tandoori Mushroom

Marinated with roasted tandoori spices and fenugreek leaves. Skewered and Tandoori grilled.

## Entrée

### VEGETABLE (VEGETAL)

#### Saag Paneer

freshly cooked spinach with Indian cheese

#### Kadai Paneer

Indian cheese red pepper, onions, tomatoes, and stone ground spices.

#### Phool Makhane Ki Subz

Green peas, fox nut seasoned with ginger, fenugreek.

#### Paneer Kundan Kalia

Fresh Indian cheese & raisin, black pepper-tomato sauce.

#### Paneer Makhani

Indian cheese, simmered in a tangy, creamy, tomato fenugreek sauce.

#### Chana Pindi

Chickpea, mango, pomegranate powder, tomato fresh ginger, and fenugreek.

#### Aloo Gobi Mutter

Cauliflower florets, green peas, potato, cumin seed, tomato, spices and cilantro.

#### Parval Aloo

Baby Ivy gourd, potato, ginger, onion, garam masala.

#### Avial

Plantain, drumsticks, exotic vegetables, green mango, mangosteen, garlic coconut milk, green chili.

#### Achari Baigan

Seasoned with tamarind, curry leaves, mustard seeds, ginger, and Kashmiri chili.

#### Masala Bhindi

Fresh okra, cumin, ginger, whole chili, onion, tomato spices.

#### Alambe Xacuti

Wild mushroom medley slow-cooked with roasted fennel seed, star anise, poppy seed, dehydrated coconut.

## Chicken Box-----\$17.99

### APPETIZERS (APERITIVO)

#### Caldo Verde

Fresh spinach, potato, garlic, vegetable broth. SOUPS (SOPA)

#### Pepper Water

Anglo-Indian peppercorn, tamarind soup seasoned with mustard seed, and curry leaves. SOUPS (SOPA)

#### Saffron Malai Tikka

Chicken with cheddar cheese, saffron, white pepper, hung yogurt.

#### Achari Chicken Tikka

Chicken marinated with pickling spices, herbs, Garlic mint aioli.

#### Basil Chicken Tikka

Chicken marinated with fresh basil, yogurt, spices, and olive oil.

## Entrée

### CHICKEN (FRANGO)

#### Xacuti De Galinha

Coarse roasted ground coconut, toasted poppy, sesame seeds, star anise, fennel.

#### Vindalho De Galinha

Freshly ground spices, whole dry chili, toddy vinegar, cashew feni.

#### Chicken Chettinad

Chicken, fresh, pepper, mustard, curry leaves, dry chili, coconut milk

#### Chicken Korma

Roasted cashew nut, raisin, golden fried onion, saffron coconut milk, cream, and spices

#### Chicken Tikka Masala

Chicken tikka in a creamy tomato fenugreek sauce with Indian spices

#### Chicken Saag

Chicken cooked with fresh spinach, fenugreek leaves, grated nutmeg, and a touch of cream

## Lamb/Goat/Beef/Pork-----\$18.99

### APPETIZERS (APERITIVO)

#### Caldo Verde

Pureed fresh Spinach and collard green, potato, garlic, vegetable broth. SOUPS (SOPA)

#### Pepper Water

Anglo-Indian peppercorn, tamarind soup seasoned with mustard seed, and curry leaves. SOUPS (SOPA)

#### Shammi Kabab

Lamb Pattle, chickpea, roasted garlic, clove, peppercorn, mint, cilantro, grilled.

#### Jhangizi Boti Kabab

Lamb marinated with roasted spices, ginger, mint, hung yogurt, tomato chutney.

#### Chamuca

Goan Beef & mixed vegetable samosas served with Peri-Peri chutney.

#### Torradinhas

Char toasted pork tikka, seasoned with Goan spices, toddy vinegar, cash feni, chili paste.

## Entrée

### LAMB /GOAT/ PORK (CARNE)

#### Konkan Railway Mutton

A Legacy! Goat curry cooked aboard the Indian Railway during the British Raj, was served in luxury dining cars.

#### Lamb Bafado

Home-style slow pot cooked lamb curry with stoned ground cumin, spices coriander, green chili, and Toddy vinegar.

#### Pedro's Vindalho De Porco

Pork chunks simmered in fresh ground spices, whole dry chili, toddy vinegar & cashew feni

#### Lamb Saag

Lamb cooked in fresh spinach, fenugreek leaves, grated nutmeg, and a touch of cream.

#### Nana's Christmas Pork Sorpotel

Diced pork charcuterie, marinated in ground spices & Goa Vinegar. Pickled for 48 hours.

#### Lamb Korma

Roasted cashew nut, raisin, golden fried onion, saffron coconut milk, yogurt, and spices.

## Seafood Box-----\$19.99

### APPETIZERS (APERITIVO)

#### Caldo Verde

Pureed fresh Spinach and collard green, potato, garlic, vegetable broth. SOUPS (SOPA)

#### Pepper Water

Anglo-Indian peppercorn, tamarind soup seasoned with mustard seed, and curry leaves. SOUPS (SOPA)

#### Sopa De Camarão

Goan- Portuguese-inspired shrimp soup, poached, onion potato, garlic clove, roux, sprinkled with fresh dill. SOUPS

#### Coconut Shrimp

Shrimp seasoned with coconut curry powder, mustard seed, curry leaves, tamarind juice.

#### Shrimp Balchao

Goan shrimp with toddy vinegar, chili masala, roasted dry shrimp.

#### Crab Cutlet

Fresh Atlantic Crab patty with finely chopped vegetables shredded cheese and baked.

#### Fish Cutlet

Pan-seared fish Pattle, seasoned with ginger, ground spice, coated with egg wash and bread crumb

## Entrée

### SEAFOOD (FRUTOS DO MAR)

#### Goan Shrimp Curry

Coconut, green chili, cumin, coriander, ginger, mangos teen, Kashmiri chili

#### Kalchi Kodi

A traditional Goan Monsoon sorak, fish curry simmered in a clay pot, coconut, green mango, mangosteen.

#### Sungtache Caldinha

Asian fresh okra, prawns simmered in an extract of fresh coconut juice, cilantro, green chili, cumin.

#### Kalwa Sukhem

Fresh shucked West Coast Oyster cooked with toasted spices, freshly grated coconut, green chili, onion, and tamarind.

#### Amot Tik De Peixe

Seasonal fish simmered in a hot & sour curry sauce with toddy vinegar.

#### Fish tikka Masala

Fish tikka in a creamy tomato fenugreek sauce with Indian spices.