

DARU

Summer 2025 RESTAURANT WEEK

Pani Puri

\$55

Avocado, Tamarind, Cilantro, Black Salt, Mint

First

Ragda Pattice

Beetroot, Potato, Ginger, Chili, Sweet Yogurt, Lentil

Sunchoke Chaat

Mint Chutney, Date, Black Salt, Yogurt, Cumin

Bison Momo

Scallion, Sesame, Tomato, Szechuan Peppercorn

Spicy Nawabi Duck Kebab

Caramelized Onion, Green Chili

CHOOSE A MAIN COURSE

Wild Mushroom Biryani served w/Raita

Cremini, Shiitake & Oyster Mushrooms, Mace, Apricot

Paneer Pesto Tikka

Basil, Rhubarb, Honey, Bell Pepper

Chicken Tikka Masala

Tomato Masala, Onion, Fenugreek, Served w/ Rice

Nimbu Macchi w/ Kale Khichdi

North Atlantic Salmon, Makrut Lime, Hung Yogurt,
Turmeric, Red Chili

Nariyal Lamb Shank

Saffron, Kashmiri Chili, Coconut, Served w/Rice

CHOICE OF SIDE

Daal Makhani - Asafoetida, Kashmiri Chili, Ghee

Aloo Matar - Yellow Lentil, Potato, Green Chili

Wok Fried Cabbage - Timur, Curry Leaf, Clove

Mains will be served with complimentary bread

CHOICE OF DESSERT

Gulab Jamun

served warm with Pistachio & Cardamom Gelato

Beetroot Halwa

Green Cardamom, Jaggery, Fresh Berries

Mango Sorbet

