

Lunch Menu \$25
Three Courses

Appetizers

- Dévi Salmon-Crab Cakes
- Chicken-Apricot Seekh Kababs
- Manchurian Cauliflower (Indo-chinese Style) *spicy garlic-infused tomato sauce, scallions*
- Double Decker Bread Pakoras *mint and tamarind chutneys*.....

Main Courses

- Lamb stuffed tandoori chicken, *crispy okra, tomato chutney*
- Daily Tandoori Fish *indian coleslaw and coconut rice*.....
- Tandoor grilled lamb chops, *spiced potatoes, sweet and sour pear chutney*.....
- Matar Paneer *indian cheese, tomato-onion sauce, green peas*

Dessert

- Pistachio Kulfi *candied pistachio, falooda noodles, rose milk*
- Mango Panna Cotta *mango-pas-sion fruit sauce, fleur de sel, mango chips*

Sides

- Crispy Okra Salad 11.00
- Saag *paneer or mushrooms*..... 10.00
- Daal Makhani 11.00
- Butter Chicken *tikka masala*..... 12.00
- Naan Roti 4.00
- Onion Kulcha , Plain Basmati Rice..... 5.00

Dinner

Appetizers

- Bombay Bhel Puri Or Delhi Sprouted Mung Bean Chaat 6.00
- Double Decker Bread Pakoras *mint and tamarind chutneys*..... 10.00
- Manchurian Cauliflower Or Dévi Salmon-crab Cakes 12.00
- Shrimp & Calamari Masala Frito Misto..... 13.00

- Grilled Scallops *roasted pepper chutney, bitter orange marmalade*..... 14.00
- Chicken-Apricot Seekh Kababs 11.00
- Kashmiri Mushroom Or Goan Shrimp Bruschetta 11.00

Fish & Meats

- Coconut Shrimp Biryani *tandoor grilled shrimp, grape raita* 34.00
- Fish Of The Day *lemon rasam, sweet & sour butternut squash, masala crispy leeks* 32.00

- Tandoori Prawns *eggplant chutney, crispy okra salad* 34.00
- Masala Fried Quail *spicy indian slaw, calcutta mustard potato salad* 29.00
- Kerala Chicken And Egg Roast 25.00
- Tandoor-grilled Lamb Chops *pear chutney, southern indian potatoes*..... 34.00
- Chicken Or Beef Curry *onion kulcha, fattoush salad*..... 27.00
- Lamb-stuffed Tandoori Chicken *crispy okra, tomato chutney* 26.00
- Abha Aunty's Sweet And Sour Eggplant..... 18.00
- Zimikand Ke Kofte *(yam dumplings in aromatic onion-tomato gravy)*..... 18.00
- Jackfruit (Kathal) Biryani *yellow lentils, crispy okra salad, raita* 23.00
- Matar Paneer *(tomato-onion sauce, indian cheese, green peas)*..... 16.00

Sides

- Kararee Bhindi *(crispy tangy okra, tomatoes and red onions)*..... 16.00
- Aloo Saag *Guchhi ka Saag or Saag Paneer*..... 14.00
- Fattoush Salad *(tomato, cucumber, radish, greens, sumac, naan croutons)*..... 10.00
- Add Tandoor-Grilled Chicken Or Shrimp..... 21.00
- Spicy Indian Slaw *cabbage, spring onions and peanuts* 10.00
- Add Tandoor-Grilled Chicken or Shrimp..... 21.00

Extras

- Onion-Parmigiano Kulcha *Spinach-Goat Cheese Paratha or Papadam Paratha* 9.00
- Naan, Garlic Naan, Paratha, Roti Or Rice 5.00
- Trio Of Rice *chef's daily inspirations*..... 11.00
- Tarka Dal *yellow lentils* or *Daal Makhani (buttery black beans)*..... 11.00
- Grape Raita *Chickpea & Pickled Ginger Raita or Onion-Tomato Raita* 7.00

Tasting Menu

Create Your Own Tasting:

- Two Courses *one appetizer, one entrée* 35.00
- Any Three Dishes 45.00
- Any Four Dishes *with your choice of dévi dessert* 55.00
- Chef's Tasting Menu..... 85.00
- with wine pairings 130.00
- We Kindly Ask That The Entire Table Participate In The Chef's Tasting

Dessert Menu

- Dévi Bombay Falooda *honey-soaked basil seeds, Falooda noodles, strawberry and mango sorbets, coconut lemongrass milk, coconut tuile*.....
- Rabbi Wale Malpue *fennel-scented pancakes, saffron syrup, cardamom ice cream, candied almonds*.....
- Black Forest Cake *macerated cherries, cherry gelée, grated chocolate, dark chocolate sauce*.....
- Shrikhand *yogurt pudding, candied ginger, macerated fruit*
- Mango Cheesecake *mango-pas-sion fruit sauce, mango pate de fruit, mango crisp, fleur de sel*..
- Pastry Chef submit *sahni*
- Selection Of Housemade Sorbet & Ice Cream, Your Choice \$9

Delivery Menu

Appetizers

- Ragda Chaat *potato cakes, white peas, tamarind and mint chutneys* 8.00
- Mom's Bread Roll Fritters *potatoes, cilantro, green chiles, garam masala* 9.00
- Chicken-apricot Seekh Kababs *ground chicken sausages, apricots, almonds*..... 11.00
- Lamb-stuffed Tandoori Chicken *tandoor-grilled, pickling spices, tomato chutney*..... 12.00
- Seafood & Crab Croquettes *pickled-green-chile mayo*12.00
- Crispy Shrimp And Sweet Peppers *with tomato-chutney aioli* 12.00

Rice

- Jackfruit (Kathal) Biryani *potatoes, whole spices, yogurt sauce, okra crisps* 17.00
- Coconut Shrimp Biryani . 19.00
- Trio Of Rice *lemon, radish & coconut*..... 10.00

Bread \$4

- Naan (Plain Or Garlic) *indian flat tandoori bread*
- Roti *whole wheat tandoori bread*

Stuffed Indian Tandoori Breads

- Onion *parmigiano kulcha*..... 8.00
- Potato *pea parathas*..... 8.00
- Spinach & Goat Cheese *Parathas crab kulcha* 11.00

Sides

- Yellow Daal *spiced indian lentils* 11.00
- Daal Makhani *black lentils with creamy tomato sauce*..... 11.00
- Fattoush Salad *Mediterranean salad with bell peppers, radish, romaine lettuce, nan croutons and sumac dressing* 9.00
- Spicy Indian Slaw *cabbage, carrots, cumin, roasted peanuts, cayenne and lime juice*..... 9.00
- Saag *(spiced spinach sauce with paneer or mushrooms)*..... 10.00
- Plain Basmati Rice 6.00

- Crispy Okra Raita *yogurt sauce with crispy okra* 6.00
- Butter Chicken *classic chicken tikka masala in a tomato fenugreek sauce* 12.00
- Manchurian Cauliflower (Indo-chinese Style) *crispy cauliflower with garlic infused tomato sauce*..... 12.00

Vegetarian Main Courses

- Matar Paneer *tomato-onion sauce, Indian cheese, green peas* 15.00
- Abha Aunty's Sweet And Sour Baby Eggplant 16.00
- Phool Makhane Kee Sabzi *popped lotus seeds, ricotta cheese, green peas*..... 17.00
- Paneer Stir-fry *indian cheese, sweet peppers, onions, ginger*..... 16.00

Seafood Main Courses

- Coconut Shrimp Curry (Coconut Rice) *coconut rice*..... 29.00
- Bombay-style Tandoori Halibut *bottle masala, coconut rice, spicy Indian slaw* 27.00
- Tandoori Prawns *crispy okra salad* 29.00

Poultry Main Courses

- Lahori Chicken Curry 20.00
- Turkey And Spinach Keema 18.00

Meat Main Courses

- Tandoor-grilled Lamb Chops *pear chutney, spiced potatoes* 30.00
- Lamb Stew *with radish, carrots and potatoes*..... 22.00

Dessert

- Shahi Tukra *crispy saffron bread pudding, cardamom cream, candied almonds*..... 8.00
- Mango Cheesecake *rosewater-almond cookie crust, mango pate de fruit*..... 9.00
- Kheer *Indian rose rice pudding, nuts, gold leaf*..... 8.00

Beverages

- Salty, Sweet Lassi 5.00
- Soda 3.00