

For Catering, Takeout  
and Reservations  
(516) 916-5353



dine with us  
214 1st Avenue  
Corner of 1st & 13th  
New York NY 10009

by Raquel & Jay

## **KUCH CHHOTA (SMALL PLATES)**

### **VOODOO CHICKEN WINGS (DF) 🌶️**

a Secret Spice rub accentuates these wings served with Kachumber and a choice of Bourbon BBQ **OR**  
**SPICY** Tamarind/Ginger Sauce - \$15.

### **HARA BHARA KABAB 🌶️**

Baby Spinach, Cilantro, Paneer, Corn, Chana, Amul Cheese, and Mirchi patty, shallow fried,  
served with Pickled Onions, Hari Chutney & Tamarind/Date Chutney - \$14.

### **TABAK MAAZ (FRIED LAMB RIBS)**

An unapologetically rich dish, these are Lamb Ribs cooked in a spiced Milk, dipped in a Yogurt/Besan  
batter and fried - served with Kachumber, Doon Chetin Chutney - \$20.

### **"DOSA" WAFFLE - VE P**

A reimagined Dosa - as a Waffle - served with Coconut & Hari Chutney & finished with Vaghar - \$14.

### **SHIKAMPURI KABAB**

A Hyderabadi Classic Mutton + Mint + Mirchi + Dahi + Fried Onions + Green Papaya - \$20.

## **KUCH BADA - FROM MAA'S INDIAN KITCHEN**

**SERVED WITH 2 PHULKA ROTI, STEAMED BASMATI & KACHUMBER**

### **MAA'S SWEET SPICY CHICKEN CURRY - (CONTAINS NUTS)**

A 95 year old recipe from my Grandmother, Chicken Thighs, Cooked in Heavy Cream spiced with Mace,  
Cinnamon, Cardamom, Star Anise et al, garnished with Cashew and Raisins - \$27.

### **LAAL MAANS (LAMB & MATHANIYA CHILIES)**

From the vast arid Thar Desert, Marwar, Rajasthan. Tender Ginger/Garlic Marinated Lamb Shoulder  
cooked with Slow roasted onions, in a Cinnamon, Black Cardamom, Cloves, Mathaniya Chili spiced Broth -  
a feisty dish - that will warm your heart 'n soul, and nourish your belly - \$33.

### **BUTTER CHICKEN**

A New Delhi Classic - my old stomping grounds at Pandara Market - Chicken Thighs, marinated in a spiced  
Cream, cooked in Tomato/Cream/Butter with Fenugreek Leaves, Coriander, & Garam Masala - \$27.

### **SAAG PANEER (V)**

From the city which is home to the Golden Temple - Amritsar. Coriander, Cumin, Reshampatto, Garam  
Masala spiced Baby Spinach & Mustard Greens, tossed with homemade Malai Paneer. - \$24.

## **PIZZA CORNER**

### **PIZZA AVAILABLE AS READY - AS ROMANA OR NAPOLETANA**

#### **MARGHERITA DOP**

SM Tomatoes + Mozzarella di Bufala + Parmesan +  
Basil + Sea Salt + Extra Virgin Olive Oil - \$18.

#### **MARINARA 🌶️🌶️**

San Marzano Tomatoes + Poached Garlic + Oregano  
+ Calabrese Chilies - \$18.

#### **PEPPERONI**

SM Tomatoes + Mozzarella di Bufala + Pepperoni +  
Pepperoncino Calabrese + Oregano - \$24.

#### **FUNGI**

Wild Mushrooms + Taleggio + Fontina + poached  
Garlic + Oregano + White Truffle Oil - \$25.

#### **MASALA MARGHERITA 🌶️🌶️**

SM Tomatoes + Mozzarella di Bufala + Basil + Sea  
Salt + Tadka + Curry Leaves + Chilies - \$20.

#### **LAAL MAANS (LAMB & MATHANIYA CHILIES) 🌶️**

slow cooked Lamb + Red Onion + Cilantro +  
Julienne Ginger - \$25.

#### **SAAG PANEER**

Mustard Greens + Baby Spinach + Malai Paneer +  
Chilies + Red Onion + Tadka + Cilantro - \$22.

#### **CHICKEN TIKKA MASALA**

Coriander + Cumin Seeds + Garlic + Turmeric +  
Onion + Tadka + Fried Chilies - \$23 🌶️🌶️🌶️

### **PIZZA FRITA - ONLY NAPOLETANA**

Nut Free Pesto + Ricotta di Pecora + Tapenade - \$18.

THE CHEF RECOMMENDS THAT YOU EAT WITH YOUR FINGERS. THIS PRACTICE IS BELIEVED TO INCREASE OUR  
AWARENESS OF OUR TASTE BUDS AND CREATES BOTH A PHYSICAL AND SPIRITUAL CONNECTION WITH THE FOOD.