

INDIAN INSPIRED BITES



An exciting fusion of Indian-inspired street food and a tapas-style service of vegetarian-forward small bites and small plates.

CRAFT COCKTAIL

A DAY IN THE LIFE

gin, lime juice, cucumber syrup, smoked sea salt

CHAAT

MINI NAAN BITES

goat cheese, caramelized onion, mango salsa, cilantro

CRISPY SPICY CAULIFLOWER BITES

tahini ranch

ROCK SHRIMP & SAFFRON POTATO CAKES

mango curry salsa

VADA PAV

potato dumplings fried in curried chickpea batter topped with green and tamarind chutneys served on a brioche bun

MASALA CORN CUPS

crispy phyllo cups filled with a spicy, crunchy and cheesy corn filling

ALOO PAPDI TOSTADA

seasoned potatoes, chickpeas, onions, tomatoes, yogurt, cilantro chutney, tamarind chutney, sev, and masalas served in a corn tortilla cup

SMALL PLATES

PANEER TIKKA MASALA

toasted almonds, yogurt, cilantro, mint, mini naan bread served in a mini cast iron pan

INDIAN FLATBREAD BITES

aloo chat & saag paneer
served with housemade chili sauce

MITHAEE

COCONUT ARBORIO RICE PUDDING

fresh mango sauce, pistachios and toasted coconut

SALTED BUTTERSCOTCH POT DE CRÈME

whipped cream, crunchy pearls

CARDAMOM-INFUSED 3-CHOCOLATE TART

mascarpone cream, candied hazelnuts

CHAI TEA MILKSHAKE

spiced salted caramel, whipped cream