

# 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

## MITHAAE

### 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

