

Musafer



APPETIZERS










SEAFOOD

- TONKA TORANI CEVICHE**    28
cured flounder, fermented coconut and rice water, ginger, serrano, raspberry, black berry, toasted millets
- TUNA PAPAD* 3 PCS**  36
ahi tuna, achar emulsion, karvanda, sesame | add piece +\$12
- BAKED OYSTER*** **contains shellfish** 36-½ DZ / 70-1 DZ
palak paneer rockefeller, toasted brioche
- MITHU'S CORIANDER SHRIMP* 6 PCS**  **can be made gluten free** | **contains shellfish** 28
coconut, cilantro, shallots, turmeric, curry leaf; copra pav | add shrimp +\$4 | add copra pav +\$7
- OCTOPUS***   **can be made nut free** | **contains shellfish** 38
tandoori octopus, cauliflower macaron, purple potato purée | add extra macaron +\$5
- PRAWN MANCHURIAN TOAST** **contains shellfish** 28
prawn mix, corn salsa, coconut jelly, habanero emulsion | add extra toast +\$14

POULTRY & MEAT







- TANDOORI CHICKEN KULCHA** 25
chargrilled chicken, Indian cheddar, red onion, fenugreek- kashmiri chili butter
- CHICKEN TIKKA SEEKH 4 PCS** 28
chargrilled chicken mince, spiced yogurt, radish, flavor bomb, makhani sauce | add piece +\$7
- LAMB SEEKH KEBAB 4 PCS**  **can be made dairy free** 28
minced lamb, daikon, red onion, mint chutney | add piece +\$7
- CHAANP* 3 PCS** **contains shellfish** 39
chargrilled lamb chops, coriander chili, crème fraiche, beetroot dust | add piece +\$12
- NIHARI BIRRIA TACOS 2 PCS**  25
pulled lamb, Indian cheddar, nihari consommé | add piece +\$12

VEGETARIAN

- PAANI PURI 5 PCS**  **can be made dairy free** 20
spiced potato & chickpea; 5 fillings | add puri piece +\$2 | add 1 filling +\$2
- LYCHEE CEVICHE**  25
cured lychee, yuzu coconut sauce, homemade tooti frooti, crispy corn
- MASALA PAPAD 3 PCS**   30
red-pepper & avocado, achar emulsion, karvanda, sesame | add piece +\$10
- BHALLA PATTA CHAAT**  25
lentil dumplings, sweet yoghurt, tamarind, mint, pomegranate, shisho leaf fritters
- ONION XUIXO**   25
onion, leavened kachori, house blend spice, mint, tamarind chutney
- BIHARI SIGDI KEBAB 2 PCS**  28
charred soya chaanp, scallion tomato chutney, masala laccha paratha | add piece +\$13
- VEG SEEKH KEBAB 4 PCS**  **can be made vegan** 28
vegetable seekh, daikon, red onion, mint chutney | add piece +\$7

 **MICHELIN 2025**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical problems

 sesame allergy |  vegetarian |  vegan |  gluten free |  dairy free |  contains nuts

20% service charge applies.

CHICKEN

MAKHMALI PALAK MURG  36
 chargrilled cornish hen, spinach, aloo matar tikki

BUTTER CHICKEN EXPERIENCE   42
 tomato, tomatillo, clarified, fenugreek, cashew

MEATS & STEAKS



LAAL MAAS  38
 smoked goat meat, mathania chili, freeze dried garlic, millet brittle

STEAK NIHARI 16OZ 100
 cowboy steak, yellow chili, serrano, chili oil, ginger

KEEMA PAO **can be made gluten free | contains egg** 48
 lamb mince, bombay XO, mirchi ke tipore, spring onion, aloo bhujija farsan mix, crispy fried egg; maska pao


RIZALA   56
 lamb chops, rose petal, brown onion, serrano, cilantro

DUM KI RIBS  49
 beef short ribs, rosewater, chironji, yogurt stuffed chili, golden onions, cashew

BEEF VINDALOO 8OZ   **can be made dairy free** 78
 fillet mignon, beef chili fried rice, sesame dressing, grilled broccolini, vindaloo sauce


LAMB CHOP SUFIYANI BIRYANI  39
 basmati, lamb chops, fresh apricot, saffron; burhani raita

SEAFOOD

MALWANI FISH CURRY  **can be made gluten free** 46
 chilean sea bass, kokum, triphal, coconut, cilantro, byadgi chili

KHASI BLACK COD   48
 black cod, miso, rice congee, crispy garlic and shallots, bok choy


VEGETARIAN

PALAK PANEER  **can be made gluten free** 32
 spinach, cottage cheese, garlic

PANEER RIZALA   **can be made gluten free** 36
 rose petal, brown onion, serrano, cilantro

DUM ALOO GUCCHI   39
 crispy potato disc, stuffed morels, garlic tomato chutney, kashmiri dum aloo gravy

KELA KOFTA 4 PCS    32
 plantain, pistachio, tomatoes, curry leaf, coconut chips | add kofta +\$8

DAL MUSAAFER   28
 72-hour slow cooked black lentil, tomato, smoked chili



DAL MURADABADI   **can be made vegan** 28
 yellow lentil, red onion, crispy moong dal, ghee

JACKFRUIT KOLKATA BIRYANI   30
 basmati, jackfruit, potato; burhani raita

RICE


CARAMELIZED ONION & CUMIN RICE 15 BASMATI RICE 6

SIDES

BALCHAO POTATOES   10
 roasted baby potatoes, onion, tomatoes, cloves, smoke chili, cumin


BAIGAN BHARTA  20
 roasted eggplant mash, onion, tomato, sesame

BRUSSELS SPROUTS  20
 sesame dressing, white onion, coriander

CHATPATI SERRANO    10
 roasted serrano, lime, chat masala, dry mango

LACHHA ONIONS  5

BREADS

Garlic Naan 6	Bullet Naan 6	Tandoori Roti  5
Nimbu Naan 6	Lachha Paratha 6	Mirchi Paratha 8

20% service charge applies.