

Musaafer



APPETIZERS

SEAFOOD

- FLOUNDER CEVICHE**    29
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 38-½ DZ / 72-1 DZ
palak paneer rockefeller, toasted brioche
- MITHU'S CORIANDER SHRIMP* 6 PCS**  can be made gluten free | contains shellfish 29
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 29
prawn mix, corn salsa, coconut jelly, habanero emulsion | add extra toast +\$14

POULTRY & MEAT

- TANDOORI CHICKEN KULCHA** 26
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 42
chargrilled lamb chops, coriander chili, crème fraiche, beetroot dust | add piece +\$14
- 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**  26
lentil dumplings, sweet yoghurt, tamarind, mint, pomegranate, shisho leaf fritters
- ONION XUIXO**   26
onion, leavened kachori, house blend spice, mint, tamarind chutney
- BIHARI SIGDI KEBAB 2 PCS**  29
charred soya chaap, scallion tomato chutney, masala laccha paratha | add piece +\$13 | add masala laccha paratha +\$4
- VEGETABLE 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  38
- chargrilled cornish hen, spinach, aloo matar tikki
- BUTTER CHICKEN EXPERIENCE   44
- tomato, tomatillo, clarified, fenugreek, cashew

MEATS & STEAKS

- LAAL MAAS  40
- 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 bhujiya farsan mix, crispy fried egg; maska pao
- RIZALA   58
- lamb chops, rose petal, brown onion, serrano, cilantro
- DUM KI RIBS  52
- 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  44
- basmati, lamb chops, fresh apricot, saffron; burhani raita

SEAFOOD

- MALWANI FISH CURRY  **can be made gluten free** 49
- chilean sea bass, kokum, triphal, coconut, cilantro, byadgi chili
- KHASI BLACK COD   49
- black cod, miso, rice congee, crispy garlic, shallots, bok choy

VEGETARIAN

- PALAK PANEER  **can be made gluten free** 34
- 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    34
- plantain, pistachio, tomatoes, curry leaf, coconut chips | add 1 piece 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   32
- basmati, jackfruit, potato; burhani raita

RICE

- CARAMELIZED ONION & CUMIN RICE 15
- BASMATI RICE 6

SIDES

- BALCHAO POTATOES   10
- roasted baby potatoes, onion, tomatoes, cloves, smoked 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, chaat 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.