

Musaafer



TASTING MENU

\$140 PER PERSON

CEVICHE

yellowtail, coconut chaas, pickled mulberry,
pine oil, boondi biscuit

OR

MUSHROOM CECICHE

trumpet mushroom, mushroom coffee & coconut,
curry leaf oil, boondi biscuit

CHATPATE

(can be made dairy free & nut free)

beet & potato fritters, farsan, ragda, tamarind & mint chutney,
sweet yogurt

BEEF KACHILA

(can be made dairy or gluten free)

fillet mignon, cumin, fennel, cilantro seed, shishito
pepper, red onion, radish chutney; crispy bread

OR

CHICKPEA KACHILA

black chickpea, cumin, fennel, cilantro seed,
shishito pepper, red onion, radish chutney;
crispy bread

SHORT RIB TACO

short rib, pickled onion, cilantro, dum gravy

OR

SOY RIB TACO

soy meat, pickled onion, cilantro, dum gravy

AAM PANNA SORBET

CHAANP

(can be made dairy free)

lamb chops, coriander, chili, crème fraiche,
beetroot dust

OR

PANEER

paneer tikka, cottage cheese sashimi, lentil roti,
beetroot chutney, paneer papad

MANGLOREAN CHICKEN CURRY

(can be made dairy free)

chicken, moringa dosai crisps, pickled
mango emulsion; kori roti

OR

KOFTA






jackfruit, apricot & pistachio dumpling,
makhni sauce, lotus stem crisp, foxnuts, fennel yogurt

TALES OF KHEER

(can be made nut free)

raoh di kheer, chenna poda, pumpkin seed and cashew cluster,
ruby chironji rocks, caramel foxnuts, sugarcane lime sorbet

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

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