Musaafer

By The SPICE ROUTE Co.

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 GUIDE 2026

*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 | V vegan | gluten free | dairy free | contains nuts

20% service charge applies.

MAIN COURSE

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.