

masala bites

INDIAN CUISINE

Virginia Beach Restaurant Week Menu

(February 19-24, 2019)

\$35/ per person plus tax, gratuity not included

Please choose one item from each course selection.

First Course Selections

Jackfruit Pav Bhaji

Pulled Jackfruit, Winter Spice Blend, Garlic Naan Wedges

Pomegranate-Corn Bhel

Pomegranate Seeds, Spiced Corn, Puffed Rice, Date-Tamarind Chutney (V)

Makhmali Murg Kabab

Tandoor Roasted Chicken Thigh, Chutney Pairing (GF)

Nariyali Tadka Shrimp

Shrimp, Coconut, Peppercorn, Scallions (GF)

Main Course Selections

(Served With Basmati Rice And Choice of Naan or Roti [V])

Tofu Broccoli Curry

Tofu, Broccoli, Coconut, Mustard Seeds (V, GF)

Chicken Tikka Kadhai

Traditional Indian Style "Stir-Fry", Chicken, Garlic, Onions, Turmeric (GF)

Lamb Methi Lazeez

Lamb, Mughlai Style Cashew Curry, Fenugreek (GF)

Bengali Maachi

Fish, Mustard Oil, Tamarind, Green Chili Peppers (GF)

Tandoori Farm & Sea

Tandoor Roasted Lamb & Salmon Fillets (GF)

Dessert Selections

Badami Kulfi

Homemade Indian Style Ice Cream & Almond Infusion (V, GF)

Mango Mousse

Mango Mousse, Fresh Fruit Pairing (GF)

Masala Chai // Coffee // Cardamom Tea

V: Vegan, GF: Gluten-Free