

DRINKS OF THE House

Specialty Cocktails

SĀGHAR 15

Malibu Rum / Bacardi Superior / Coconut / Pineapple / Lime / Hint of Curry

MANGO SWIZZLE 14

Santa Teresa 1796 Rum / House Made Mango Lassi / Fresh Mangoes / Hint of Chili

MUMBAI MULE 12

Makers Mark Bourbon / Ginger Beer / Peach Schnapps / Mint / Lime

DELHI EXPRESS 12

Effen Cucumber Vodka / St. Germain Elderflower / Pineapple / Lime / Cucumber

MANTRA MOJITO 12

Bacardi / Fresh Mint / Brown Sugar / Fresh Lime / Seltzer

Frozen Cocktails

Rocket Fuel /15

Rum 151 / Amaretto / Coconut Cream / Pineapple

Pina Colada /12

Malibu Rum / Coconut Cream / Pineapple

Margarita (Traditional or Strawberry) /12

Milagro Tequila / House Made Sour Mix / Triple Sec

Sex on the Beach /12

Absolut Vodka / Peach Schnapps / Orange Juice / Cranberry Juice

White Wines

Beringer Main Vine 1876, [White Zinfandel](#) | 35

Provenance, [Sauvignon Blanc](#), Napa, California | 45

Edna Valley Vineyard, [Chardonnay](#), Central Coast California | 45

Matua, [Sauvignon Blanc](#), New Zealand | 45

Sterling Vineyards, [Chardonnay](#), "Vintner's Collection," Central Coast, California | 45

Rodney Strong, [Chardonnay](#), Sustainably Grown, Sonoma County, California | 45

Bolla, [Pinot Grigio](#), Venetie, Italy | 45

Beaulieu Vineyard, [Riesling](#), "Coastal Estates," California | 30

Beringer, [White Zinfandel](#), California | 25

BV Coastal East, [Riesling](#), 2015 California | 40

Red Wines

Martin Codax, [Tempranillo](#), "Ergo," Rioja, Spain | 60

Altos Del Plata, [Malbec](#), 2018 Argentina | 60

Red Diamond, [Merlot](#) | 60

BR Cohn, [Cabernet Sauvignon](#), California | 60

Terrazas de los Andes, [Malbec](#), Mendoza Argentina | 60

Robert Mondavi Private Selection, [Cabernet Sauvignon](#), 2011 Central Coast, California | 60

Sterling Vineyards, [Pinot Noir](#), "Vintner's Collection," Central Coast, California | 35

William Hill Winery, [Merlot](#), Central Coast, California | 45

William Hill Winery, [Cabernet Sauvignon](#), California | 45

Etude, [Pinot Noir](#), "Lyric," Santa Barbara County, California | 40

Achaval-Ferrer, [Malbec](#), Argentina | 60

Champagne

Coppiere, Prosecco, Italy /35

Korbel, Brut, Vintage, California /40

Wines

by the glass /12

Red /

Cabernet Sauvignon, Pinot Noir, Shiraz

White /

Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Rose

Sparkling /

Prosecco





Small Plates

Honey Chili Fries /8

Chicken Tenders & French Fries /8

Chicken Lollipop /16

Chicken Wings / Garlic / Ginger / Honey / Chili / Soy Sauce

Calamari Bhajiya /14

Calamari / Chickpea Flour / Carom Seeds / Mint / Tamarind

Macchi & Chips /18

Basa Fish / Chickpea Flour / Tamarind / Mint / French Fries

Lobster Mac & Cheese /18

Fresh Lobster Chunks / Manchego Cheese / Cheddar Cheese / Pecorino Romano Cheese

Mussels Masala /18 ^{GF}

Prince Edward Island Mussels / Goan Style Curry / Coconut / Cilantro

Prawns Shashlik /18 ^{GF}

Prawns / Fennel / Black Pepper / Roasted Cumin / Tomato Sauce / Fried Ginger / Spring Mix Salad

Soup of the Day /8

Salads

House Salad /12 ^{GF}

Baby Arugula / Mango / Goat Cheese Fritters / Citrus Cilantro Vinaigrette

Fattoush Salad /15

Romaine Lettuce / Green Pepper / Scallions / Radish / Mint / Crispy Kuboos Bread / Semei / Garlic / Lemon Juice / Olive Oil

Waldorf Salad /15 ^{GF}

Apple / Celery / Caramelized Walnuts / Bed of Lettuce

Shrimp & Avocado Salad /17 ^{GF}

Mixed Greens / Poached Shrimps / Avocado / Orange / Honey Grand Marnier Dressing

Large Plates

Penne A La Vodka /16

Creamy Tomato Vodka Sauce / (Add Chicken \$3)

Hamburger (or Cheeseburger) /15

Angus beef / Lettuce / Tomato / French Fries

Rack of Lamb /32 ^{GF}

Slow Cooked Tandoori Lamb Chops / Ginger / Garlic / Chili / Fig Chutney / Saffron Curry Mash

Kashmiri Lamb Shank /36 ^{GF}

Slow Braised Lamb Shank / Red Wine Sauce / Saffron Rice / Curry Mash

8 oz. Filet Mignon /30 ^{GF}

Au Poivre / Garlic Mashed Potatoes / Seasonal Vegetables

16oz. T-Bone Steak /35 ^{GF}

Lemon Compound Butter / Garlic Mashed Potatoes / Seasonal Vegetables

Seafood Paella /22 ^{GF}

Spanish Rice / Mussels / Clams / Shrimps

Fish Moilee /29 ^{GF}

Pan Seared Salmon / Mustard Seeds / Curry Leaves / Coconut Milk / Saffron Curry Mash

Rasam Podi Sea Bass /32 ^{GF}

Pan Seared Chilean Sea Bass / Rasam Spice / Crispy Okra / Saffron Curry Mash / Pomegranate

Jumbo Prawns /34 ^{GF}

Koliwada

Tandoori Jumbo Prawns / Crabmeat / Ginger / Garlic / Chili / Koliwada Spice / Tomato Coconut Chutney

Lobster Malabar /36 ^{GF}

Fresh Maine Lobster Tail / Crab Meat / Coconut Milk / Mustard Seeds / Curry Leaves

Raw Bar ^{GF}

Mint Cilantro Chutney / Cocktail Sauce / Roasted Red Pepper Remoulade / Lemon Horseradish Aioli

SĀGHAR 62

SEAFOOD TOWER

Jumbo Shrimp / Assorted Oysters / Lobster / Littleneck Clams / Snow Crab Clusters

WHOLE 2.5LB 70 STEAMED LOBSTER

JUMBO SHRIMP 15 COCKTAIL

OYSTERS

1/2 DOZEN 13
DOZEN 26

Fire Island / Blue Point / Canadian

SHRIMP 15 CEVICHE

Onions / Tomatoes / Peppers / Lemon / Horseradish

Desserts

Banana Split Sundae /10

10/ **Fruit Cream**