



the onion tree
INDIAN WITH A NEW YORK ATTITUDE

Long Island Restaurant Week

April 26 - May 3, 2026

\$39 plus tax and gratuity

SMALL PLATES

VOODOO CHICKEN WINGS (DF) 🌶️

A Secret Spice rub accentuates these roasted wings, with Kachumber + tossed in our FIERY Karma Sauce

GALAWAT KE KABAB

(FINELY MINCED COLRADO LAMB)

finely ground mutton, papaya (a natural tenderizer), spices, then shallow-fried in Desi Ghee. Literally melt-in-your mouth deliciousness - served with a buttery Paratha, Hari Chutney and pickled Pearl Onions (+3)

DOSA WAFFLE (VEGAN POSSIBLE)

Waffles with South Indian twist - dredged in a fermented Curry leaf scented Rice & Lentil Batter - flash fried in an organic Sunflower Oil- served with our Hari Chutney & Fiery Karma Dip

BURRATA "CHAAT" (VEGETERIAN)

on a bed of our Trio of Chutneys, Mango/Cilantro "Water" with Sev, Pomegranate Seeds & Cilantro

MAIN COURSE

MARGHERITA PIZZA DOP

SM Tomatoes + Mozzarella di Bufala + Parmesan + Basil + Sea Salt + EVO

BUTTER CHICKEN

A New Delhi Classic - my old stomping grounds - Chicken Thighs, marinated in a spiced Cream, cooked in Tomato/Cream/Butter with Fenugreek Leaves, Coriander, & Garam Masala

KATHIAWADI DAAL (VEGAN) 🌶️

Stewed Toor Dal (Pigeon Peas) & Masoor Dal (Split Pink Lentils) with Tomatoes, Chilies, Cumin, Turmeric, Hing, & Kokum flowers, finished with a Classic Rajkot Family Tadka

CHICKEN TIKKA MASALA PIZZA 🌶️🌶️🌶️

Coriander + Cumin Seeds + Garlic + Turmeric + Onion + Tadka + Fried Chilies

MAA'S SWEET SPICY CHICKEN CURRY - (CONTAINS NUTS)

A 97 year old recipe from my Grandmother, Chicken Thighs, Cooked in Heavy Cream spiced with Mace, Cinnamon, Cardamom, Star Anise et al, garnished with Cashew & Raisins

FAROE ISLAND SALMON IN A "TOMATO MOILEE"

A Ginger/Curry Leaf flavored Tomato broth - inspired by a classic Moilee from God's own Country - the southern Indian State of Kerala - adorns a Chili/Turmeric rubbed filet of Salmon - served with Rice + steamed Broccolini (+5)

LAHORI NIHARI (SLOW COOKED SHORT RIBS)

A classic from our neighbors across the border, from the city of Lahore - slow cooked Grass fed Beef Short Ribs, generously spiced with Black & Green Cardamom, Cinnamon, Nutmeg et al (+7)

DESSERT

SUSIE'S CARROT CAKE

Cinnamon + Vanilla + Coconut + Cream Cheese

FORBIDDEN RICE PUDDING

Mango & Berries + Mango Kulfi Ice Cream

WARM 'N FUZZY CHOCOLATE CAKE

Strawberry + fresh whipped Cream