

TOP 50

LONG ISLAND RESTAURANTS

Restaurant Week Nov 1 - 8 2026.

APPETIZERS YOUR CHOICE OF

"Dosa" Onion Rings - Curry leaf/ Rice/Lentil Batter, duo of Chutneys - VE

Buratta Chaat - Trio of Chutneys + Bhel + Sev + Pomegranate + Mango/Cilantro "Water" - **+\$5**

Pumpkin Soup - Turmeric + Byadaga Chilies + Black Pepper + Ginger + Tamarind - VE

Bharela Bhinda - Okra + Cashew nuts + Garam Masala + Besan **(contains nuts)** - VE

ENTREE SELECTIONS - YOUR CHOICE OF

Any Pizza Napoletana of your Choice

"Masyachi amti" - Faroe Island Salmon

Inspired by my College days in Pune, Chili/Garlic/Lemon Marinated Salmon, in a Coriander, Turmeric, Reshampatto spiced Coconut Milk & Green Mango Sauce

Pandara Market Butter Chicken

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

Kovalam Matar Paneer (contains nuts)

A rich curry from Kerala - Green Peas and Malai Paneer - in a green Chili, Ginger/Garlic, Cumin spiced Coconut Milk sauce enriched with Almonds - served with Phulka Roti & steamed Basmati (CONTAINS NUTS)

Maa's sweet Spicy Chicken Curry - (contains nuts)

A 95 year old recipe from my Grandmother, Chicken Thighs - on the bone, Cooked in Heavy Cream spiced with Mace, Cinnamon, Cardamom, Star Anise et al, garnished with Cashew and Raisins

Pondicherry Mutton

From the great State of Tamil Nadu - Black Cardamom, Black Pepper, Mace, Curry Leaves and Deggi Mirch are the Stars of this dish - served with Paratha + Kachumber

DESSERT

Forbidden Rice Pudding - Coconut Milk + Mango + Berries + Ginger Gelato (GF&VE P) + **\$3**

Warm 'n Fuzzy Chocolate Cake - Strawberries & Cream

Thandai Mousse - Cream Cheese + Cardamom + Fennel + Poppy Seeds + Parle G

\$48 PP + Tax + Tip

11/01/2026