

NAMA

• SMALL PLATES •

Our small plates are appetizer-sized dishes meant to be combined to create a meal.
We recommend 2-3 dishes per person.

PAPRI CHAAT 7
Housemade papri topped with chickpeas, potatoes, mint and tamarind chutneys V

PALAK CHAAT 7
Crispy spinach topped with sweet yogurt, tamarind chutney and red onion V

SWEET POTATO CHAAT 7
Roasted sweet potatoes topped with avocados, pomegranate seeds, pumpkin seeds, tamarind chutney, and mint chutney VG

RAGDA PATTICE 8
Spiced potato patties served over a white pea and tomato stew, garnished with tamarind and mint chutneys VG

SAMOSA CHAAT 7
Crispy potato and pea pastry dredged with yogurt and laced with mint and tamarind chutneys V

LAMB SAMOSA 8
Ground lamb, onion, carrot, and spices wrapped in pastry, fried, and served with mint and tomato chutneys

MASALA FRIES 7
House fries tossed in a spicy masala seasoning, served with curried ketchup VG

ONION & EGGPLANT PAKORA 8
Onion and eggplant fritters dipped in a seasoned chickpea batter, fried, and served with tamarind and mint chutneys VG

POTATO BHONDA 7
Potato balls dipped in chickpea batter, fried, and served with tamarind and mint chutneys VG

CAULIFLOWER BEZULE 9
Crispy fried cauliflower finished with Kashmiri chili yogurt sauce, served with coconut chutney

CHILI WINGS 8
Fried wings marinated in ginger, garlic and hot chilies, finished with a dry rub, served with a variety of dipping sauces

TANDOORI TURMERIC WINGS 8
Grilled wings with a yogurt-turmeric marinade served with a variety of dipping sauces

LAMB KEBAB 9
Ground lamb, ginger, garlic, garam masala, cilantro

BAINGAN ROLLUP 8
Grilled eggplant marinated in garlic, rolled with a potato and tomato filling topped with jaggery peanut sauce VG

CHOLE PURI 11
Fried bread made with whole wheat flour served with chickpeas cooked in aromatic spices VG

PAV BHAJI 11
Medley of mashed vegetables including green peas, carrots, eggplant, cauliflower and potatoes in a savory sauce, served hot with soft buns V

MASALA DOSA 11
Thin lentil 'crepes' stuffed with spiced potato and served with Sambar (a spiced vegetable lentil soup) VG

KHATI ROLL (CHICKEN) 9
Grilled chicken tikka, tomato, onion and cilantro served in a warm wrap

KHATI ROLL (PANEER) 9
Indian cheese tikka, tomato, onion and cilantro served in a warm wrap V

CHICKEN TIKKA 10
Grilled chicken tenders with ginger, garlic, yogurt and spices

PANEER TIKKA 9
Grilled Indian cheese marinated in ginger, garlic, yogurt, and spices V

SHRIMP OVER UPMA 12
Southern Indian dish made with dry-roasted semolina, akin to 'shrimp and grits'

RED PEPPER SCALLOPS 14
Ginger infused scallops with red pepper coulis

MASALA CRAB CAKE 15
Spiced crab mixture, in a rice flour basket finished with curry oil

LAMB CHOPS 14
Tandoori marinated lamb chops served with seasoned rice and yogurt sauce

• SPECIALS •

CHICKEN BIRYANI 16
Chicken and saffron-infused basmati rice

VEGETABLE BIRYANI 15
Mixed vegetables and Indian cheese with saffron-infused basmati rice V

THALI 23
Tandoori fish, basmati rice, chicken tikka masala, sambar, raita, papadum

V=VEGETARIAN, VG=VEGAN

• BREADS •

PLAIN NAAN 3
Traditional flatbread V

GARLIC NAAN 4
Flatbread with garlic and cilantro V

PARATHA 4
Flaky, pan fried flatbread V

• DESSERTS •

PISTACHIO GELATO 5
Fresh pistachio gelato with smoky and salty notes V

MANGO CAKE 5
Half mousse, half cheesecake flavored with fresh mangoes and topped with a mango glaze V

GULAB JAMUN CAKE 5
Cardamom honey caramel soaked gulab jamun cake, saffron cream, pistachios and rose petals V

• SPECIALTY DRINKS •

MANGO LASSI 5
Mango puree, sweetened yogurt, cardamom V

MASALA CHAI 3
Flavored milk and tea beverage V

COLD BREW COFFEE 6
Nitro Cold Brew from Column 15 VG

• NAMA COCKTAILS •

RANG BARSE 13
Vodka, St Germain, lime, housemade ginger beer, blue pea & saffron tinctures

BAY OF BENGAL 13
Mediterranean gin, cardamom syrup, basil, cucumber shrub, lime, soda, boston bitters

TEQUILAGU 9
Tequila, grapefruit, lime, indian peppers, agave, orange bitters

DHUMRAPAAN 12
Rye whiskey, banana-kumquat syrup, angostura, orange

CHOLI KE LYCHEE 12
Virago 4-port rum, oloroso sherry, simple, housemade mango lassi, lychee, turmeric, spices

PAAN MOJITO 10
Light rum, gulkand, paan & betel leaves, simple, soda

SMOKE & MIRRORS 13
Mezcal, green chartreuse, Amaro Averna, black tamarind syrup, coconut cream, tiki bitters

BHANG COBBLER 10
Ruby Port, seasonal fruit, lime, cbd, mint

GIMME SOME MOR! 13
Scotch, yellow chartreuse, aperol, pineapple, lime, garam masala syrup, lychee, turmeric, tiki bitters served in a Peacock Tiki Mug
ID hold required

CHAI THIS 13
Apple brandy, benedictine, simple, house-made chai tea, cinammon, cloves

RUPEE FLIP 14
Fernet Branca, Belle Isle Cold Brew, St Germain, nitro cold brew, lychee oleo, coconut cream, aquafaba, coffee & cocoa bitters

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*
A 20% gratuity may be added to checks for parties of 6 or more guests. Please let your server know of any allergies.