

## A La Carte Menu / DECEMBER 2022

GREEN PEA & FAVA KULCHA Goat Butter, Burgundy Truffle	21
YOGURT CHAT Crispy Potato, Raspberry Chat Masala, Assorted Chutneys	19
CAULIFLOWER SIXTY-FIVE Curd rice Mousse, Pine Nut Thecha, Kumquat	19
AVOCADO BHEL Ember Roasted Chickpeas, Buckwheat Khakra	21
MAITAKE MUSHROOM Tandoori Spice, Yellow Pepper Pachadi	24
PORK BELLY Pickled Peach, Apricot & Chili, Puffed Crackling	21
CHICKEN MALAI TIKKA Leeks, Amul Cheese, Pistachio Dukkah	22
DUCK KEEMA Duck Kurchan, Potato Mousse, PAO Bread	24
OCTOPUS XEC XEC Miso, Kohlrabi, Fermented Gooseberry Jam	24
JACKFRUIT KATSU Lemon Sour Cream, Dum Ki Gravy	24
LAMB CHOP Green Peas, Yellow Pepper, Coconut, Curry leaf	26
SEABASS ALLEPPEY Green Mango, Butternut Squash, Bone Powder Podi	44

### SIDES

PAO	5	BLACK DAIRY DAL	14
GARLIC NAAN	5	SAFFRON RICE	5
PLAIN NAAN	5	BRUSSELS FOOGATH	14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions  
A 4% surcharge will be added to each check, and put towards INDIENNE employee welfare benefits

