

THE DRUNKEN MUNKEY

Classic cuisine from officers' clubs, to railway cars, to the streets of India

STREET FOOD (served until 7:00 pm)

'Pao' – hot buttered slider rolls, skillet-toasted

- Churchgate Aloo Pao** seasoned potato mash 13
Masala Paneer Pao hand-grated artisanal cheese 15
Masala Short Rib Pao slow braised short ribs 17
Spiced Lamb Pao mini ground-lamb burgers 17
Butter Chicken Tikka Wrap tandoori chicken / naan 15
Paneer Makhani Wrap artisanal cheese / naan 14

APPETIZERS

- Cucumber & Green Mango Salad** 13
roasted cashews, cilantro, chili, cumin, lime, chaat masala
- Paani Puri or Dahi Puri** 11
crispy flour puffs, aloo & chick-pea chaat, cold tamarind-mint water [or] spiced-yogurt
- Vegetable / Chicken Samosas** 13 / 15
stuffed, fried, folded pastry
- Crispy Okra** diced onions, tomato, cilantro, chaat masala 11
- Chili Cheese Toast** pullman toast, mild cheddar, fresh chili 13
- Stuffed Simla Mirch** bell peppers, seasoned potato mash 13
- Crispy Aloo Tikki** 14
mashed potato cakes, pan-fried with fresh ground spices
- Paneer Tikkas** marinated, barbecued soft artisanal cheese 16
- Lamb Seekh Kababs** 21
hand-ground spiced lamb skewers, slow barbecued in the tandoor
- Tandoori Chicken Tikka** house tandoori marinade 17.5
- Masala Shrimp Cocktail** 18
garlic & cilantro marinade, chili-tamarind

BIRYANI - "THE ROYAL RICE"

Accompanied with house raita

Biryani - a slow-stewed rice dish that originated in Persia was brought to India through Arab trade routes in the 1600's. It quickly evolved into the 'Royal Rice' dish of the ruling nobility - Nawabs & Nizams, and soon after was adopted as a British favorite during the Raj.

- Lamb Biryani** 28 **Chicken** 27 **Vegetable** 23

DINNER SPECIALS

Limited Availability

- Whole Tandoori Fish, Amritsari-style** 32
fresh-catch Branzino, twelve-spice rub, haricot vert, cucumber salad, cashew lemon rice, tamarind and mint chutneys
- Bombay Lamb Chops** 41
Australian baby lamb-chops, five-spice marinade, spiced Bombay potatoes, French string beans
- Braised Yorkshire Short-Ribs** 39
slow-braised short-ribs, chunky tomato chutney, house-smoked mashed potatoes, haricot vert
- Punjabi Tandoori Chicken** 26
classic five-spice marinade, spiced Bombay potatoes, French string beans, cucumber salad

Please allow 30 mins to prepare Biryani & Dinner Specials.
Served as and when ready.

DINNER "PRIX-FIXE"

Select an entrée from **Mains**; one from **Sweets**; and a cocktail, paanch or glass of wine of your choice (with*) 51

MAINS

Served with ghee-rice & naan. Substitute garlic naan + 1.50

Add ons: Ghee-rice 5 / Butter naan 5 / Garlic naan 6.50

- Kashmiri Lamb Shank Rogan Josh** 28
cubed & braised lamb shank, house spices, ginger & tomato curry
- Butter Chicken Tikka Masala** 26
chicken tikka, creamed tomato sauce (breast/white meat + \$2)
- Railway Chicken Curry** 26
onion & tomato curry, cumin seed, house spices, curry leaf
- Goan Pork Vindaloo** 26
cubed pork shoulder, spicy chili vinegar tomato sauce
- Malabar Coastal Shrimp Curry** 27
lime, ginger & garlic marinade, mustard, onion & tomato curry
- Garden Fresh Vegetable Korma** 22
seasonal farm-vegetables, creamy almond sauce
- Butter Paneer Tikka Masala** 25
fresh soft artisanal cheese, creamed tomato sauce
- Saag Paneer** spinach, soft cheese, fenugreek sauce 24

SIDES

- Chana Masala** 12
chick-peas, mango powder, pepper, tomatoes, onion
- Cauliflower Foogath** 9
turmeric roasted cauliflower, cilantro, cumin, chili
- Lemon Tadka Daal** 9
homestyle lemon lentils - onion, cumin and garlic 'tadka'
- Black-bean Daal Makhni** 12
black & red lentils, garlic, fenugreek, butter & cream
- String Beans** haricot vert, cumin, garlic, maldon salt 9
- House Raita** 7
homemade seasoned yogurt - tomato, onion, cucumber
- Bombay Aloo** gunpowder masala home fries 9
- Pulihora (Lemon Rice)** 9
mustard seed, turmeric, curry leaf, cashews. South indian delicacy

SWEETS

- Rum & Chocolate Cricket Ball** 13 / 15
warm rum-infused chocolate cake, raspberry coulis, crème-anglaise. (add vanilla-bean ice cream)
- Gajar Halwa à la mode** 13
4th generation carrot pudding recipe, pistachio, cardamom coconut crème, vanilla-bean ice cream
- Sticky Toffee Pudding** 11
house-baked pudding, salted toffee-caramel sauce, whipped cream
- Cardamom Crème Brûlée** 12
cardamom, clove, kaffir lime, vanilla
- Seasonal Fruit Parfait** 10
fresh cut seasonal fruit, blackberry drizzle, vanilla-bean ice cream

We exclusively use pure avocado oil. Please advise your server of any food allergies.

Winter 2022