

NILGIRI'S

FEAST OF INDIA

TASTING MENU 70 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

BOHRI KABAB

a dish from the bohri muslim community of mumbai, tandoor-cooked lamb backstrap
soya sauce & pepper marinade | pickled onions (*gf, can be df*)

BAGHDADI CHICKEN (2 pcs)

tandoor-smoked chicken thigh fillets from the baghdadi jewish community of mumbai
tamarind, green chilli & fresh coriander marinade | coriander & sesame chutney (*gf, df*)

BOHRA MOONG DAL SAMOSA

a dish from the dawoodi muslim community of maharashtra
spiced mung lentils & shredded cabbage samosas | tamarind & pomegranate chutney

MAINS

KHANDESHACHI KOMBDI

tandoor-smoked chicken breast from the rugged mountains of north east maharashtra
ground black mustard seed, fenugreek seed, dry coconut, garlic & chilli sauce (*gf, df*)

KOLHAPURI GOAT

slow-cooked yearling goat from the erstwhile princely state of the marathas
peppercorn, cinnamon, fresh ginger, garlic & tomato sauce (*gf, df*)

GOBHI BATATACHI BHAJI

cauliflower & potatoes | mint & coriander korma sauce (*gf*)

JEERA PULAO & GARLIC NAAN



NILGIRI'S

FEAST OF INDIA

TASTING MENU | TIFFIN 80 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

KOLIAWADA MASE

oven-baked fresh fish of the day from the fisherman community of koliwada
ground chilli & ajwain crust | mint chatni (*gf, df*)

BOHRI KABAB

a dish from the bohri muslim community of mumbai, tandoor-cooked lamb backstrap
soya sauce & pepper marinade | pickled onions (*gf, can be df*)

BAGHDADI CHICKEN (2 pcs)

tandoor-smoked chicken thigh fillets from the baghdadi jewish community of mumbai
tamarind, green chilli & fresh coriander marinade | coriander & sesame chutney (*gf, df*)

POONERI SABUDANA WADA

popular street food from pune | sago pearl & potato patties
fresh coriander, cumin seeds & chillies | hot & sour palm sugar & chilli chutney (*gf, df*)

MALVANI HIRVA CHANA ani RATALE

steamed fresh chickpeas with star anise & cassia
batter-fried sweet potato slices | green onion & mint chatni (*gf, df*)

BOHRA MOONG DAL SAMOSA

a dish from the dawoodi muslim community of maharashtra
spiced mung lentils & shredded cabbage samosas | tamarind & pomegranate chutney

KHANDESHACHI KOMBDI

tandoor-smoked chicken breast from the rugged mountains of north east maharashtra
ground black mustard seed, fenugreek seed, dry coconut, garlic & chilli sauce (*gf, df*)

AAMTI

slow-cooked "toor" dal with spinach, tamarind & palm sugar
tempering of mustard seeds & fresh curry leaves (*gf, df*)

JEERA PULAO & BAGHDADI LACHCHA PARATHA



NILGIRI'S

FEAST OF INDIA

TASTING MENU | VEGETARIAN 70 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

POONERI SABUDANA WADA

popular street food from pune | sago pearl & potato patties
fresh coriander, cumin seeds & chillies | hot & sour palm sugar & chilli chutney (*gf, df*)

MALVANI HIRVA CHANA ani RATALE

steamed fresh chickpeas with star anise & cassia
batter-fried sweet potato slices | green onion & mint chatni (*gf, df*)

BOHRA MOONG DAL SAMOSA

a dish from the dawoodi muslim community of maharashtra
spiced mung lentils & shredded cabbage samosas | tamarind & pomegranate chutney

MAINS

KOLHAPURI MUTTAR PANEER

house-made fresh paneer & green peas | kolhapuri sauce
peppercorn, cinnamon, fresh ginger, garlic & tomatoes (*gf*)

BHARELI BHINDI

baked baby okra | ground "konkani" spice mix stuffing (*gf, df*)

GOBHI BATATACHI BHAJI

cauliflower & potatoes | mint & coriander korma sauce (*gf*)

AAMTI

slow-cooked "toor" dal with spinach, tamarind & palm sugar
tempering of mustard seeds & fresh curry leaves (*gf, df*)

JEERA PULAO & GARLIC NAAN



NILGIRI'S

FEAST OF INDIA

TASTING MENU | PESCATARIAN 75 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

KOLIAWADA MASE

oven-baked fresh fish of the day from the fisherman community of koliwada
ground chilli & ajwain crust | mint chatni (*gf, df*)

MALVANI HIRVA CHANA ani RATALE

steamed fresh chickpeas with star anise & cassia
batter-fried sweet potato slices | green onion & mint chatni (*gf, df*)

BOHRA MOONG DAL SAMOSA

a dish from the dawoodi muslim community of maharashtra
spiced mung lentils & shredded cabbage samosas | tamarind & pomegranate chutney

MAINS

MASE KAALVAN

a dish made by the warrior community of maharashtra
steamed fresh fish of the day | tamarind, coconut & triphal pepper sauce (*gf, df*)

MALVANI KOLAMBI

coastal-style prawns from the malvan region
ground coriander seed, cumin seed, chilli & tomato sauce (*gf, df*)

BHARELI BHINDI

baked baby okra | ground konkani spice mix stuffing (*gf, df*)

JEERA PULAO & GARLIC NAAN



NILGIRI'S

FEAST OF INDIA

TASTING MENU | with SEAFOOD 80 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

KOLIAWADA MASE

oven-baked fresh fish of the day from the fisherman community of koliwada
ground chilli & ajwain crust | mint chatni (*gf, df*)

BOHRI KABAB

a dish from the bohri muslim community of mumbai, tandoor-cooked lamb backstrap
soya sauce & pepper marinade | pickled onions (*gf, can be df*)

BAGHDADI CHICKEN

tandoor-smoked chicken thigh fillets from the baghdadi jewish community of mumbai
tamarind, green chilli & fresh coriander marinade | coriander & sesame chutney (*gf, df*)

MAINS

MASE KAALVAN

a dish made by the warrior community of maharashtra
steamed fresh fish of the day | tamarind, coconut & triphal pepper sauce (*gf, df*)

MALVANI KOLAMBI

coastal-style prawns from the malvan region
ground coriander seed, cumin seed, chilli & tomato sauce (*gf, df*)

KOLHAPURI GOAT

slow-cooked yearling goat from the erstwhile princely state of the marathas
peppercorn, cinnamon, fresh ginger, garlic & tomato sauce (*gf, df*)

GOBHI BATATACHI BHAJI

cauliflower & potatoes | mint & coriander korma sauce (*gf*)

JEERA PULAO & GARLIC NAAN

