

First Course

Imli Baingan

Chaat masala spiced eggplant chips, tamarind sauce, sesame seeds
7.95

Papri Chaat

Chickpeas, potato, black salt, yogurt, tamarind, micro cilantro
7.95

Tandoori Mushrooms

Mint chutney, tamarind date sauce
7.95

Soup of the Day

6.95

9 spice Seared Diver Scallops

Roasted eggplant bayaldi, zucchini sauce
12.95

Mussels

Coconut broth, Serrano chile, cumin, peshawari naan
10.95

Paneer Ravioli

Smoked paneer, roasted sweet corn sauce
9.95

Second Course

Truffled Underground Salad

Roasted beets, new potatoes, white truffle-tarragon-dill dressing, pickled beet emulsion
7.95

Chef's Greens

Baby arugula, spinach, tandoori apple, warm paneer, slow roasted cashews, pistachios,
Madras vinaigrette
7.95

Warm Lentil and Palak Salad

Chana dal, spinach, roasted cumin and yogurt dressing
7.95

Third Course

Palak Paneer

Housemade paneer, spinach, ginger, masala sauce, basmati rice
14.95

Aloo Gobi

Potatoes, Cauliflower, Chaat, garam masala, tomato-onion gravy, basmati rice
14.95

Chana Pindi

Garam masala scented chickpeas, cashew gravy, cilantro, basmati rice
14.95

Avial Malabar

Tofu, chickpeas, tomato, plantain chips, coconut-yogurt sauce
14.95

Pan Roasted Pacific Halibut

Cumin, mustard seed, curry leaf poached tomatoes, wilted chickpea tendrils
27.95

“BBQ” Cornish Game Hen

Tandoori game hen, baked black eye beans, wilted arugula
17.95

Chicken Makhani

Tandoori amish chicken, summer vegetables, makhani sauce, basmati rice
17.95

Duck Sooley

Tea smoked tandoori duck breast, fennel risotto, peach chutney
25.95

Tandoori Braised Ribs

Mustard seed potato hash, Indian coleslaw
24.95

Braised Lamb Shank

Roasted fingerling potatoes, haricot vert, crimini mushrooms, fenugreek lamb jus
26.95

Tandoori flank steak

Achar pickle marinated , sweet pea kofta, local baby carrots
24.95

Join us for another exciting lunch menu Tuesday-Saturday from 11:30 am till 2:30 pm.

Cumin offers catering for large and small events.

Our chefs are delighted to create more vegetarian choices upon request.
Our ingredients include exotic herbs and spices. Should you have any dietary restrictions, please notify your server.
Consuming raw meats, seafood, and eggs may increase your risk of food borne illness .

On parties of 6 or more, a gratuity of 18% will be added