

Indian Rice Factory™

since 1970

STARTERS NON-VEG

TAWA FISH: SPICED SASHIMI-GRADE TUNA, SEARED; DRESSED FRESH GREENS	NINETEEN
LOBSTER TAIL: FRAGRANT ONION SEED SPICING, BROILED	FIFTEEN
MANGALORE FISH FRY: FRESH TILAPIA FILLET, RED MASALA RUB, CREAM OF WHEAT CRUST	TEN
TAWA QUAIL: FRESH LA FERME QUAIL ROYALE, GINGER LEMON GARLIC MARINADE, PAN ROASTED	TEN
GOAN VINDALOO SAUSAGE: HOUSE-MADE, ORGANIC PORK, MRS. PATEL'S VINDALOO MASALA	EIGHT

STARTERS VEG

CORN CAKES (BHOOTA DA KEBAB): FRESH MARINATED CORN KERNELS, PAN SAUTÉED	SEVEN
PAPADAM PLATE: FLAME ROASTED LENTIL CHIPS, FRESH MINT & CORIANDER CHUTNEYS	FIVE
PAKORA: VEGETABLE FRITTERS, SEASONED GRAM FLOUR BATTER, TAMARIND DIP	SEVEN
SALAD: MIXED FIELD GREENS, FRESH CITRUS DRESSING	SEVEN
PANEER TAWA TIKKA: FRESH PANEER CHEESE, STUFFED MASALA MARINADE, PAN ROASTED	NINE

À LA CARTE NON-VEG

TANDOORI FISH: FRESH WILD CAUGHT MEDITERRANEAN SEA BREAM, RED MASALA MARINADE, ROASTED	TWENTY
JHINGA: MARINATED TIGER SHRIMP, SAUTÉED; CORIANDER, TOMATO, COCONUT FINISH	SEVENTEEN
FISH TURRI: DAILY FRESH FISH, MARINATED, ROASTED, SOUTH INDIAN CURRY FINISH	EIGHTEEN
BUTTER CHICKEN: MARINATED, ROASTED, CREAMY TOMATO CURRY FINISH	SEVENTEEN
CHICKEN TURRI: RUSTIC TOMATO, GINGER & ONION CURRY	SIXTEEN
DUCK (BATUK): DRY SPICE MARINATED LA FERME MAGRET DUCK BREAST, DRY FRUIT CURRY BRAISING	NINETEEN
ELK SHIKARI: BRAISED RICHELIEU FARMS GRAIN FED ELK; RUSTIC TOMATO, GINGER, BLACK PEPPER	TWENTY
LAMB ROGAN JOSH: BRAISED SHANK, TOMATO & AROMATIC SPICES CURRY	EIGHTEEN
VINDALOO: SHRIMP, CHICKEN <u>OR</u> LAMB, VERY HOT & SOUR GOAN CURRY	EIGHTEEN

À LA CARTE VEG

PÉTHA: PAN SAUTÉED LOCAL PUMPKIN, FENUGREEK SEASONING	FIFTEEN
CHANNA MASALA: SPICED CHICK PEAS, GINGER, GREEN CHILLIES, TOMATO	FIFTEEN
PUNJABI KADI: FRESH PAKORA DUMPLINGS, SPICED YOGURT CURRY FINISH	FIFTEEN
BHARTA: FLAME ROASTED EGGPLANT, GREEN CHILLIES, GINGER, TOMATO	SIXTEEN
GREEN BEANS (CHOWLI PHALLI): PAN SAUTÉED, ROASTED LENTIL, COCONUT	FIFTEEN
GOBI MASALA: SAUTÉED CAULIFLOWER, GINGER, TOMATO, WHOLE CORIANDER FINISH	FIFTEEN

AGED BASMATI RICE

PLAIN: STEAMED, LIGHT CUMIN SEASONING	FOUR
PILAO: AROMATIC SPICING, CASHEWS, RAISINS, CARAMELIZED ONIONS, GREEN PEAS	TEN
BIRYANI: CHICKEN, LAMB <u>OR</u> VEGETABLE, AROMATIC SPICING, BAKED	SIXTEEN

BREADS

NAAN: WHITE FLOUR, LEAVENED, BAKED	THREE
CHAPATI: ORGANIC SPELT, PAN BAKED	THREE
GARLIC NAAN: FRESH GARLIC	FOUR
MISSI ROTI: GRAM FLOUR FLAT BREAD, HERB & SPICE SEASONED	THREE

SIDES HOUSE MADE

DAAL: DAILY FRESH LENTILS, SLOW-COOKED, TRADITIONALLY SEASONED	TWELVE
RAITA: SPICED YOGURT, CUCUMBER	FIVE
DAHI: PLAIN YOGURT	FIVE
MANGO CHUTNEY: CARAMELISED MANGO, CLOVES, AROMATIC SPICING	FOUR
MINT CHUTNEY: GARDEN MINT & GREEN CHILLIES	THREE
AACHAR: MIXED LIME, LEMON, MANGO, GARLIC; INDIAN PICKLING TECHNIQUE	THREE

DAILY SPECIALS ~ P.A.

NUT ALLERGY WARNING: ANY FOOD ITEM THAT WE PREPARE MAY CONTAIN NUTS OR TRACE AMOUNTS OF NUTS

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

APPLICABLE TAXES EXTRA

INDIAN RICE FACTORY IS A REGISTERED TRADEMARK

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