



# Thanksgiving dinner

## starters

**whipped paneer feta dip**  
**hot honey pistachio**  
(for 2) \$15 (4-6) \$27  
seasonal crudites paratha wedges

**cocktail samosas (dal/lentil)**  
**mint chutney**  
6 samosas \$13 bakers dozen \$25

**full sized samosas \$4/piece**  
**tamarind & cilantro chutney**  
potato pea cilantro  
sweet potato spinach  
tofu tikka masala

## accompaniments

**herby almond raita**  
chives mint local dairyfree yogurt  
perfect companion to biryani  
(for 2) \$10 (4-6) \$19

**chutneys 8oz jar \$12**  
sweet smoky cranberry  
five seed spiced mango  
spicy coconut cilantro  
sweet tart tamarind

## mains

**malai kofta biryani**  
**our much loved malai kofta in a biryani**  
housemade veggie balls in a creamy dairy free  
tomatoauce layered with saffron laced basmati  
fresh mint fried onions. Much like a lasagna  
(for 2) \$29 (4-6) \$63

**roasted squash lentil salad**  
french lentils  
garam masala vinaigrette  
(for 2) \$19 (4-6) \$37

**cashew green beans**  
mustard seeds toasted coconut chips  
(for 2) \$19 (4-6) \$37

## dessert

**spiced pumpkin pie tartlet**  
garam masala pumpkin custard  
gluten-free crust \$10

**questions/special requests 914.907.4345**  
**pickup Wednesday 11/23 4-8p**  
129 Cornell Street Kingston NY