



## DINNER

### APPETIZERS

Vij's pork spoon with apple-mint chutney (gf)	5 1/2 each
Marinated paneer in creamy fenugreek curry topped with sautéed tomatoes and onions (gf)	17
Potato & bell pepper samosas with tomato-coconut masala (ve)	16
Vegetable pakoras (cauliflower, spinach and potatoes) with date-tamarind chutney (ve, gf)	16 1/2
Jackfruit in black cardamom & cumin curry (ve, gf)	16
Eggplant in yogurt & tomato curry with onion rings	18
Arctic char in Vij's masala curry (light and spicy) topped with wood ear mushrooms	19
BC pork tenderloin in tangy, creamy cayenne curry (gf)	17
Beef & lamb kebobs with chutney & Indian masala 'polenta' (gf)	18
Garam masala portobello mushrooms in porcini cream curry	17
Organic BC-sautéed winter squash medley with copra & torpeana onions, in black mustard seed & sour cream curry	18 1/2

### VEGETABLE MAINS

Vegetarian 'Thali': roasted eggplant and squash curry, cauliflower & black chickpea cake, spinach/kale/potato curry, Urad lentils (ve, gf)	34
Kale, jackfruit, cauliflower in coconut curry with spiced pumpkin seeds (ve, gf)	28
Coconut curried vegetables & chickpea curry (ve, gf)	29
Cauliflower & black chickpea cakes in creamy tomato fenugreek curry (gf)	29
Portobello mushroom & red bell pepper curry on paneer with beets (gf)	32

### MAINS

Chicken in creamy Bengali-style curry with mogo fries and sprouted lentils (gf)	33
Marinated & grilled chicken in black cumin curry, topped with grilled kale (df)	35
Lingcod in green onion & coconut curry with celeriac & new potatoes (gf, df)	34
Lamb in garam masala curry with sauteed zucchini and roasted okra (gf, df)	34
Grass-fed PEI beef in kalonji cream curry (gf)	35
Goat in cinnamon and red wine curry topped with sautéed BC organic cabbage and potatoes (df)	36
Wine-marinated 'lamb popsicles' in fenugreek cream curry on turmeric and spinach potatoes (gf)	32

We work with a dedicated organic BC farmer to source our produce.

Our meats are either organic or raised without any medications.

Our seafoods are either in safe supply in the wild or sustainably farmed.

### SIDES

Chutney	3	Raita	3
Mogo fries with chutney	15	Sprouted lentil salad	12
Pappadoms with chutney	6	Urad lentil curry	14
		More naan, chapati or rice	3

### DESSERT

Gulab Jamun	Mango Kulfi	Rice Pudding	14
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