

## PASTRIES

- Carrot cake-
  - Mango upside down cake-
  - Chocolate chilli cake-
  - Curry chicken samosa pocket-
  - Vegetarian samosa pocket-
  - Caramelized onions and mushroom tart-
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## KATHI ROLLS

- Roasted eggplant with buttermilk dressing-
  - Curried chickpeas with baked potato cake-
  - Kerala beef cutlet with green apple slaw-
  - Pork vindaloo with red cabbage slaw-
  - Green masala goat with caramelized onions-
  - Seasonal vegetables-
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## WINTER SPECIALS

- Spice crusted seasonal roasted vegetables-

Dormant flavors of everyday vegetables can be enlivened by using spices. The vegetables change with the best of what each season has to offer, as do the spices and spice combinations- some of the spices you may experience in this dish are cumin, coriander, cardamom, chili pepper flakes, ajwain seed to name a few.

### Spiced meat pie

Essentially, an Indian frittata: beef, chicken, or goat with potatoes and peas infused with a spice blend and bound together with eggs. All the Indian flavors in an unexpected pie crust format.

### Kerala vegetable stew

A soothing coconut milk broth perfumed with fragrant ginger, garlic, and green chilies with a hint of tellicherry black pepper, laden with seasonal vegetables. Of Portuguese origin, it's a Sunday staple of Kerala's Christian community.

### Banana leaf chicken

Roasted and blackened chicken with a ginger-pomegranate molasses sauce over a cradle of sticky coconut brown rice, wrapped and steamed in a banana leaf parcel.

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