

Rita's Special

Jhinga Konkani (Sea Food) <i>Shrimp marinated in green coconut curry.</i>	20.00
Machi Ka Saalan (Sea Food) <i>A select fillet of fish cooked with coconut, tamarined in a sweet and tangy sauce.</i>	20.00
Porbo Pola (Chicken OR Lamb) <i>A signature dish of East-Indians. Every year at the close of spice harvest season, 21 different sun dried spices are pounded & stored in long green bottles to use for the rest of the year. In this marsala, we prepare marinated lamb or chicken curry with coconut milk, which is mild & aromatic.</i>	20.00
Malabar Masala (Lamb or Chicken) <i>A malabar green curry in zesty spices with coconut.</i>	20.00
Mumbai Saalan (Roast Lamb or Chicken) <i>Succulent morsels, first braised with spices & ground sesame seeds & then roasted with potatoes in a special masala. Every community in India has their own version of roast lamb or chicken. This is the Mumbai city version.</i>	20.00
Goan Red Curry (Lamb or Chicken) <i>Boneless lamb or chicken cooked in a exotic Goan malabar coastal red curry sauce.</i>	20.00
Lamb Stew <i>Tender pieces of lamb cooked in coconut milk & vegetables</i>	20.00
Balty Baby (Vegetarian) <i>Vegetables cooked in delicately flavored green coconut curry sauce with baby potatoes, cherry tomatoes and baby corn.</i>	18.00
Cod Splendor (Sea Food) <i>Delicately fried Cod on a platter with fried baby potatoes & eggplant on the side</i>	20.00