

DHAMAKA

Mother's Day Brunch 5.12.24

NASHTA / SNACKS

Lasooni Palak (v, gf) | 17

spinach, garlic, cumin seeds

Amritsari Fish Fry (gf) | 21

cod, chickpea flour, ajwain

Chapli Kebab | 27

beef short rib, coriander, bone marrow butter

SIGDI / GRILL

Paneer Tikka (2 pcs) (v, gf) | 21

house made paneer, ajwain, yogurt

Afghani Chicken (gf) | 31

whole young chicken, cream, yogurt

Kashmiri Gosht Chaamp (gf) | 22

lamb loin, garam masala, ghee

Pahaadi Jhinga (1pc) (gf) | 23

tiger prawns, cilantro, mint, flavored 'Amul' butter

Butter Pepper Garlic Crab (gf) | 42

crab, amul butter, garlic, crushed black pepper

HANDI / POTS

Paneer Nawabi Korma (v, gf, n) | 36

house made paneer, fried onions, mint

Bhopali Murgh Rezala (gf, n) | 38

boneless desi chicken, cilantro, coriander powder

Rara Gosht (gf) | 42

goat meat and mince, yogurt, onions, garam masala

CHAWAL / RICE

Nalli Biryani | 75

slow braised lamb shank, basmati rice

Kolambi ani Kekda Bhaath (gf) | 42

tiger prawn, crab, basmati rice

SIDES

Dal Panchmel (v, gf) | 13

Ghee Bhat (Basmati Rice) (v, gf) | 5

Aged Basmati Rice (vg, gf) | 4

Pao (v) (2pcs) | 4

Chapati (v) (2 pcs) | 4

All dishes will be served family style

v = vegetarian; vo = vegan options; n = nuts; gf = gluten-free



DHAMAKA

COCKTAILS

Ma's Spritz | 17

raspberry puree, titos, lemon, prosecco

Aam Sutra | 19

3 mango chutney, Lopez mezcal, cinnamon syrup

Saada Paan | 19

paan (betel leaf), Darjeeling Jin Jiji gin, fresh ginger, milk clarification

Ghee Whiz | 19

ghee washed old monk rum infused with saffron, spiced jaggery

BEERS

UN1 Transmitter Basmati Rice Lager | 12

Hudson North Cider Ginger Citrus | 11

Alewife Pilsner | 12

Transmitter Plum Sour Ale | 12

Threes Brewing Logical Conclusion IPA | 12

