

Menu

Starters

Vichy Carrots \$80

Vichy Carrots, grilled Eggplants, grilled Asparagus, Blue Cheese crumbles, and Balsamic Vinaigrette

Mediterranean Queen \$160

Serrano Ham Roses, sliced, grilled Eggplant, Sundried tomatoes paired with tossed, organic, spring mix.
Orange-Blackberry-Walnut Vinaigrette

Spring Rolls \$80

Organic greens, Shrimp, and Roasted Pine Nuts wrapped in Fresh Rice paper, accompanied with Sweet and Sour Peanut sauce. 3 Rolls per Order

Samosa \$50

Potato, chick peas, and various organic vegetables wrapped in wheat flour paper, deep fried, and served with Seasonal fresh Chutney.

Soups (freshly made to order)

Cream of carrot, Cauliflower, and Potatoe \$120

Seasoned with local organic herbs with Savoury French Toast Crouton

Dal Soup \$140

Masoor dal lentils, Coconut milk Broth, Spinach, Cashew nuts, & Fried Spices.

Fisherman's \$140

Fish of the day, with shrimps, curried coconut milk broth, and Rice noodles

Pasta - Noodles

Big Nest \$220

Short Pasta with Creamy sauce of artisan Oaxacan, Emmental and blue cheese, Artichoke Hearts, Cappers, & Turmeric. Topped with 6 shrimps U21(jumbo) OR Organic Chicken

Stir-Fry

Organic Vegetables, Flat Rice Noodles, Masala Seasoning, Oyster Sauce, & Black Mustard
Pork \$140, Squid \$140, Organic Chicken \$160, Shrimp \$160, Beef Short Ribs \$220, Lamb \$220

Noodles

Thin Rice Noodles, Coconut milk Curry sauce, Carrots, Leeks, and Cabbage
Pork \$140, Squid \$140, Organic Chicken \$160, Shrimp \$160, Fish \$220, Beef Short Ribs \$220, Lamb \$220

Vegetarian

Vegetarian Curry \$120

Mix of organic vegetables cooked in masala coconut sauce, served with basmati fried rice with leeks and carrots.

Stir-Fry \$120

Organic Vegetables, Flat Rice Noodles, Masala Seasoning, Oyster Sauce, & Black Mustard

Noodles \$120

Thin Rice Noodles, Coconut milk Curry sauce, Carrots, Leeks, and Cabbage

FisH

Dila's Salmon \$260

Salmon Grilled Crispy from out, in Ghee, Topped with Fried Leeks Toasted Pine Nuts accompanied with Mushroom and saffron Risotto and Cucumber Filled with Ricotta Raita.

Fish Tamarind Masala \$220

Fish in a Tamarind masala sauce served with Basmati Rice, sautéed Organic Vegetables and Eggplant Moju. - Ask for the fish selections of the day.

Spicy Peanut Fish \$220

Fish in a peanut garlic chili sauce served with Basmati Rice, sautéed organic vegetables and Eggplant Moju - Ask for the fish selections of the day.

Shrimp Curry \$180

U21-25(jumbo) Shrimps in a yellow curry sauce. Basmati Rice, sautéed organic veggies. Eggplant Moju.

Meat

Beef Short Ribs or Lamb Masala \$220

Black Curry Coconut Milk Sauce, Malum (mix sautéed Organic veggies with freshly grated coconut) Basmati fried rice with leeks and carrots, Eggplant Moju

Pork Ribs \$160

With a Savoury Green Apple Jam and Wild rice.
Juliennesalad with Jicama, Cucumber, Beet, and Carrot. BBQ Sauce Vinaigrette.

Organic Chicken Curry \$160

Yellow Curry Coconut Milk Sauce, Malum (mix sautéed Organic veggies with freshly grated coconut) Basmati fried rice with leeks and carrots, Eggplant Moju

Spicy Peanut Organic Chicken \$170

Peanut garlic chili sauce served with Basmati Rice, sautéed organic veggies, Eggplant Moju

Pork Curry \$140

Yellow Curry Coconut Milk Sauce, Malum (mix sautéed Organic veggies with freshly grated coconut) Basmati fried rice with leeks and carrots, Eggplant Moju

Devil Pork \$140

Sweet, Sour and Spicy pork ribs, Malum (mix sautéed Organic veggies with freshly grated coconut) Basmati fried rice with leeks and carrots, Eggplant Moju

If you Like you Curry spicy tell the waiter, how spicy you want $\frac{1}{4}$, $\frac{1}{2}$, $\frac{3}{4}$ or Spicy

