

*Vermilion- a melding of Indian and Latin cuisines
grounded in deep historical cross influences
geographical commonalities in ingredients
and an intellectually provocative evolution*

SMALL

{ INDIAN LATIN }

blue corn crusted scallops | heart of palm 15 | 10

*black pepper, peruvian corn, calabasa,
chipotle, goat cheese*

venezuelan arepas duck vindaloo | saag 11 | 9

pomegranate molasses, curry leaf mango

artichoke pakoras 9

indian fritters, eggplant coconut chutney

toasted coconut shrimp | portabella 14 | 10

kashmiri mirch chimichurri, lychee jalapeno salsa

grilled peruvian pulpo octopus 12

tangy tiradito sauce, jicama slaw

{ INDIAN }

mysore lamb chops 14

mint vinegar onion, chili mint chutney

crisp kale bhel 10

*street indian chaat, south indian "gunpowder" dust,
mango*

juhu ki pani puri chaat 9

*flour shells, spiced potato-garbanzo,
chili mint water, tamarind*

cilantro tamarind paneer 10

indian cottage cheese, jicama slaw

roasted three pepper soup 9

rich bold south indian tones, papad

{ TANDOOR - KABABS }

achari cauliflower 11

kadai paneer 13

anardana chicken 12

triad of kababs 32

MEDIUM

{ THE DOSA FRANKIE BAR }

India's favorite brunch, all day long.

Dosa or Frankie | Choose Filling | Choose Flavor

Dosa lentil rice crepe, sambar, kachumbar \$12

Frankie paratha roll, slaw, egg optional \$15

Filling

classic potato
chorizo curry leaf
duck vindaloo
chicken kabab
portabella masala
achari paneer
spinach saag
tamarind shrimp

Chutney

coconut cilantro
tandoori sour cream
chili mint
verde chimichurri
tamarind date
tomato chimichurri
eggplant coconut
mint yogurt raita

FULL

{ SIGNATURE PREPARATIONS }

INDIAN LATIN ENTREES

caldeirada de peixe 22

brazilian seafood stew, indian seasoning | tomato rice

tandoori skirt steak (or portabella) 24 | 20

*seared churrasco, indian marinade, garlic spinach | raita,
plantain crisps*

blackened tamarind ribs (or eggplant) 22 | 20

*indian-latin tamarind pepper glaze, tomatillo "pachadi,"
| cilantro garlic quinoa*

goan chimichurri new york strip 28

verde and goan chimichurri, "kadai" sweet potato

plantain crusted seasonal whitefish 22

cilantro mint seasoned, roasted corn tomatillo sauce, plantain

lobster or "gobi" portuguese 35 | 20

stewed in a goan gravy, coconut rice, eggplant chip

{ HEAT }

INDIAN ENTREES

awadhi saffron cornish hen tehri 24

tandoori chicken masala, layered spiced basmati rice, raita

tiffin "pindi" butter chicken (or paneer) 22

*creamy tomato hued gravy, tribute to delhi's "pindi" dhaba,
naan | chutney, slaw, papad*

lamb shank nihari 25

*slow simmered regal northwestern dish, fenugreek naan,
tomatillo jalapeno "pachadi"*

"anaari" shrimp curry 24

pomegranate nuanced gravy, tomato rice, onion crisps

mutton curry 24

*india's favorite red meat, goat curry with naan | chutney,
slaw, papad*

methi-sarson-palak paneer 20

*indian cottage cheese, triad of mustard, spinach,
fenugreek greens, garlic naan, white lentil jicama slaw*

vermilion thali 25

*chef's two indian entrees, daal makhani, naan, basmati rice,
raita, papad, slaw*

DUO OF FLAGSHIP ENTREES

lobster portuguese & chimichurri new york strip 50

gobi portuguese & tamarind chili glazed eggplant 35

{ SIDES } 4

rice- coconut rice, steamed basmati, tomato rice

naan - plain, fenugreek, garlic

chutneys - mint chili, tamarind, eggplant coconut, mint raita

chimichurri - fresh verde, sundried tomato, kashmiri red chili

*lauded by - Time, Financial Times, Gourmet,
Wall Street Journal, Travel & Leisure, Esquire,
Town & Country, Chicago Magazine, Bon Appetit,
USA Today, 3 Stars Tribune*

support the James Beard Foundation Vermilion Women in Culinary Leadership Program

TASTING MENUS

three course, eight element, extravaganzas

SEARED: MEATS

75

mysore lamb chop, *minty red onion*
 anardana chicken kabab, *mint chili chutney*
 duck vindaloo arepa, *mango curry leaf*

chimichurri new york strip, *kadai sweet potato*
 tandoori skirt steak, *garlic spinach, jicama roll*

vermilion immoderation dessert trio
mango flan, vermilion hedonism, shahi tukra

THE DEEP: SEAFOOD

80

blue corn crusted scallop, *calabasa goat cheese puree*
 toasted coconut shrimp, *lychee jalapeno salsa*
 grilled pulpo octopus, *tangy peruvian tiradito sauce*

caldeirada de peixe, *brazilian seafood and vegetable stew*
 “lobster portuguese,” *goan gravy, coconut rice*

vermilion immoderation dessert trio
mango flan, vermilion hedonism, shahi tukra

GREEN: VEGETARIAN

65

saag arepa, *mango curry leaf*
 juhu ki pani puri, *street bombay chaat, mint chili water*
 roasted three pepper lentil soup, *rich south indian tones*

“gobi” portuguese, *goan gravy, coconut rice*
 chili-glazed eggplant, *tomatillo pachadi*

vermilion immoderation dessert trio
mango flan, vermilion hedonism, shahi tukra

PREMIUM: OMNIVORE

80

blue corn crusted scallop, *calabasa goat cheese puree*
 artichoke pakora fritters, *eggplant chutney*
 mysore lamb chop, *mint red onion*

“lobster portuguese” *goan gravy, coconut rice*
 chimichurri new york strip, *kadai sweet potato*

vermilion immoderation dessert trio
mango flan, vermilion hedonism, shahi tukra

{ DESSERTS }

vermilion hedonism 9
dark chocolate cake, chili - masala orange - berry cardamom sorbet

shahi tukra 9
regal indian passion - warm rich rabri – richer nut cake

caramelized banana paratha 9
coconut crumble - mango mint cubes - cardamom ice cream

churros, cinnamon & spice 8
salted coconut caramel dip

mango cardamom flan 9
coconut malibu – coconut crumble

ice cream - sorbet duo 7
choice of 2: cardamom ice cream, date coconut sorbet, berry cardamom sorbet

devil in the white city 14
cardamom saffron coconut cocktail a liquid finish

an ideal venue for events

reserve wine flight – three wines paired \$30
premium wine flight – three wines paired \$40