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
dadai 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

<table>
<thead>
<tr>
<th>Filling</th>
<th>Chutney</th>
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<tbody>
<tr>
<td>classic potato</td>
<td>coconut cilantro</td>
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<tr>
<td>chorizo curry leaf</td>
<td>tandoori sour cream</td>
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<tr>
<td>duck vindaloo</td>
<td>chili mint</td>
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<tr>
<td>chicken kabab</td>
<td>verde chimichurri</td>
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<tr>
<td>portabella masala</td>
<td>tamarind date</td>
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<tr>
<td>achari paneer</td>
<td>tomato chimichurri</td>
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<tr>
<td>spinach saag</td>
<td>eggplant coconut</td>
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<tr>
<td>tamarind shrimp</td>
<td>mint yogurt raita</td>
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</tbody>
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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 chargrassco, indian marinade, garlic spinach | raita, plantain crisps
blackened tamarind ribs (or eggplant) 22 | 20
indian-latin tamarindo 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, kasmiri 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, mini 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, tango 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

a n i d e a l v e n u e f o r e v e n t s

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