

support the James Beard Foundation Vermilion
Women in Culinary Leadership Program

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

{ WEST : LATIN, INDIAN INFLUNCES }

alcapurria puerto rican croquette 12
chicken kabab, chipotle mango

grilled peruvian pulpo octopus 12
tangy tiradito sauce

toasted coconut shrimp / portabella 14/10
kashmiri mirch chimichurri, lychee jalapeno salsa

blue corn crusted scallops / heart of palm 15/10
*black pepper, peruvian corn, calabasa,
chipotle, goat cheese*

portuguese tamarind pork bun bifanas 12
classic sandwich snack, tamarind pork dip

venezuelan arepas duck vindaloo / saag 11/9
pomegranate molasses, curry leaf mango

curry leaf crisp calamari / artichoke pakoras 12/9
indian fritters, guajillo mango/eggplant coconut chutney

burnt orange tropical salad 9
*heart of palm mousse, orange, grapefruit, greens,
olive, beet, jicama, mango*

degustation of four appetizers, day's selection 24

{ EAST: INDIAN FARE }

mysore lamb chops 14
mint vinegar onion, chili mint chutney

crisp kale bhel 10
street indian chaat, south indian "gunpowder" dust

juhu ki pani puri 9
flour shells, spiced potato, chili mint water, rojo jicama

cilantro tamarind paneer 10
indian cheese, arugula candied pepper

roasted three pepper lentil soup 9
rich bold south indian tones, papad

{ TANDOOR GRILL - KABABS }

achari cauliflower 10

kadai paneer 13

anardana chicken 12

coriander beef seekh 12

kabab quartet 24