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 commonalities in ingredients and an intellectually provocative evolution

{ WEST : LATIN, INDIAN INFLUENCES }

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