

Nick & Sam's Sunday Supper | April 26
Presented by Chefs Giuliana Turner & Samir Dhurandhar

MASALA MISTURA

*A mixed heritage and the shared reliance on spices, earth and sun from
both Peruvian and Indian cultures*

APPETIZERS

'Ceviche Puri'

*corvina ceviche, grapefruit leche de tigre, sweet potato,
tamarind, 'cilantro lime shot'*

Causa

*'koliwada soft shell crab' aji amarillo whipped potatoes,
avocado, rocoto & huancaína sauce, masala crab*

Empanada

*malabar lamb shank, aji panca, eggs, kalamata olives,
chaat masala*

Yucca Croquettes

*paneer tikka, mozzarella, aji amarillo, fenugreek, lime,
smoked tomato*

Tamale

heritage pork vindaloo, salsa criolla, corn masa, chicharrónes

MAINS

Lomo Saltado

*lamb leg 'raan', onions, tomato, arroz con choclo,
fried eggs, sweet plantains*

Pollo a la Brasa

*tandoori style roasted chicken, 'gunpowder fries',
criolla sauce*

Seco de Res

*westholme short rib 'rogan josh', peruvian canario bean
hummus, crispy onions*

Jalea

*snapper, prawns, squid, belly clams, goan masala,
pomegranate kachumber, rocoto raita, criolla aioli*

SIDES

arroz frito & chicken butter masala

yucca fries & tomato ginger chutney

cau cau & garlic naan

DESSERT

Picarones

sweet potato donuts, 'ras malai sauce,' 'ras malai' ice cream

Crema Volteada

saffron, rose essence, cardamom

Arroz Con Leche

basmati rice, golden raisins, gulab jamun