

*vermilion – a melding of indian and latin cuisines
grounded in deep historical cross influences
geographical commonalties in ingredients
and an intellectually provocative evolution*

{indian-latin tapas}

duck vindaloo arepas 13
brushed pomegranate molasses, curry leaf mango

artichoke pakoras 9
spain's thistle in indian fritters + eggplant chili coconut sauce

blue corn crusted scallops 14
kali mirch latin calabasa, goat cheese

mysore lamb chops 15
pickled red onions, chili mint chutney

cilantro tamarind shrimp or paneer 14/12
white moong bean, jicama "koshimbir"

grilled squid-octopus ensalada 13
cumin, tomatillo gazpacho

kerala shrimp patties 14
"chemmeen vada" cool cucumber, shallot chutney

coconut chili mussels 10
coconut broth infused with curry leaves, mustard seeds, chili

chicken kabab or beef shammi kabab 12/13
tandoor smoked, chaat slaw, mint chutney

bombay frankie 13
chicken, minted onion, egg paratha, chutney

verdant tropical salad 9
jicama, greens, masala orange, queso, crisped peanuts, mango

juhu ki pani puri 8
flour shells spiced potatoes, tangy chili mint water

jumbo lump crab-lobster cake 14
malabar seasoning, tamarind olive tartar, olive oil chimichurri

bombay corn khatkhate soup 9
coconut cream, corn, jaggery, tamarind, crouton poha

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

malabar pathiri 12
mappila (keralan muslim) rice flour pan cake, irachi chicken topping

degustation of four appetizers, chef's selection 24

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

{signature preparations}

indian-latin confluence

caldeirada de peixe 26

traditional brazilian seasonal seafood stew, indian seasoning, tomato rice

tandoori skirt steak 24

seared churrasco in a indian marinade, plantain chips, chorizo spinach, jicama citrus

chili-glazed blackened tamarind ribs 23

indian-latin tamarendo/imli glaze, avocado pakoras, tomatillo pachadi

chimichurri new york strip 33

red mexican arbol and kashmiri mirch chimichurri, “kadai” sweet potato

braised duck in michoacan mole 24

cilantro garlic quinoa, cucumber ginger slaw

lobster portuguese MP

stewed in a goan gravy + coconut rice + eggplant chip

core indian

keralan red fish curry 25

“meen vattichathu,” tempered tapioca mash, country style preparation, red chili, tamarind and ginger tones

goat mutton 24

“atterachi” roast, parotta, hints of black cardamom & garlic, layered south indian flatbread crisp parotta

“chemmeen” shrimp curry 26

ghee-rice, fried shallots rich and fiery, peppery green chili, tart tamarind, lush coconut milk

lamb shank gassi 28

mangalorean braised domestic lamb shank + mango panch puran rice

“pindi” butter chicken 24

creamy tomato hued finger-licking gravy, tribute to delhi’s “pindi” dhaba, naan

methi-sarson-palak paneer 21

indian cottage cheese, triad of greens - mustard greens, spinach, fenugreek naan

vermilion thali 28

chef’s two indian entrees, daal makhani, naan, basmati rice, raita, papad

duo of flagship entrees

lobster portuguese & chimichurri new york strip	55
gobi portuguese & tamarind chili glazed eggplant	40

{sides} 4

coconut rice, basmati rice, mango rice, tomato rice
mint raita, mint chili chutney, tamarind chutney,
plantain chips, chorizo spinach, masala papad
naan, fenugreek naan, tandoori roti

an ideal venue for private & corporate events