TO START

Crispy Curry Scented Chickpeas 25
Mustard Seeds, Curry Leaves, Chiles, Asafoetida, Coconut, Lime

Spiced Mixed Nuts 29
Sweet and spicy

Bhuna Aubergine and Crispy Kale Salad 39
Pomegranate, mango, cucumber raita

Roast Squash Salad 46
Delicata, acorn squash, tatsoi, mandarin, apple cilantro dressing

Momo: dumplings, chili paste, tomato puree 65
Chicken or vegetable

MAIN COURSE

Tingmo Steamed Bun Sandwich 48
Spiced Eggplant, pickled stone fruit, onion, shredded cabbage, cilantro

Braised Chili Beef, shredded cabbage, tomato, mint sauce

Seabsss Paturri Maach 90
Mustard oil, Sea Bass steamed in banana leaf

Asian Grain Bowl 72
Spinach, cress, onion, pickled turnip, garam spice, garlic, ginger, cilantro
Roast chicken or Nepali spiced cauliflower

SWEETS

Deshi 25
Steamed rice dessert with dried fruit & nuts

Mango Yogurt 25
Apple, berries, nuts

CONTACT

GROUP RESERVATIONS:
reservations@rubinmuseum.org

Prices exclude tax
For parties of 10 or more an administrative fee is assessed for dedicated service.

Each platter serves 5 people

DISCLAIMER:
In the event of a cancellation, please contact us immediately; any cancellation received within 48 hours (2 business days) of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges as outlined in the invoice. Any cancellation received within 24 hours (1 business day) of the scheduled event will result in a fee of 50% of the estimated food and beverage charge. Any cancellation received on the day of the event will result in a fee equal to 100% of the charges as outlined in the invoice.