

CHAATS (STARTERS)

Savory Samosa 6

Stuffed and fried flaky pastry

Pakora

Vegetable- 7 Chicken – 8 Fish - 9 Calamari - 9

Curry Crab Dip 10

Dungeness crab meat, fresh herbs, and pineapple baked and served with corn chips.

Chicken Tikka 9

Tandoor baked savory yogurt marinated chicken breast.

Pepper Chicken 9

Breast of chicken braised and finished with Tellicherry pepper and drizzled with honey.

Tandoori Hot Wings 8

Tandoor baked hot wings a must have

Lamb Chop 14

Mustard vinaigrette marinated and tandoor baked

Kerala Beef Cutlets 9

Ground sirloin and potatoes spiced with curry leaves.

Mango Prawns 9

Jumbo Black Tiger prawns roasted with elephant garlic and glazed with mango chutney.

Tamarind Fish Tikka 11

Cubes of fish marinated in tamarind chili paste and flamed in the Tandoor oven.

Banana Leaf Fish 12

Grilled herb marinated white fish wrapped in a banana leaf

Spice Roasted Mushroom Caps 8

Mushroom caps quickly roasted with dry spices and caramelized onion

Panir Reds 8

Panir cheese and herb stuffed red potatoes

Aloo Tikki 8

Grilled, spiced potato patties.

Curried Mussels 10

Large Penn Cove mussels curried in a soy cream sauce.

Soups /Salads/Sandwiches

Cilantro garden 7

A tomato based vegetable soup

Clam Chowder Kasturi 7

Clam chowder with the twist of fenugreek leaves and a touch of saffron

Curry cream tomato 7

Our twist of cream of tomato

Salads

Mango Greens 7

Mixed greens dressed with mango vinaigrette

with Tandoori Chicken 11 with Masala Salmon 14

Pappad Caesar (gluten free) 9

Crisp romaine dressed with a saffron Caesar dressing,

with Tandoori Chicken 12 with Masala Salmon 14

Sides

Basmati Rice 2/3.50

Quinoa pilaf - 6 (gluten free)

Raita /pickle/chutney - 2

All dishes are served ala carte . please add bread or rice.

DINE IN / TAKE OUT DELIVERY



2301 5th Avenue, Suite 101

Seattle WA 98121

206 770 EATS (3287)

Web: www.Fareats.net

Hours

Lunch

Monday - Saturday 11am- 3 pm

Sunday Brunch

Dinner

Monday - Sunday - 5 pm

DELIVERY

Charge \$5.00(2 miles)

Sandwiches

Served with masala fries

Lamb Burger 14

Potato Burger 12

Saucy

Saffron Chicken 14

Breast of chicken braised in a saffron cream sauce

Chicken Pistachio 14

Breast of chicken finished in an almond pistachio cream sauce

Butter Chicken 14

Tandoor cooked chicken tikka smothered in a tomato butter sauce.

Coconut Lobster 22

Lobster tail cooked in coconut milk and spices.

Fish Moyle 16

Cubes of white fish finished in an onion coconut sauce

Lamb Cashew 15

Curried lamb finished in a cashew cream sauce.

Malabar Lamb 15

Cubes of lamb curried with fresh roasted coconut and herbs

Stuffed Lamb 15

Spinach and goat cheese stuffed loin of lamb braised and finished in mint onion sauce.

Cilantro Salmon 16

Grilled Salmon marinated in coriander peppercorn pesto

Kerala Fried Fish 15

Pan fried fillet with a curry leaf ginger marinade.

Scallop Makhni 22

Seared plump scallops finished in a curried tomato butter sauce with touch of fenugreek cream.

Vegetarian Delight

Eggplant Bombay 14

Fillet of eggplant layered with spinach, mushroom, and panir cheese, grilled and finished in a tomato butter sauce.

Kofta Royale 14

Ground vegetable and chickpea rounds stuffed with panir cheese, raisins and cashews then simmered in a nut puree sauce.

Capsicum Cashew 14

Spiced potatoes, spinach, mushroom and panir cheese stuffed and braised, finished in a cashew cream sauce

Aloo Ghobi 12

Braised cauliflower and potato curry

Daal Saag 12

Buttery yellow lentil stew finished with spinach leaves.

Bhengan Bharta 13

Flame roasted eggplant puree crackled with cumin tomatoes onion and fresh herbs.

Saag Chole 12

Potato and garbanzo bean curry with spinach

Mattar Panir 12

Panir cheese and peas curry.

Mushroom Coconut 13

Roasted Coconut and mushrooms with peas

Avial 14

Plantain curry leaves and tropical vegetables in a coconut yogurt sauce

Tandoori -

cooked in clay oven on open flame

Chicken Tikedar – 16

Breast of chicken in savory yogurt marinade.

Seek Kebob 18

Spiced ground lamb skewered and flamed

Rack of Lamb 28

Frenched rack marinated and cooked in tandoor

Chicken'N'Rack 24

A mix of chicken tikka and rack of lamb

Tandoori Fish 22

Tandoor baked white fish marinated with spices and herbs

Ginga Sholay 24

Delicately spiced jumbo prawns flamed in tandoor

Vegetable Tandoori 16

Tandoor baked eggplant, onion, capsicum, panir and more.

Mixed Grill 26

Rack of lamb, chicken tikka, Fish and Vegetable

Scallop Fenugreek 26

Tandoorbaked plump scallop in a fenugreek vinaigrette

Traditional Dishes

Please select a sauce and protein according to your preferences.

Curry Tadka

Quickly tempered herbs with onion gravy

Khorma

Onion gravy with almond cashew cream .

Vindaloo

Onion gravy with vinegar and potato

Coconut

Onion gravy creamed with coconut milk

Tikka Masala

Curried tomato butter cream sauce

Jeera Saag

A spinach curry tempered with cumin

Biryani

Combination of Basmati rice and protein or vegetable

Vegetable 12

Panir Cheese 13

Chicken 14

Beef 15

Lamb 15

Fish 16

Prawns 17

Flat Breads

Nan - leavened bread baked in the tandoor oven **2.75**

Pesto - topped with ample garlic and basil pesto **2.95**

Bermuda – stuffed with Bermuda onion **3.50**

Potato – stuffed with spiced potato **3.50**

Panir - stuffed with panir cheese and spice **3.75**

Kabuli - stuffed with almonds, cashews, cherries and raisins **3.95**

Spinach - stuffed with spiced and sautéed spinach **3.95**

Chicken - stuffed with spiced chicken **4.95**

Sirloin - stuffed with ground sirloin beef **4.95**

Roti – tandoor baked wheat bread **2.95**

Puri - deep fried wheat bread **3.50**

Bhatura – deep fried white bread **3.50**

All dishes are served ala carte . please add bread or rice.