

# HILL'S kitchen

PARK CITY

## MASALA WEEKEND

AN INDIAN FOOD POP-UP BY CHEF MICHAEL NELSON

MAY 22 - 24 | 5 - 9 PM



### DRINKS

MANGO LASSI 8

mango, cardamom, yogurt, sugar

MASALA CHAI 8

ginger, cinnamon, peppercorn, cloves, cardamom, black tea, milk, sugar

### STARTERS

VEGETABLE SAMOSAS 6

crispy puff pastry, spiced potatoes, peas, mixed vegetables

CHICKEN PAKORA 8

golden-fried chicken bites, curry spices

CAULIFLOWER PAKORA 6

battered cauliflower, mint yogurt sauce

### SIDES

GARLIC NAAN 5

grilled naan, garlic butter

BASMATI RICE 4

herbs

BOMBAY POTATOES 6

indian spices

### ENTRÉES

CHOOSE YOUR BASE 12

served with steamed basmati rice

TAGINE

tomato, herbs, dried fruit, aromatic spices, savory, subtle sweetness

MAKHANI

creamy tomato curry, mild spices, subtle sweetness

VEGETABLE TIKKA MASALA

grilled squash, zucchini, onion, Indian spices

CHANA MASALA

chickpeas, coconut, bold spices

BIRYANI

fragrant rice, herbs, spices

ADD YOUR PROTEIN

LAMB 10 CHICKEN 6

PRAWN 8 TOFU 5

### DESSERTS

BRULEED KHEER 10

RICE PUDDING

rice pudding, cardamom, pistachios, bruleed sugar, rose macerated strawberries

BALUSHANI FRIED DOUGH 10

fried dough, cardamom, citrus syrup