

NADU

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REGIONAL INDIAN

Nadu means 'Homeland,' an ode to our roots which lie in India. While our team has presented Indian cuisine in a progressive and modern format, there remains, unexplored, the deeply regional India. At Nadu we are bringing dishes in their most traditional form to your plate.

SMALL PLATES

DAHI BHALLA (Delhi) \$9

Soft lentil dumplings soaked in sweet and sour yogurt, layered with tamarind and mint & cilantro chutney. Topped with pomegranate and Potato Sali .

ROASTED EGGPLANT BHARTA (Punjab) \$12

Charred Eggplant layered with mashed smoky eggplant, finished with garlic-infused burani yogurt, pickled onion & greens .

BENNE DOSA (Karnataka) \$15

Add Shrimp Masala / Chicken Pepper Fry \$ 5

A buttery and indulgent twist on classic dosa. Crisp and golden-brown on the outside with a soft, airy inside, this Dosa gets its signature flavor and texture from the generous use of white cultured butter ("benne" in Kannada), stuffed with a lightly spiced tapioca and potato filling and served with traditional Kobbari and thakkali (tomato) chutney.

BUN PAROTTA (Madurai) \$14

This dish perfectly blends the fluffy softness of a bakery bun with the flaky, multi-layered texture of a classic parotta , Stuffed with Pulled Jackfruit Masala or Pepper Chicken , comes with House salad and Curry leaf Aioli.

INJI PULLI PORK RIBS (Kerala) \$14

Baby back ribs coated with a tamarind, ginger and jaggery based glaze flavored with mustard seeds and chili. Served with Bacon Churma , chili pickled cucumber.

LAMB KEEMA MASALA (Mumbai) \$16

A classic Mumbai favorite! Savory minced lamb, spiced with Irani influences, finished with peas , cilantro and ginger. Topped with potato salli (potato straws) and served with freshly baked Ladi Pav.

KOLKATA PRAWN CUTLET (Kolkata) \$16

Tiger Prawn marinated with raw mango , mustard and lemon zest , coated with Chire (Flattened Rice) inspired by Kolkata's iconic cabin-style snacks, served with Mustard Aioli and Ribbon Salad.

PANEER GHOTALA (Surat) \$15

Crumbled paneer cooked with tomato, onion and young garlic. Layered with creamy Amul cheese, served alongside buttery ladi pav—a true street-style comfort food.

KEBABS

GREEN SHAMI KEBAB (Lucknow) \$16

Crisp pan-seared patties of Green peas ,Edamame and Spinach inspired by the flavors of classic Mughlai Shami kebab served with mango chunda and Nopalis Kuchumber .

OYSTER MUSHROOM KEBAB \$16

Oyster mushroom steak, tandoori spice and Miso marinated, Smoked and cooked in Tandoor , glazed with fiery Chili garlic oil.

ACHARI PANEER TIKKA (Punjab) \$16

A vibrant paneer tikka layered with mustard, fennel and aromatic pickle-inspired spices, served with pickled red onion and mint cilantro chutney.

ASLAM CHICKEN TIKKA (Old Delhi) \$16

Old Delhi-style charcoal grilled chicken tikka finished with cultured butter emulsion and aromatic Nadu secret spices.

BEEF BIHARI KEBAB (Patna) \$16

Thinly sliced of Beef tenderloin, marinated overnight in an aromatic blend of spices, grilled, and topped with ginger and onion pickle . Served with mint & cilantro chutney and Black garlic onion .

DUCK SEEKH KEBAB (Lucknow) \$20

A refined seekh kebab crafted with House minced duck, cheese , spices and cooked in tandoor, served with cheese emulsion, cilantro oil , stone fruit achar & fennel salad.

LAMB CHOP BURRA (Delhi) (2 Chops) \$22

Smoked lamb chops marinated in yogurt and whole spices, charcoal-grilled to a caramelized finish, served with radish-wasabi chutney , Laccha onion .

LARGE PLATES

TENDER JACK KOSHA (Bengal) \$24

Tender young jackfruit and potatoes slow-cooked in a caramelized onion, ginger, and mustard-oil masala gravy, served in wrap banana leaf .

PANEER & MAWA KOFTA (Kashmir) (V) \$24

Soft cottage cheese dumplings with a sweet-tangy mawa- cranberry center, paired with creamy aromatic sauce finished with Cilantro oil .

MURGH MAKHANI (Delhi) \$26

The quintessential butter chicken. Chicken tikka slow cooked in a luscious gravy of tomatoes, butter, fenugreek, cashew.

MOPLAH FRIED CHICKEN RICE (Kerala) \$28

Dum cooked Kerala style rice with red chili masala, served with Kerala fried chicken, carrot onion pachadi, raisins achar .

CHAMPARAN MUTTON CURRY (Bihar) \$30

"Ahuna" mutton from Champaran, A Smoky, Spicy flavors Goat Curry , slow-cooked in its own juices with garlic and mustard oil over Charcoal , in a earthen pot (handi)

GOAN FISH CURRY (Goa) \$32

A classical goan preparation of grilled Branzino served with rich coconut milk base Curry with Kokum and spices - it's daily expression of Goa's coastal identity and Indo - Portuguese culinary heritage. Served alongside Coconut rice .

CRAB MILAGU FRY (Kerala)

A whole Dungeness crab is expertly cooked with fragrant Telicherry peppercorns, garlic, madras shallots, tomatoes, and a perfectly balanced spice blend. Served alongside Malabar Parotta.

\$115

(Limited availability | Pre-order recommended)

ACCOMPANIMENTS & BREAD

BERRY PULAO (Mumbai) \$8

Fluffy basmati rice layered with mild aromatic spices, fried onions, cashews & tart Persian barberries

BASMATI RICE \$5

Long grain white rice, perfect to complement any curry

NAAN \$5

(Plain / Garlic / Chili)

A fluffy style of Naan.

MALABAR POROTTA (Kerala) \$5

Flaky and soft Kerala-style flatbread.

BLACK DAIRY DAL \$9

A rich creamy classic, black lentils simmered with tomato, fenugreek and finished with cream and white butter.

KACHUMBER RAITA \$6

Yogurt mixed with diced cucumber, tomato, red onion and roasted cumin

CONDIMENTS \$3

House mixed Pickle, thinly sliced red onion, and Indian green chili.

DESSERTS

\$12

MANGO RASMALAI (BENGAL)

Mango sponge dumpling , soaked in saffron syrup, layered with fresh mango and rabbi mousse, topped with chopped pistachio and Acchapam (rose cookie), served with aamras . Contains Nuts

ELANEER PAYASAM (Kerala)

A delicate tender coconut kharvas. Our version, an Elaneer Payasam Served with coconut caramel, Coconut chikki , coconut Ice cream , milk wafer and granite.

KHUBANI KA MEETHA (Hyderabad)

A traditional wedding sweet dish. Our version is layers of soft sponge cake soaked in vanilla flavored condensed milk, layered with rich apricot jam and fluffy fresh cream. topped with apricot jelly and gold leaf.

\$6

HOUSE CHURNED ICE CREAM & SORBET

MANGO & TAMARIND SORBET

Made with alphonso mango puree and a drizzle of tamarind (GF, Vegan)

SEASONAL ICE CREAM

(Seasonal Flavored House Churned Frozen Delicacy)

A mandatory 20% gratuity will be applied for parties of 6 and above

As a way to offset rising costs we have added a 4% surcharge to all checks. You may request to have this removed from your check

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

