

Welcome to the gem of Indian cuisine-Street Food.

India is like a giant, tasty labyrinth whose only exit is to eat your way out. Street food is an essential part of experiencing a new destination and its diverse culture, but in India, street food is something more than that.

From the north to the south, you will find an almost unrivaled selection of delectable snacks and morsels to try. Here is our take on the street food experience at the tapas bar, where dishes from not only India but from the world streets will tantalize your taste buds. Everything is made with a mélange of spices, indigenous culinary processes, and fresh ingredients that explode with exotic flavors in your mouth and leave you craving more.

"Food must be a joy, nothing less. Food must be a celebration of our culture, journeys & self reflections"
-Chef Jassi Bindra



we prepare our dishes with produce from local farms, sustainable seafood & natural free-range poultry & meats wherever possible, *this item may be ordered raw/ undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase yourrisk of food-borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies.



Maharani's New Fashioned

Old Forester Bourbon | Averna Amaro Cardamom | Aromatic Bitters

IMPRESS-O Martini

Stoli Vanilla Vodka | Grand Marnier Espresso | Coconut Milk | Cinnamon

Clouds of Alya

NOFOMO Vodka | Butterfly Pea Flower | St Germain | Vanilla Foam

Apple-ton & Oranges

Appleton Estate Rum | Blood Orange Lemon | Aromatic Bitters

Perfect Passion

Don Cosme Reposado | Passion Fruit Orgeat | Velvet Falernum

Basil Instinct

Roku Gin | Basil | Lemongrass Cucumber | Lemon

Chai & Barrel

Brown Butter Washed Piggyback Rye Chai Demerara | Bitters











GOLGAPPA

Crisp Semolina Rice Shell filled with
Granny Smith Apple
Avocado
Potato
Mint Chutney
Tamarind Chutney
Tuna or Passionfruit Sphere

Pairs with: Hillick & Hobbs, Dry Riesling, Seneca Lake, NY

Golgappa or panipuri is a deep-fried breaded hollow spherical shell filled with a combination of vegetables, aromatics, and spices. It is beloved as street food across the Indian subcontinent.







Puffed Rice
Garam Flour Sticks
Peanut
Grilled Chicken
Cucumber
Tomato
Mint Chutney
Tamarind Chutney

Pairs with: Loveblock, Sauvignon Blanc, Marlborough, NZ

Bhel puri is a popular street food in Mumbai where crispy puffed rice is tossed with onions, tomatoes, and sweet, spicy, and savory chutneys











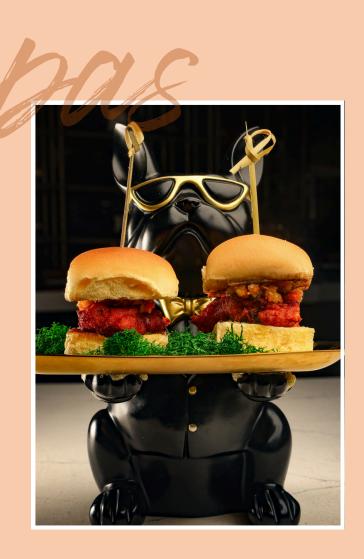
Deep Fried Flour Crisp Lamb Ragu Yogurt Mousse Mint Chutney Tamarind

Pairs with: Marenco "Pineto," Brachetto, Piedmont, IT

Papri Chaat is a popular appetizer or snack from North India made from fried dough crackers layered with cooked chickpeas, yogurt, and sweet and tangy chutneys.











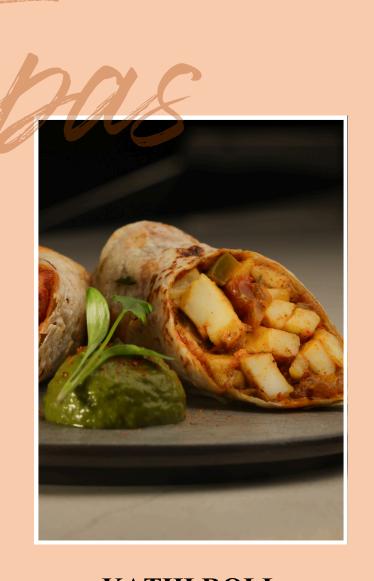
POK POK PO SLIDER

Fried Chicken Thigh Butter Chicken Sauce Kimchi Veggies Potato Bun

Pairs with: Lanson "Black Label," Brut, Champagne, FR

Inspired by our sister restaurant of the same name, our **Pok Pok Po** sliders are coated with a bold, gluten-free batter and fried to perfection. Pickled kimchi veggies add a tangy crunch.







Julienne Grilled Chicken
Bell Peppers
Onion
Tomato
Mint Chutney

Pairs with: ZD "50th Anniversary", Chardonnay, Sonoma, CA

Kathi Roll is a street food originating from West Bengal that features skewer-roasted kebab meats and veggies wrapped in a paratha bread, and enjoyed with chutneys.









Passionfruit
Coconut
Lemon Juice
White Chocolate

Pairs with: Brandini, Moscato, Piedmont, IT

Cold desserts are enjoyed across India to beat the heat, and our tart and refreshing popsicle is the perfect sweet treat to complete your Tapas at Amrina experience.



