

CROSS CULTURE

HADDONFIELD

Restaurant Week Prix Fixe

Three Courses - \$40 Per Person

208 Kings Highway East - Haddonfield, NJ

APPETIZERS

Shami Kebab

Tender minced chicken patties with aromatic spices and lentils, pan-seared to golden perfection.
A classic Indian delicacy with rich, savory flavor.

Shrimp Koliwada

Crispy coastal-style shrimp with curry leaves, bold spices, fresh lemon finish.

Mint Pesto Kebab

Herb-marinated kebab with fresh mint, garlic pesto, vibrant green chili.

Onion Bhajia

Crisp chickpea onion fritters finished with a delicate hot honey drizzle.

Dahi Avocado Chaat

Crisp semolina puff shells filled with spiced potatoes and chickpeas, topped with yogurt, avocado, tamarind water, vibrant chutneys.

A refined Indian street favorite bursting with flavor.

MAIN COURSES

Lamb Pepper Fry

Tender lamb sautéed with cracked black pepper, curry leaves, caramelized onions.

Fish or Shrimp Moilee

Coastal curry in a delicate coconut milk sauce.

Butter Chicken

Chicken tikka breast simmered in a rich tomato butter cream sauce.

Awadhi Chicken Korma

Cashew saffron Mughlai-style gravy.

Mushroom Xacuti

Roasted spice coconut curry.

Paneer Karahi

Paneer with peppers, tomato, karahi masala.

DESSERTS

Gulab Jamun with Rabri

Milk cheese flour balls soaked in rose syrup served with sweet rabri.

Gajar Halwa

Slow-cooked carrot pudding enriched with cardamom, nuts, touch of ghee.

Main menu entrees are also available; selections are limited during Restaurant Week.