

Maurya's

Craft Bar & Kitchen

COURSE 1

INSPIRED BY LUCKNOW CITY (Our hometown)

3 COURSE MENU — \$55 per person

Start With Something Unique (choose one)

Cauliflower Bites : tender florets are coated in a delightful coconut spice batter made in house, creating a mouthwatering sensation in every bite.

Tandoor Roasted Fish : A mesmerizing symphony of fish marinated in masala yogurt and clay oven roasted taste, texture, & aroma.

Chicken Seekh Kebabs : The exquisite Kebabs crafted with ground chicken, Lucknow spice blend and roasted on skewers in clay oven fire.

COURSE 2

Our Favourites (choose one)

Malai kofta : Luscious cottage cheese & potato dumplings, delicately spiced, & deep-fried to perfection. Nestled in a luxurious, creamy gravy of tomato, cream, & blend of spices.

Yellow Dal : Golden delight: slow-cooking tender yellow lentils with earthy notes, accented by a subtle tanginess and a hint of smokiness.

Chicken Masala : A delightful blend of earthy whole spices, hand-ground with the aromatic essence of ginger and garlic. It is finished with a tomato-onion base sauce. A perfect balance of heat & depth that leaves a comforting warmth on your palate.

Served with rice and a choice of Bread : Butter naan / Garlic naan / Mozzarella cheese naan / Clay oven whole wheat Roti.

COURSE 3

The Journey is Incomplete without something sweet...

Ras malai : This dessert features spongy malai discs infused with the essence of pistachio, floating gracefully in a pool of thickened milk, creating an unforgettable taste and texture experience.

PAIRING

BC Selected Beverages

Course 2 paring : Iron Road IPA / Phillips Brewing Lager — 12oz 8.75 | 17oz 12

Course 1 paring : SUMAC R. MERLOT Okg Valley, BC 32.50

GEHRINGER RIESLING, BC 52

QUAILS GATE BLEND Okg Valley, BC 44

JACKSON TRIGGS Okg, BC — 6oz 9.75 | 9oz 12.75 | 17oz 20.50

Taxes, gratuities and alcohol are not included, can not be combined with other offers or gift cards.