

For Catering, Takeout
and Reservations
(516) 916-5353

dine with us
242 Sea Cliff Ave
Sea Cliff, NY 11579



by Chef Jay Jadeja

APPETIZERS & STEWS

JAY'S BALLS



Pastured Lamb + Garlic + Coriander + Chili
Vinaigrette + Yogurt + Cucumber - 14. GF

VOODOO CHICKEN WINGS



Jay's Voodoo Spice Mix + Tomato Cucumber
Salad + Jay's Bourbon BBQ Sauce - 14. GF / DF

"BOMBAY" GUMBO



Jumbo Shrimp + Chicken + House made
Merguez + Cayenne + Cumin + Garam Masala
+ Basmati - 8 oz. 12./16 oz. 20. DF/GF

DIVER SCALLOPS

3 Spice Crust + Parsnip Puree
+ Scallion/Chili Chutney - 18. GF.

"TANDOORI" PANEER

Charred Onions + Makhani Sauce +
Cilantro/Mint Chutney - 15.

PUNJABI STYLE FRIED COD



Chickpea battered + Ajwain + Cilantro/Mint
Chutney + Chaat Masala - 15. GF.

RAQUEL'S SPRING SALAD

Mesclun + Frisee + Asparagus + Turmeric +
Hal di Vinaigrette - 14. VE/GF

CAESAR'S SALAD

Hearts of Romaine + Roasted Garlic +
Parmigiano Reggiano + White Anchovies +
Brioche Croutons - 14.

SIDES

CHARRED BROCCOLINI

SAUTEED BABY SPINACH

GARLICKY STRING BEANS

TANDOORI POTATOES

GUNPOWDER FRIES

CHAAT MASALA FRIES

MASHED YAMS

Each - 8.



MAINS & SANDWICHES

COLORADO LAMB - DENVER CHOP

Tandoori Potatoes + String Beans - 38. (GF/DF)

LOCAL WILD CAUGHT BLACK BASS

Coconut Cashew Khichdi + Tomato Kadhi - 35.

FRIED CHICKEN (THIGH) SANDWICH

Pickle/Chili Brine + Buttermilk +
Chili Oil Mayo + L.O.T. - 20.

12 OZ. WAGYU NY STRIP LOIN

Mashed Potatoes + Demi Glaze + Fried
Onions + sauteed Spinach - \$60.

ASIAN STYLE BRAISED SHORT RIBS

Tamari + Ginger + Bird's Eye Chili + Steamed
Basmati + Broccolini - 30. (GF/DF)

KING SALMON "CAFREAL"

Broccolini + Parsnip Puree +
Mango Pickle - 35. (GF/DF)

SPICE CRUSTED COPPER RIVER HALIBUT

Mulakitathu Marinade + Yam Mash
+ sauteed Baby Spinach - 38.

GRASS FED BEEF BURGER

Duck Bacon + Cheddar + Pepper Jack +
L.O.T. + House cut Fries- 20.

AUTHENTIC CURRY DINNERS

All served with Roti + Steamed Basmati + Kachumber

BUTTER CHICKEN

Onion + Garlic + Ginger + Coriander
+ Turmeric + Fenugreek Leaves + Chilies - 27.

PESHAWARI DAAL - V

Urad Dal + Ginger + Garlic
+ Fenugreek + Coriander + Cumin + Cream - 22.

LAMB "LAAL MAANS"

Lamb Shoulder + Ginger + Garlic + Cardamom +
Cinnamon + Cumin + Mathaniya Chilies - 29.

VEG COCO CURRY - V

Broccoli + Carrots + Cauliflower +
Turmeric + Cayenne + Coconut Cream - 26.

AUTHENTIC PIZZA NAPOLETANA

MARGHERITA

San Marzano Tomatoes + Mozzarella Fresca +
Basil + Sea Salt + EVOO - 16.

MARINARA - DF

San Marzano Tomatoes + Oregano + Garlic
+ EVOO + Sea Salt + Pepperoncino - 14.

FUNGI

Wild Mushrooms + Taleggio + Fontina +
Garlic + Thyme + White Truffle Oil - 20.

QUATTRO FORMAGGI

Mozzarella + Gorgonzola + Ricotta + Parmesan
+ Poached Garlic + Oregano - 20..

PALAK PANEER

Spinach + Paneer + Tomatoes +
Ginger + Garlic - 20.

CHICKEN TIKKA MASALA

Cinnamon + Coriander Seeds + Cumin Seeds +
Garlic + Turmeric + Onion + Fried Chilies - 22.

ASIAN BRAISED BRISKET

Gorgonzola + Red Onion + Red Pepper - 20.

Jay - The Chef

Raquel - The Boss

www.TheOnionTree.com



like and follow us @TheOnionTreeSeaCliff