

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 + Pickled Cucumber - 14.  
GF

### SPICED LENTIL SOUP

Urad & Kidney Beans + Ginger + Garlic +  
Coriander + Cumin + Cream 12./20

### "BOMBAY" GUMBO

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

### PUNJABI STYLE FRIED COD

Cilantro/Mint Chutney - 15. GF/DF

### VOODOO CHICKEN WINGS

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

### CASHEW & COCONUT KHICHI

(Rice & Lentil Porridge) Trumpet Mushroom +  
Mummy's Tadka - 18. VE/GF

### JAY'S SPICY RAMEN

Double Chicken Broth + Pork Belly Chashu +  
Soft Egg + Spicy Tare + Menma + Scallions -  
25. DF

### SCALLOP & SHRIMP SKEWERS

Tomato/Curry Leaf Dressing - 15.

### KALE SALAD

Arugula + Toasted Kale + Butternut Squash Chips + Pomegranate Arils + Pumpkin Seeds  
+ Pecorino/Agave Dressing - 12.

## SIDES

CHARRED BROCCOLINI

SAUTEED BABY SPINACH

RICE & LENTIL PORRIDGE

GUNPOWDER FRIES

CHAAT MASALA FRIES

Each - 8.



## *MAINS & SANDWICHES*

### **BERKSHIRE PORK CHOP**

Yam Mash + Broccolini + Mango Chutney - 30.

### **WILD CAUGHT KING SALMON**

Yam Mash + Sauteed Spinach  
+ Nilgiri Korma + Pickled Mango - 35.

### **FRIED CHICKEN (THIGH) SANDWICH**

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

### **SPICED DUCK LEG CONFIT** 🌶️

Coconut Khichdi + Pickled Cauliflower - 26.

### **ASIAN STYLE BRAISED SHORT RIBS** 🌶️

Tamari + Ginger + Scallions + Thai Bird  
Chilies + Steamed Basmati + Broccolini - 30.

### **THE WILD SIDE 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

### **CLASSIC BUTTER CHICKEN**

Tomatoes + Cream + Butter + Coriander  
+ Cumin + Fenugreek + Chilies - 27.

### **PUNJABI DAAL - V**

Urad & Kidney Beans + Ginger + Garlic  
+ Fenugreek + Coriander + Cumin + Cream - 22.

### **KASHMIRI LAMB CURRY**

Lamb Shoulder + Chilies + Cloves + Cardamom  
+ Cinnamon + Onion + Ginger - 29.

### **VEG MAKHANI - V**

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

## *AUTHENTIC PIZZA NAPOLETANA*

### **MARGHERITA**

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

### **FUNGHI**

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

### **PALAK PANEER** 🌶️

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

### **MARINARA - DF** 🌶️

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

### **QUATTRO FORMAGGI**

Mozzarella + Gorgonzola + Ricotta + Parmesan  
+ Poached Garlic + Oregano - 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](http://www.TheOnionTree.com)



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