

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

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



## APPETIZERS

### JAY'S BALLS

Pastured Lamb + Garlic + Coriander + Chili  
Vinaigrette + Yogurt + Cucumber - 15. GF

### DOSA WAFFLE

Coconut Chutney + Hari Chutney  
+ Cilantro + Tadka - 15. GF/VE

### "BOMBAY" GUMBO

House made Merguez + Pasture raised Chicken  
+ Carolina Shrimp + Onion + Celery + Okra +  
Cinnamon + Bay Leaf + Cayenne + Cloves +  
Cumin + Coriander - 12. GF

### VOODOO CHICKEN WINGS

Jay's Voodoo Spice Mix + Kachumber +  
Bourbon BBQ Sauce

OR

**SPICY** Tamarind/Ginger Sauce - 16. GF/DF

### 3 SPICED DAY BOAT SCALLOPS

Saffron Cauliflower + Beet Ketchup  
+ Mummy's Tadka - 20. GF

### CAESAR'S SALAD

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

## PIZZA NAPOLETANA

## R & J'S SIGNATURE PIZZA

### MARGHERITA

San Marzano Tomatoes + Fior di Latte +  
Basil + Sea Salt + EVOO - 17.

### FUNGHI

Wild Mushrooms + Taleggio + Fontina +  
Garlic + Thyme + White Truffle Oil - 22.

### THE CALABRESE

San Marzano Tomatoes + Mozzarella  
Pepperoni + Calabrese Chilies + Oregano - 24.

### QUATTRO FORMAGGI

Mozzarella + Gorgonzola + Ricotta + Parmesan  
+ Poached Garlic + Oregano - 21..

### DARJEELING STYLE SHORT RIBS

Lemongrass + Scallions + Ginger + Tamari +  
Gorgonzola + Onion + Pepperoncino - 24.

### PALAK PANEER PIZZA

Spinach + Paneer + Tomatoes +  
Ginger + Garlic - 22.

### CHICKEN TIKKA MASALA PIZZA

Cinnamon + Coriander Seeds + Cumin Seeds +  
Garlic + Turmeric + Onion + Fried Chilies - 23.

**THE CHEF RECOMMENDS THAT YOU EAT WITH YOUR FINGERS. THIS PRACTICE IS BELIEVED TO HEIGHTEN OUR SENSE OF TASTE AND ALSO CREATES A PHYSICAL & SPIRITUAL CONNECTION TO OUR FOOD.**

# MAINS & SANDWICHES

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## DARJEELING STYLE SHORT RIBS

Lemongrass + Scallions + Ginger + Tamari + Onion + Pepperoncino  
+ Steamed Basmati + Broccolini - \$35.

## BIRYANI SPICED FRIED CHICKEN (THIGH) SANDWICH

Sweet & Spicy Ginger Chutney  
+ House Cut Fries + Sirke Vala Pyaaz  
(Pickled Onions) - 22.

## GRASS FED BEEF BURGER

Berkshire Bacon + Choice of Aged Cheddar,  
Pepper Jack OR Swiss Cheese +  
L.O.T. + House cut Fries- 22.

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## MAA'S INDIAN KITCHEN

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### CHICKEN TIKKA MASALA

From Punjab via London - the origins are debatable for this much-loved classic. Tender marinated Chicken Thighs slow-cooked in our version of classic Tikka Masala sauce - 24.

### KING SALMON CAFREAL

From the Beaches of Goa. Chili rubbed King Salmon in Cilantro, Black Pepper, Coriander, Lavingya Chilies, Coconut Milk Broth - 32.

### LAAL MAAS (SPICY LAMB CURRY)

From the vast arid Thar Desert, Marwar, Rajasthan. Tender Ginger/Garlic marinated Lamb Shoulder cooked with Ghee roasted Onion, in a Cinnamon, Black Cardamom, Cloves, Mathaniya Chili spiced Broth - 29.

### BUTTER CHICKEN

A New Delhi Classic. juicy Chicken Thighs, marinated in cream and spices, cooked in a Tomato/Butter Cream spiced with Fenugreek & Coriander - 27.

### KANNADA STYLE VEGGIE CURRY

A medley of vegetables - cooked in a spiced Onion/Tomato Masala & Coconut Milk - 27.

### RAMPURI TAAR KORMA - (GOAT)

From the Heartland - Rampur, NW Uttar Pradesh. Our version of this classic is a coming together of Awadhi & Mughlai Cuisine! Ghee roasted Goat in a Black Cardamom, Mace, Star Anise spiced broth with Cashew & Melon seeds. - 28.

### MYSORE PRAWN CURRY

A classic from the City of Palaces - Mysore. Kauai Sweet Prawns cooked in a Guntur chili Spiced Coconut Milk & Tamarind Broth. -34.

### KATHIAWARI DAL

A dish inspired by my childhood in Rajkot - one of my favorites. Stewed Toor Dal (Pigeon Peas) with Tomatoes, Chilies, Cumin, Turmeric & Hing, finished with a Classic Rajkot Family Tadka - 18. (Vegan)

### PALAK PANEER

From the city which is home to the Golden Temple - Amritsar. Spiced Baby Spinach stew tossed with Ghee fried homemade Paneer. - 24. (Vegetarian)

### FOR THE TABLE - BIRYANI - VEGGIE OR LAMB

Awadhi style Biryani - Long Grain Basmati spiced with Mace, Cardamom, Cinnamon, Black Pepper, Saffron, & caramelized Onions - Veggie - 27. Lamb - 29.

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## SIDES/SNACKS

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### CHARRED BROCCOLINI

### GUNPOWDER FRIES

### ROTI 4 PC (UNLEAVENED FLAT BREAD)

### FRIED PAPAD - TRIO OF CHUTNEYS - CILANTRO/MINT, BEET KETCHUP & GINGER

Each - 8.

### CHAAT MASALA FRIES

### SAUTEED BABY SPINACH

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*Jay - The Chef*

[www.TheOnionTree.com](http://www.TheOnionTree.com)



*Raquel - The Boss*

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