

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

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



APPETIZERS & STEWS

JAY'S BALLS

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

VOODOO CHICKEN WINGS

Jay's Voodoo Spice Mix + Tomato Cucumber
Salad + Jay's Bourbon BBQ Sauce - 16. GF / DF

"GALAWAT" SLIDERS

Tender Minced Lamb Patties + Pickled Onions
Ladi Pav + Pomegranate Raita - 18.

CLASSIC LOBSTER ROLL

Olive Oil Poached Garlic + Mayo + Parsely
+ Tarragon + Red Onion + Lemon Zest - M/P

DOSA WAFFLE

Coconut Chutney + Hari Chutney - 15. GF/VE

SEARED DAY BOAT SCALLOPS

Cumin/Raisin Mole +
Cauliflower/Olive Salad - 18. GF

WATERMELON SALAD

Tamarind + Ginger + Green Chilies
+ Chaat Masala + Mint + Cilantro + Paneer - 14.
GF / V

CAESAR'S SALAD

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

SIDES

CHARRED BROCCOLINI

SAUTEED BABY SPINACH

STRING BEAN PORIYAL

TANDOORI POTATOES

GUNPOWDER FRIES

CHAAT MASALA FRIES

MASHED YAMS

Each - 8.



MAINS & SANDWICHES

NAWABI RACK OF LAMB 🌶️

Lazzat-E-Taam + Tandoori Potatoes
+ String Bean Poriyal - \$42.

ASIAN STYLE BRAISED SHORT RIBS

Tamari + Ginger + Bird's Eye Chili + Steamed
Basmati + Broccolini - 34. (GF/DF)

SPICE CRUSTED MERO SEA BASS

Mulakitathu Marinade + Yam Mash
+ sauteed Baby Spinach - 42.

SWORD FISH "KOLHAPURI"

Garlic Mashed Potatoes + Baby Carrots +
Wedge of Lemon - 42.

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.

AUTHENTIC CURRY DINNERS

All served with Roti + Steamed Basmati + Kachumber

BUTTER CHICKEN

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

LAAL MAAS 🌶️🌶️

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

PESHAWARI DAAL - V

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

VEG "JALFREZIE"

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

PIZZA NAPOLETANA

MARGHERITA

San Marzano Tomatoes + Mozzarella Fresca +
Basil + Sea Salt + EVOO - 17.

FUNGI

Wild Mushrooms + Taleggio + Fontina +
Garlic + Thyme + White Truffle Oil - 21.

MARINARA - DF 🌶️

San Marzano Tomatoes + Oregano + Garlic
+ EVOO + Sea Salt + Pepperoncino - 15.

QUATTRO FORMAGGI

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

R & J'S SIGNATURE PIZZA

BRAISED BRISKET 🌶️

Gorgonzola + Red Onion + Pepperoncino - 24.

SORRENTINA

Limone di Sorrento + Smoked Mozzarella
+ Red Onion + Pecorino Romano + Basil - 22.

PALAK PANEER 🌶️

Spinach + Paneer + Tomatoes +
Ginger + Garlic - 21.

CHICKEN TIKKA MASALA 🌶️🌶️

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

Jay - The Chef

Raquel - The Boss

www.TheOnionTree.com



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