

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

WATERMELON SALAD

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

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

Fennel + Coriander + Star Anise +
Saffron Cauliflower + Beet Ketchup - 18. GF

CAESAR'S SALAD

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

PIZZA NAPOLETANA

MARGHERITA

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

FUNGHI

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

THE CALABRESE

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

QUATTRO FORMAGGI

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

R & J'S SIGNATURE PIZZA

DARJEELING STYLE SHORT RIBS

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

RAMPURI GOAT

Mace + Cardamom + Chili + Cashew + Melon
Seeds + Red Onion + Green Papaya Slaw - 24.

PALAK PANEER PIZZA

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

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

DARJEELING STYLE SHORT RIBS

Lemongrass + Scallions + Ginger + Tamari + Onion + Pepperoncino
+ Steamed Basmati + Broccolini - \$34.

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.

MAA'S INDIAN KITCHEN

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 slow-roasted onions & yogurt, 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. - 21. (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.

SIDES/SNACKS

CHARRED BROCCOLINI

STRING BEAN PORIYAL

GUNPOWDER FRIES

ROTI 4 PC (UNLEAVENED FLAT BREAD)

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

Each - 8.

MASHED YAMS

TANDOORI POTATOES

CHAAT MASALA FRIES

SAUTEED BABY SPINACH

Jay - The Chef

www.TheOnionTree.com



Raquel - The Boss

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