

# INDAY *go-go*

Everyday food powered by ancient indian philosophy  
100% gluten and antibiotic free

## GO GO ROTI

homemade wrap made from coconut, chia seeds and flax seeds

**GRILLED CHICKEN** \$10.50  
basmati rice, pickled cabbage,  
roasted tomatoes, green curry  
sauce, calabrian chili

**BRAISED LAMB** \$12.00  
chopped greens, pickled  
vegetables, sliced avocado,  
lemon yogurt

**TURKEY MASALA** \$10.50  
basmati rice, cucumber tomato  
salad, tamarind glaze, whipped  
paneer cheese, fresh herbs

**SEARED GREEN KEBAB (V)** \$9.50  
cucumber tomato salad,  
coconut tahini, garlic hummus,  
tamarind glaze, veggie chips

**SPICED CHICKPEAS (V)** \$9.50  
cauliflower rice, cucumber tomato  
salad, coconut chutney, tamarind  
glaze and pomegranate seeds

## SIGNATURE DISHES

our seasonal, chef designed vegetarian bowls

**RISHI SALAD** \$8.50  
seasonal greens, radishes, cucumbers,  
carrots, sliced avocado, citrus vinaigrette

**RICE +** \$7.50  
basmati rice, tomatoes, slaw, crispy  
shallots, coconut tahini, hot sauce

**CURRY FLOWER** \$9.50  
cauliflower rice, turmeric lemongrass  
curry, chopped greens, pickled cucumbers,  
crispy shallots

**ADD PROTEIN**

+ grilled chicken	\$3.00	+ turkey masala	\$3.00
+ braised lamb	\$4.00	+ sliced avocado	\$1.50
+ seared green kebab	\$3.00		

## SIDE HUSTLE

**CHARRED CAULIFLOWER (V)** \$4.00  
turmeric masala, coconut tahini, fresh herbs

**SPICED CHICKPEAS** \$4.00  
lemon yogurt, crispy onions

**ORGANIC BONE BROTH** \$6.00  
chaga mushroom, turmeric, apple cider vinegar, house  
blend spices made with 100% organic chicken bones

## REFRESHMENTS

**'GO GO' SHAKE** \$7.00  
almond milk, goji berries, organic coconut  
water, vanilla protein, almond butter

**ROSE LEMONAID** \$3.50  
lemon juice, rose water, pineapple  
juice, ginger, turmeric

**TURMERIC TONIC SHOOTER** \$4.00  
almond milk, chlorophyll, ginger,  
turmeric, lemon, honey, cardamom

**HOT MASALA CHAI** \$5.00  
coriander, cardamom, cinnamon,  
coconut milk