



Breakfast all day

- egg frankie [gf] ▽ egg cheese scramble & avocado on multigrain almond roti 8
- avocado toast [v] ▽ with green masala | + smoked salmon 12 | 15
- egg cheese bun ● mango pickle, raclette cheese on a sweet potato bun 7
- mumbai toaster ● malabar bacon, cheese, chutneys on brioche 7
- parsi eggs ▽ poached eggs, cheese & vegetables | toast or [gf] chickpea chilla 10
- saag egg toast ▽ saag, fried egg, blue heron feta, apple pickle | roast potatoes 12
- power pancakes [gf] ▽ moringa w/ almonds | papaya maple & blackberry jam 12
- bombay benedict ● veg bhaji, brioche, poached eggs, pickled mayo 16

Sandwiches 10a - close

+ your choice chaat chips, soup or green salad

- mushroom masala ✓☀ eggplant pickle, raclette, sourdough half 9 | whole 12
- turmeric chicken ☀ apple pickle, greens, raclette, pickled mayo half 9 | whole 12
- lamb shank bun ● mushroom masala, eggplant pickle, sweet potato pav bun 12

Lunch 10a - close

- egg hopper ✓ [gf] ☀ coconut crêpe shell, squash coconut sabzi, greens, fried egg 10
- pav bhaji ☀ Mumbai street fav! vegetable masala bhaji | toasted pumpkin buns 10
- khichri & soup bowl [v] [gf] ▽ lentil & rice stew, tomato ginger soup 12
- sauteed snap pea salad [gf] ☁ live greens, mango, feta cheese, cashews, tomato, chickpea sev | cashew dressing 10
- crispy calamari & cauliflower salad [gf] ▽ live greens, roasted cauliflower & radish | turmeric dressing 12
- coconut chicken curry ☀ Indo-Chinese inspired curry with Sichuan peppercorns | rice cakes 16
- kerala lamb noodles ● fenugreek noodles, coconut, roasted red bell, mushrooms 18

[gf] gluten free [v] vegan ✓ can be made vegan

We are a kitchen filled with nuts, flour, seeds, dairy, eggs & meat | Please inform us of any allergies!

AYURVEDIC GUIDE

☁ air (vata) | light, digestible, clarifying
☀ fire (pitta) | cleansing, stimulating, awakening

● earth (kapha) | grounding, nurturing, strengthening
▽ tridoshic | balancing to air, fire & earth

sides

- toast & ghee 4
- mustard potatoes [v] 5
- 3 eggs 5

small bites

- pani poori [v] 7
 - dahi poori 7
 - samosa chaat 8
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TEA, COFFEE, ETC.

masala chai spice, ginger, mint, assam & milk brew 4

almond chai house almond milk 6

kahwa Kashmiri green tea with cardamom, saffron and mint 4

jiva turmeric, mint and cinnamon tisane 3

rose lassi cooling yogurt drink flavored with rose, cardamom and hibiscus 4

masala milk choice of milk (whole milk or almond milk) sweetened, spiced & adaptogen infused 4

- **arose** rose, hibiscus, pink peppercorn & arjuna
- **golden** saffron, turmeric, cardamom, ashwagandha, triphala, orange blossom
- **moksha** valrhona cocoa, coffee extract, cinnamon & ashwaganda

madras brew with cardamom, clove and black pepper 4

madras coffee south Indian spiced brew + milk & sugar (hot or iced) 4

pondi latte slightly sweetened & infused with mace & cardamom 4.5

drip 3 | americano 3 | cortado 3.5 | cappuccino 3.5 | latte 4

J U I C E

naka pear, ginger, lemon, kale and lauki (squash) 6

laal beet, orange, carrot, ginger & turmeric 6

hari apple, celery, spinach, ginger and cucumber 6

merzi your choice: pick any 5 fruits or vegetables 6

B O O Z E

mimosa fresh squeezed OJ 8 | pitcher 25

saffron sangria cardamom, orange blossom, turmeric, lavender 9 | pitcher 28

roederer vintage brut [california] crisp pear, spice, honey, hazelnut 1/2 bottle 24

seven daughters rosé [california] hint of melon 10

seven daughters pinot noir [california] bright strawberry notes 10

mont-redon chateauneuf-du-pape [france] 1/2 bottle 24

poliziano vino nobile di montepulciano [italy] 1/2 bottle 24

Beer all Texas, all the time 5