Welcome! To stay in harmony with Ayurveda, the spring menu at Pondicheri was created to cool & cleanse your body through the warmer seasons. It includes cooling spices, summer fruits, yogurt lassis & fresh salads. Culled from the cosmos by the seers of India, Ayurveda is the ancient science of life that helps us in our daily pursuit of balance with our mind, body & spirit.

BREAKFAST

served until 3 PM @ PONDICHERI **NYC**

morning favorites

[gf] [v] **champion oats** 8
steel cut with sorghum, dates, cinnamon, cardamom & coconut
+ fresh fruit & sesame granola

✓ **salmon avocado toast** **vegan** 10 | 14
tandoori wild salmon smoked in house, coconut, kari leaves, mango chutney

breakfast frankie 7 | **+ lamb keema** 10
masala eggs roti wrap | cilantro chutney

stuffed paratha 8
pan seared spinach flatbread stuffed with cauliflower, paneer & herbs
+ dal & blueberry chutney

railway omelet 12 | **+ lamb keema** 15
lots of vegetables & cheese | spinach paratha **or** salad

the new yorker 16
2 eggs, tandoori wild smoked salmon, toast, spiced cream cheese & pickles

masala eggs 10
scrambled with red bell pepper, spinach, corn & celery | spinach paratha **or** salad

[gf] **morning thali** **veg** [saag] **or not** [lamb keema] 15
oats, saffron yogurt, salad, potato cake, uttapam, fried egg

pondi pain perdu 14
brioche egg toast with jaggery syrup | bananas & strawberries

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+ FRIED EGG 2 | **CHEESE** 2 | **AVOCADO** 2 | **LAMB KEEMA** 4
All dishes can be prepared with egg whites for no additional cost.

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dosa fermented ragi, rice & lentil crêpe

[gf] **egg** smeared egg white, soft yolk, gunpowder masala, cheese & saag 10 | **+ shrimp** 17

[gf] [v] **green** collards, kale & cabbage + pumpkin seed chutney | turmeric soup & potato cake 12

[gf] ✓ **avocado** 15
veg [shiitake] **or not** [tandoori wild smoked salmon] with coconut, kari leaves, & peanut chutney | sautéed greens & turmeric soup

[gf] ✓ **punjabi** 12 | + **lamb keema** 15
smoked eggplant & cheese | sautéed greens & turmeric soup

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sides

✓ **spinach roti** or **paratha** whole wheat flatbread with ajwain & fenugreek 3

[gf] [v] **dosa** fermented rice & lentil crêpe with peanut chutney **or** tomato kasundi 5

[gf] [v] **potato cakes** potato tapioca cutlets spiced with cumin 5

[gf] **saffron yogurt** made in house | fruit & sesame granola 5

[gf] [v] **dal** with vadouvan masala 7

[gf] ✓ **braised vegetables** cumin & ginger scented ghee 7

[gf] - gluten free [v] - vegan ✓ - can be made vegan | No split checks. 18% gratuity on tables 5+

Wanna cook Indian? Visit India**1948**.com for our online hub of India inspired recipes

LUNCH

served 11 AM - 4 PM @ PONDICHERI NYC

STARTERS our rendition of India's glorious street foods

samosa 5 per samosa
corn saag with tomato kasundi
goat lentil with saffron yogurt

slumdog ✓ 6
pumpkin bun with pickled mayo, chickpea dog, peanut chutney, cucumber pickle

lentil dumpling chaat [gf] 8
jicama, peanuts, saffron yogurt, tamarind & cilantro chutneys

sindhi pakoras [gf] [v] 10
kale, cabbage & collard fritters in spiced lentil batter | tomato kasundi

chili lettuce wraps 12
veg [paneer] or **non-veg** [chicken]
Indo-Chinese Sichuan pepper peanut masala

dal roti [v] 12
moong dal, ginger & turmeric purée, medieval vadouvan masala | spinach roti

egg dosa [gf] 10 | + **shrimp** 17
millet, lentil & rice crêpe + smeared egg white, soft yolk, gunpowder masala, cheese & saag

khandvi [gf] 12
chickpea pinwheels rolled with cashew spread, cilantro, coconut & radish

crab dahi poori 15
jumbo lump crab in squid ink puffs with cilantro, saffron yogurt & mango chutney

madras chicken wings [gf] 15
marinated in black & red pepper, amchur & garam masala | saffron yogurt

SALADS

+ **AVOCADO** 2 | **CHICKEN** 4 | [3] **SHRIMP** 7

pondicheri [gf] [v] 8 | 10
pickled carrots, mango, moong sprouts, pumpkin seeds, raisins & greens | jaggery lime dressing

summer chaat [gf] [v] 12
melon, mango, jicama, roasted radish, peanuts & greens

octopus kebab [gf] 18
grilled with Sigri masala, cashews, blueberries, roasted radishes & greens | kari leaf dressing

warm harvest [gf] ✓ 14
shiitake mushrooms, mango, eggplant pickle, paneer & greens | turmeric almond dressing

shrimp chutney [gf] 17
cilantro chutney, pickled grapes, beets, crispy lentils, avocado & greens | kari leaf dressing

chicken chaat [gf] 15
moong sprouts, sliced tandoori chicken, sev, jicama, peanuts & greens | chaat sauces

SANDWICHES choice of desi fries, salad or turmeric soup

veg naanwich cauliflower, smoked eggplant, peanut chutney 15

paneer & mushroom frankie egg washed roti wrap with paneer braised in saffron cashew cream 15

chicken naanwich sliced tandoori chicken, spiced cream cheese, mango chutney 15

chicken frankie egg washed roti wrap with cilantro, fenugreek, tomato & garam masala 15

lamb naanwich kalonji lamb, pickled mayo, eggplant pickle 17

CURRY BOWLS choice of desi fries, salad or lemon rice

aviyal [gf] [v] summer squash, carrots & cauliflower in South Indian coconut stew | peanut chutney & chili oil 14

chicken 25 [gf] fenugreek, tomato + 25 spices & masalas 16

goa pork [gf] caramelized onions, whole red chilis & warm spices 17

kerala lamb fry [gf] gunpowder marinade, quick seared with coconut, peppers & scallions 18

served with naan

tandoori quail pine nut & fenugreek masala stuffing | beet sauce, okra, pickled cherry tomatoes 25

saag paneer fresh spinach & mustard greens slow cooked with spices | pickled cherry tomatoes 16

tuk tuk thali [kids under 12] **veg** [paneer] or **non-veg** [chicken] + greens, fries, fruit & PB elephant cookie 15

SIDES

turmeric soup [gf] [v] butternut squash & lentils 6

lemon rice [gf] [v] turmeric & mustard pop 3 | 7

naan turmeric & sweet potato 4 | **garlic scallion** 6

apricot pistachio naan + cilantro chutney 10

dosa [gf] [v] 5
fermented crêpe + peanut chutney **or** tomato kasundi

crispy okra [gf] [v] fennel masala 7

desi fries [gf] ✓ 7 | **+ lamb keema** 10

scallion cheese naan + tomato kasundi 8

spinach roti or **paratha** ✓ 3

uttapam [gf] [v] 10
lentil pancake | vegetables & peanut chutney

[gf] - gluten free [v] - vegan ✓ - can be made vegan | No split checks | 18% gratuity on tables of 5 + | Pondicheri.com

DINNER

served from 4 PM @ PONDICHERI NYC

STARTERS our rendition of India's glorious street foods

EGG DOSA [gf] millet, lentil & rice crêpe + smeared egg white, soft yolk, gunpowder, cheese & saag 10 | **shrimp** 17

samosa 5 per samosa
corn saag with tomato kasundi
goat lentil with saffron yogurt

lentil dumpling chaat [gf] 8
jicama, peanuts, saffron yogurt, tamarind & cilantro chutney

sindhi pakoras [gf] [v] 10
kale, cabbage & collard fritters in spiced lentil batter | tomato kasundi

crab dahi poori 15
jumbo lump crab in squid ink puff with cilantro, saffron yogurt & mango chutney

madras chicken wings [gf] 15
marinated in black & red pepper, amchur & garam masala | saffron yogurt

dal roti [v] 12
moong dal, ginger & turmeric purée, medieval vadouvan masala | spinach roti

khandvi [gf] 12
chickpea pinwheels rolled with cashew spread, cilantro, coconut & radish

coastal oysters [gf] 15
local oysters baked with shallot masala & blueberry chutney

chili lettuce wraps 12
veg [paneer] or **non-veg** [chicken]
Indo-Chinese Sichuan pepper peanut masala

lamb lollipop [gf] 15
kalonji lamb, keema cutlet, saffron yogurt, eggplant pickle

THALiS

yogi 18
saag, turmeric soup, khichri, khandvi, naan

vishnu [gf] [v] 18
aviyal, smoked eggplant, beet soup + lentil dumpling, dosa

the texan [gf] 24
chickpea masala fried chicken, dal, gunpowder uttapam, sautéed greens, keema fries

konkan [gf] 24
vindaloo ribs, Goa pork, sautéed greens, crispy okra, dosa + fried egg

earth 22
chicken 25, saag, aviyal, naan

ocean [gf] 26
octopus kebab on squid ink uttapum, shrimp aviyal, sautéed greens & dal

rancher 25
chicken 25, lamb chop, dal, sautéed greens, spinach roti

dosa dreams [gf] market
Our daily changing menu of dosas & uttapums.
Warning: our imagination may run wild!

tuk tuk thali [kids under 12] **veg** [paneer] or **non-veg** [chicken] + greens, fries, fruit, naan, PB elephant cookie 15

SABZi

pondicheri salad [gf] [v] pickled carrots, seeds, raisins, moong sprouts & mango | jaggery lime dressing 8 | 10

summer chaat salad [gf] [v] melon, mango, jicama, roasted radish, peanuts & greens 12

roasted paneer & saag [gf] slow cooked spinach & mustard greens | mango chutney & pickled cherry tomatoes 18

okra masala [gf] [v] dal purée & pickled cherry tomatoes 14

aviyal [gf] [v] summer squash, carrots & cauliflower in a South Indian coconut stew 15

for the love of eggplant [gf] ✓ smoked & pickled eggplant, turmeric sauce 16 | + **lamb keema** 20

SEAFOOD & MEATS

octopus kebab [gf] marinated in Sigri masala | saffron yogurt, roasted radishes 24

fenugreek fish [gf] local catch with vegetable coconut stew | chili oil & peanut chutney 26

chicken 25 [gf] fenugreek, tomato + 25 spices & masalas 22

tandoori quail [gf] stuffed with pine nut & fenugreek masala | beet sauce, okra, pickled tomatoes 25

lamb nihari to share: lamb chops, braised eggplant, pickled cherry tomatoes, saffron yogurt | naan 70

SIDES

turmeric soup [gf] [v] butternut squash, lentils 6

lemon rice [gf] [v] turmeric & mustard pop 3 | 7

naan turmeric & sweet potato 4 | **garlic scallion** 6

apricot pistachio naan cilantro chutney 10

dosa [gf] [v] 5
with peanut chutney **or** tomato kasundi

crispy okra [gf] [v] fennel masala 7

desi fries [gf] ✓ 7 | **with lamb keema** 10

scallion cheese naan tomato kasundi 8

spinach roti or **paratha** ✓ 3

uttapam [gf] [v] 10
lentil rice pancake | vegetables & peanut chutney

[gf] - gluten free [v] - vegan ✓ - can be made vegan | No split checks | 18% gratuity on tables of 5 + | Pondicheri.com

BAKE LAB
sweets

chai Pie

our signature dessert:
Parle-G crust, chai cream, cashews, whipped cream
10

AKL tart

avocado key lime pie
with spiced date crust, blackberry compote & coconut cream [gf] [v]
12

Mithai Pie

bournvita crust, mithai cream, boondi laddoo topping, whipped cream & pistachios
10

ice cream LADOO 4

papaya orange
[gf] [v] ginger, pumpkin & sesame seeds

moringa mint
[dairy free]
avocado, coconut, lime & pistachios

Indian mango
saffron, kevra, cardamom & almonds

chocolate chili cookie dough
malai [cardamom & clove] + walnuts

SMALL bites

CRACK BALL 3
crunchy caramel milk fudge rolled in chocolate

SINDHI LADOO 3
roti flour, cardamom, almond, poppy seed & ghee ball

chickpea fudge BESAN MITHAI 3
flavored with cardamom
sprinkled with seeds [gf]

Bournvita ICE CREAM SANDWICH 4

Parle-G
malted chocolate ice cream between India's age-old Parle-G cookies

[gf] - gluten free [v] - vegan | Please inform us of allergies & dietary restrictions! Many ingredients are not listed on the menu.

BRUNCH served until 4 PM @ PONDICHERI NYC

starters our rendition of India's glorious street foods

samosa 5 per samosa
corn saag with tomato kasundi
goat lentil with saffron yogurt

lentil dumpling chaat [gf] 8
jicama, peanuts, saffron yogurt, tamarind & cilantro chutneys

sindhi pakoras [gf] [v] 10
kale, cabbage & collard fritters in spiced lentil batter | tomato kasundi

crab dahi poori 15
jumbo lump crab in squid ink puff with cilantro, saffron yogurt & mango chutney

chili lettuce wraps 12
veg [paneer] or **non-veg** [chicken]
Indo-Chinese Sichuan pepper peanut masala

dal roti [v] 12
moong dal, ginger & turmeric purée, medieval vadouvan masala | spinach roti

slumdog ✓ 6
pumpkin bun with pickled mayo, peanut chutney, chickpea dog, cucumber pickle

coastal oysters [gf] 15
local oysters baked with shallot masala & blueberry chutney

madras chicken wings [gf] 15
marinated in black & red pepper, amchur & garam masala | saffron yogurt

lamb lollipop [gf] 15
kalonji lamb, keema cutlet, saffron yogurt & eggplant pickle

dosa [gf] fermented ragi, rice & lentil crêpe

egg smeared egg white, soft yolk, gunpowder masala, cheese & saag 10 | + **shrimp** 17

green [v] collards, kale & cabbage with pumpkin seed chutney | turmeric soup & potato cake 12

avocado ✓ **vegan** [shiitake] **or not** [wild smoked salmon] + coconut, kari leaves, peanut chutney | turmeric soup & greens 15

punjabi ✓ smoked eggplant & cheese | sautéed greens & turmeric soup 12 | + **lamb keema** 15

DOSA DREAMS Warning: our imagination may run wild ! market

weekend specials

breakfast frankie 7 | **+ lamb keema** 10
masala eggs roti wrap | cilantro chutney

moringa maple pancakes [gf] 14
miracle tree & almonds | maple syrup & blueberries

pondi pain perdu 14
brioche egg toast with jaggery syrup | bananas & strawberries

railway omelet 12 | **+ lamb keema** 15
vegetables & cheese | spinach paratha or salad

tandoori quail 25
stuffed with pine nut & fenugreek masala | beet sauce, crispy okra, pickled cherry tomatoes & naan

bheja masala 16
your daily dose of goat brains cooked with lamb keema | spinach paratha & fried egg

MORNING THALI
[gf]
oats, saffron yogurt, salad, potato cake, uttapam & fried egg 15
vegetarian [saag] **or not** [lamb keema]

BomBay Benedict
toasted brioche, pickled hollandaise, poached eggs
your choice of veg masala bhaji or tandoori wild smoked salmon
bhaji 16 | **salmon** 20

Parsi eggs
skillet eggs + potatoes, lamb keema, spinach & cheese | toast
45
to share

the texan
[gf]
chickpea masala **fried chicken**, gunpowder uttapam, dal, sautéed greens, keema fries
24

summer chaat salad [gf] [v] melon, mango, jicama, roasted radish, peanuts & greens 12

salmon avocado toast ✓ tandoori wild smoked salmon, coconut, kari leaves, mango chutney **vegan** 10 | 14

tuk tuk thali [kids under 12] **veg** [paneer] or **non-veg** [chicken] + greens, fries, fruit, naan, PB elephant cookie 15

chicken 25 pot pie our hopelessly popular chicken curry baked with egg, cheese & ajwain coriander crust 24

sides

crispy okra [gf] [v] fennel masala 7

naan turmeric & sweet potato 4 | **garlic scallion** 6

desi fries [gf] [v] 7 | **+ lamb keema** 10

scallion cheese naan tomato kasundi 8

apricot pistachio naan cilantro chutney 10

spinach roti or paratha ✓ 3

dosa [gf] [v] 5
fermented crêpe + peanut chutney **or** tomato kasundi

uttapam [gf] [v] 10
lentil rice pancake | vegetables & peanut chutney

bake LAB Sweets

gulab jamun donuts
+ dipping sauces
[allow 20 min] 20

chai Pie
Parle-G, chai cream, cashews, whip 10

akl tart [gf] [v]
avocado key lime + blackberry plum compote, nuts & coconut cream 12

ice cream & sorbet [gf]
- **SAFFRON ICE CREAM** 10
house made + pistachios
- **SEASONAL SCOOP** 4

small bites 3 each | 3 for 7
CRACK BALL • **SINDHI LADOO** • **MITHAI** [gf]
BOURNVITA ICE CREAM SANDWICH 4 ea

[gf] - gluten free [v] - vegan ✓ - can be made vegan | No split checks | 18% gratuity on tables of 5 + | Pondicheri.com

WINE

WHITE

domaine de la taille aux loups chenin blanc
[LOIRE, FRANCE]
(bubbles) pear, jasmine
15 | 56

empire state
dry riesling
[NEW YORK] '16
apple, grapefruit rind, long mineral finish
12 | 44

münsterer rheinberg
riesling kabinett
[NAHE, GERMANY] '16
just sweet enough, acid driven finish
12 | 44

chavignol
sancerre
[LOIRE, FRANCE]'16
white peach, grapefruit, coriander, chalky minerals
16 | 60

sandhi
chardonnay
[CA]'15
medium body: lime custard, mineral finish
15 | 56

bottles

les chapaudaises
saumur blanc
[FRANCE]'15
dry & mineral driven: pear, chalk, thyme
100

seven springs
chardonnay
[OREGON]'15
bright & lively, unique salinity
90

hirsch
grüner veltliner renner
[AUSTRIA]'15
ripe yellow stone fruit, soft lemon, pepper
110

dönnhoff oberhäuser brücke
riesling spätlese
[NAHE, GERMANY] '16
peach, slate, lemon drop, minerality
120

orange

phaunus
loureiro [amphora]
[PORTUGAL]'15
orange wine made in beeswax-lined amphora
14 | 52

pink

triennes
rosé
[PROVENCE, FRANCE] '16
tangy strawberry, white floral, hint of vanilla
11 | 40

RED

ribeira sacra tinto
mencia
[SPAIN]'16
pure red fruit, spices, slate-laden minerality
12 | 44

montinore
pinot noir
[OREGON] '15
strawberry, bittersweet chocolate, bright acid
13 | 48

piedrasassi PS
syrah
[CA] '16
fruit forward, spice, good acidity
16 | 60

gabaxo
rioja
[RIOJA, SPAIN]'15
spiced plum, tannic palate, oak finish
15 | 56

bellus scopello
frapatto
[SICILY, ITALY]'16
bright fruit, hint of curing spice, long smoky finish
15 | 56

bottles

merlin bourgogne
pinot noir
[FRANCE]'16
earthy & smooth, long finish
75

vignesparse
barbaresco
[ITALY] '13
dry & mellow, notes of licorice & rose
90

terrassen
cabernet franc
[NEW YORK] '16
slightly riper than its Loire counterparts
75

wind gap
syrah
[CALIFORNIA] '14
blackberry, earth, olives, smooth tannins
100

SEASONAL DRAUGHT BEER

lagunitas PILS 7
[CA] Czech style pilsner

allagash white 7
[ME] Belgian style wheat

1947 Indian lager 7
[NY] American pale

wolffer dry rosé cider 8
[NY] NY apples

sixpoint bengali IPA 7
[BROOKLYN] American style

rotating nitro tap 7

BAR BITES

SAMOSAS
corn saag + tomato kasundi
goat lentil + saffron yogurt
5 each | three for 10

EGG KOFTA
scotch egg, pondi style 7

SLUMDOG ✓
pumpkin bun, chickpea dog, pickled mayo, peanut chutney, cucumber pickle 6

DESI FRIES [gf] ✓ 7
chaaat masala curly fries
+ cheese 2
+ chaat sauces 3
+ avocado mash 3
+ lamb keema 3

SCALLION CHEESE NAAN 8
stuffed with raclette, + tomato kasundi

NAAN PIZZA 10
veg or non-veg

MADRAS CHICKEN WINGS 15
red & black pepper, amchur & garam masala marinade
+ saffron yogurt
wing it add one to any chaat 2

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

DRINK MENU

COLD

iced tea 3
Assam brewed w/ cinnamon

miracle lemonade 6 | **spirited** 12
moringa miracle tree

mango lassi 4

fresh OJ until 3pm 5

turmeric cashew milk 5
apricot, ginger & cardamom

BUBBLES

mexican coke 3

diet coke 3

topo chico 3

limca [CAN] Indian lemon/lime 2.5

thums up [CAN] Indian cola 2.5

house soda 4
arose, crocus or honey lime

HOT TEA & TISANES

masala chai 4
Assam brewed w/ milk & house masala

almond milk chai 5
hot or **iced** w/ house almond date milk

kahwa 3
Kashmiri green tea + saffron & cardamom

herbal tisane 3
SHAKTI almonds, cumin, coriander & orange
or **JIVA** fresh turmeric, cinnamon & mint

MILK **almond** or **soy** +1

miracle latte 5
caffeine free energy boost with moringa!

turmeric latte 5
single origin Diaspora Co. turmeric

masala milk 3
steamed with your choice of syrup:

- **MOKSHA**
  Valhrona cocoa, coffee, ashwagandha
- **CROCUS**
  saffron, cardamom, orange blossom
- **AROSE**
  rose, hibiscus, arjuna

CAFFE VITA COFFEE

local drip 2.5

iced coffee 3.5

espresso 2 | **double** 3

americano 3

cappuccino 3.5

cortado / macchiatto 3

latte **hot** 4 | **iced** 5

pondi latte **hot** 4.5 | **iced** 5.5
cardamom, mace, kewra

COCKTAILS 14

lush lassi
house mango lassi
+ your choice booze

pondi gibson
gin martini + caraway
& pickled onion

violet
floral gin sour

purana
smoky mezcal negroni
with hint of mace

golden mule
turmeric Moscow mule

queen's necklace
Manhattan variation
with balsam amaro

rose rita
rose margarita with
arjuna & pink peppercorn

red rum
hibiscus infused rum sour

revanchini
tart & sweet with gin
& raspberry shrub

saffron sangria
8 | **pitcher** 35

WEEKEND SPECIALS Sat & Sun until 3 pm

brunch punch 44
bar's whimsy: serves 4-6

coastal mary 12
pondi bloody mary

(bubbles) **spirited** with your choice booze +6

nojito guava, lime, mint, chili salt rim 8

arose rose, hibiscus, arjuna 4

crocus saffron, cardamom, orange blossom 4

honey lime 4

mimosa 8 | **pitcher** 40

HAPPY HOUR

4-7 daily

beer $**5** cans | bucket of 6 $**25**

wine $**10** select btg

spirits $**12** cocktails

WOMEN'S WEDNESDAYS
half off cocktails & wines btg!

SPIRITS **HALF** 1 OZ | **FULL** 2 OZ

vodka
aloo [SEATTLE] 5 | 10
square one organic rye [ID] 6.5 | 13

gin
beefeater london dry [LONDON] 6 | 12
greenhook american dry [BROOKLYN] 6.5 | 13
koval [CHICAGO] 6.5 | 13

bourbon
medley bros. 102 [KY] 5.5 | 11
four roses single barrel [KY] 7.5 | 15
hillrock sauternes finish [NY 12.5 | 25

rye
rittenhouse 100 [KY] 6 | 12

scotch
black bottle [ISLAY] 6 | 12
bunnahabhain 12 year [ISLAY] 9 | 18
glenrothes sherry cask SB [SPEYSIDE] 9 | 18

rum
el dorado 3 year [GUYANA] 5.5 | 11
hamilton jamaican black [JAMAICA] 6 | 12

nightcap
dudognon reserve cognac [FRANCE] 7 | 14
arcane fernet [BROOKLYN] 6 | 12