

eat @ the bake lab

BREAKFAST all day

egg cheese bun mango pickle, greens	6
parsi eggs poached eggs, cheese & vegetables toast or [gf] chickpea chilla	8
spinach feta tart rye crust, eggplant pickle, blue heron feta	7
avocado toast [v] with green masala + smoked salmon	9 13
moringa maple pancakes [gf] Miracle Tree, almonds & fresh fruit	8
mumbai toaster amul cheese, cilantro chutney, brioche	apple pickle 5 fried egg 7
sri lankan hopper [gf] coconut, chia & rice crisp crêpe shell. Pick one: egg 8 vegetable [v] 10 non-veg [bacon & egg] 12	
bombay benedict veg bhaji masala, brioche, poached eggs, pickled mayo	16
+ EGG 2 AVOCADO 2 BACON 2 TURMERIC CHICKEN 4 SMOKED SALMON 5	

LUNCH 10a - close

pani [v] / dahi poori "Indian shooters"	7 each both for 12
chips & chutneys [gf] ✓	5
pav bhaji cauliflower, potato & green pea bhaji with bun	8
curry of the month [gf] green masala shrimp with uppma, a savory hash	16
black bean chicken khichri & soup [gf] black bean, rice & lentil stew with turmeric soup	12
warm brussels salad [gf] walnuts, blue heron feta, kishmish turmeric dressing	12
saag mac & cheese coriander fenugreek rigatoni, gruyère, blueberry chutney	14

SANDWICHES

+ your choice chaat chips, soup or green salad

warm pressed wild starter sourdough:	half whole
mushroom masala ✓ eggplant pickle, raclette	8 12
turmeric chicken daikon pickle, greens, raclette, pickled mayo	8 12
sweet potato pav bun with pickled mayo & greens:	
lamb shank bun mushroom masala, eggplant pickle	12

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



drink

@ the bake lab

HOT

masala chai darjeeling, lemongrass & spice milk brew	3
kahwa Kashmiri green tea with cardamom, saffron and mint	4
jiva turmeric, mint and cinnamon tisane	3
turmeric latte single origin Diaspora Co. turmeric, Pmilk, cardamom, black pepper & jaggery	5
hot cocoa moksha syrup, Valrhona cocoa powder & cinnamon with milk	5
madras coffee south Indian spiced toddy + milk & sugar	4
pondi latte [hot or iced] with cardamom & mace	4.5
drip coffee locally roasted lomi coffee	2.5
americano 3 cortado 3.5 cappuccino 3.5 latte 4	

Add house syrups: \$1 each

MOKSHA Valrhona cocoa, coffee extract, ashwagandha, cinnamon
CROCUS saffron, cardamom, orange blossom
AROSE rose, hibiscus, arjuna, beet
PONDI cardamom, mace, vanilla, kewra

COLD

almond chai house almond milk	6
cold brew with cardamom, clove and black pepper	4
madras coffee cold brew with milk and sugar	4
sona turmeric cashew milk with apricot, mace and cardamom	6
rose cardamom lassi sweet and cooling yogurt drink	4
litchi lime soda	3

JUICE (until 6pm)

naka pear, ginger, lemon, kale and lauki (squash)	6
hari apple, celery, spinach, ginger and cucumber	6
laal beet, orange, carrot, ginger & turmeric	6
merzi your choice: pick any 5 fruits or vegetables	6

BOOZE

BEER all Texas, all the time	[12 OZ CAN] 5
-------------------------------------	---------------

(bubbles)

roederer vintage brut [CA] crisp pear, spice, honey, hazelnut	small bottle 24
mimosa fresh squeezed OJ	8 pitcher 25

WINE

saffron sangria with cardamom & orange blossom	9 pitcher 28
seven daughters rosé [CA] hint of melon	[12 OZ CAN] 10
seven daughters pinot noir [CA] bright strawberry	[12 OZ CAN] 10
chateau mont-redon chateaneuf-du-pape [FRANCE]	[375ML BOTTLE] 24
poliziano vino nobile di montepulciano [ITALY]	24