



Breakfast all day

egg hopper ▽ [gf] (allow 15 minutes) Sri Lanka inspired coconut rice crepe with egg, empire masala 6

almond roti frankie [gf] ▽ choice of: egg cheese scramble with avocado OR [v] mushroom red bell carrot masala with avocado on multigrain almond roti 9

avocado toast [v] ▽ with green masala | + smoked salmon 12 | 15

mumbai toaster ● amul cheese, onion & cilantro on brioche 7 + add egg 8

parsi eggs ▽ poached eggs, cheese, fall vegetables | toast or [gf] chickpea chilla 10

saag egg toast ▽ cashew saag, fried egg, blue heron feta, mango pickle with mustard potatoes 12

bombay benedict ● veg bhaji, brioche, poached eggs, pickled mayo sauce 16

Sandwiches 10a - close

+ your choice chaat chips, soup or green salad

mushroom masala ✓ ☀ eggplant pickle, raclette, sourdough half 9 | whole 12

turmeric chicken ☀ mango pickle, greens, raclette, pickled mayo half 9 | whole 12

lamb shank bun ● slow cooked pulled lamb, eggplant pickle, sweet potato pav bun 12

Lunch 10a - close

saag & squash hopper ✓ [v] [gf] ☀ (allow 15 minutes) coconut crêpe, cashew saag, roasted squash 9 + add egg 10

pav bhaji ☀ Mumbai street fav! vegetable masala bhaji | toasted pumpkin buns 10

khichri & soup [v] [gf] ▽ lentil & rice stew, tamarind soup 12

chickpea chilla [gf] ▽ stuffed with spiced roasted jackfruit, eggplant pickle, and coastal [coconut cashew] masala 12

crispy calamari salad [gf] ▽ live greens, spiced walnuts, butternut & radish | turmeric dressing 12

kashmiri biryani ☀ basmati rice with saffron, black garbanzo, empire masala CHOICE OF: chicken | paneer 18

kerala noodles ● coastal masala with cashews, coconut, kari leaves, red bell, carrots & squash 12 + add shrimp 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!

sides

toast & ghee 4

mustard potatoes [v] 4

3 eggs 5

small bites

pani poori [v] 7

dahi poori 7

samosa chaat 7

warm chaat chips [v] 4

gem lettuce salad [v] 7

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

JUICE

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

BOOZE

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 chateauf-neuf-du-pape [france] 1/2 bottle 24

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

Beer all Texas, all the time 5