

# BRUNCH Specials

*Weekends 11 am - 3:00 pm*



## SWEET BANANA ROTI 11

Roti with condensed milk, walnuts and banana filling **(D N)**

## MANGO CARDAMOM PARFAIT 11

Coconut yogurt with homemade grain-free granola, cardamom syrup and fresh mango **(N V)**

## SPICY SCRAMBLED EGGS 11

Mumbai-style scramble with onion, tomato, and green chili. Served with a flaky paratha and mango hot sauce **(G D)**

## EGG AND CHEESE DOSA 13

Savory crepe filled with fluffy eggs, cheddar cheese, and green chili. Served with seasonal chutney, hot sauce and avocado **(D)**  
*add thick cut bacon +3*

## MASALA DOSA 12

Savory crepe filled with spiced potatoes. Served with seasonal chutneys **(V)**

## BLOODY MARY 14

Roasted tomatoes and blend of spices, garnished with celery + pickled green tomato. Your choice of mezcal or vodka

## MANGO MIMOSA 12

Bubbles + fresh mango juice

## COCKTAILS

## SEASONAL KITCHARI 13

Soothing ginger and turmeric rice + dal porridge, with coconut yogurt, fresh herbs, and spiced oil. *add: jammy egg 1.5* **(V)**

## LAMB KEEMA PAV 16

Ground lamb cooked with tomato onion masala and green chilies. Served with a buttered bun **(G D)**

## MASALA PORK HASH 15

Shredded pork, potatoes, fried eggs, green chili chutney and roti **(G)**

## MAHARAJA PLATE 16

The INDAY English. Fried eggs, thick cut bacon, crispy potatoes, channa masala, kachumber and a whole roasted field mushroom **(G D)**

## SIDES

**CRISPY POTATOES W/KING SAUCE 5**

**THICK CUT BACON 6**

**AVOCADO 2.5**