

# PONDICHERI

Our cooking is rooted in the nourishing magic of spices, local and seasonal ingredients and Ayurveda. We pay homage to the diverse regions of India and celebrate the magnificent vibrancy of its cuisine.  
We invite you to share the joy ~ tear into a roti or naan, pop a pani poori & raise a glass!

## EGGS\*

**railway omelet** "everything but the kitchen sink\*"  
greens OR carrot paratha 18 | + lamb keema 23

**breakfast frankie** 18 | scrambled egg\* wrap cooked with vegetable masala & cilantro chutney  
dosa OR carrot roti 10 | + lamb keema 15

**french toast** 18 | egg\* washed bread, chocolate & strawberries 14

## DOSAS

made with fermented rice & lentil batter

**green dosa** 18 | greens, pumpkin seed chutney, avocado masala, potato cake 18  
sambhar OR beet soup

**egg dosa** open face, eggs\*, cheese, herbs & spices 14

**coconut crab** 25 | crab coconut masala with tomatoes, kari leaves & ginger | sesame dosa 25

## STREET SNACKS

**pomegranate pani poori** 18 | semolina puffs, pomegranate cumin water with lentil potato filling | 10 for 15

**rajma chaat** crispy warm potato, rajma beans & lentil dumplings in tamarind cilantro sauce & cumin yogurt 14

**meena bazaar samosa** 6 | fenugreek aloo masala tamarind chutney 6

**grilled chicken kebabs** 20 | spiced with black pepper, garlic, ginger & yogurt 20

**chicken momos** 15 | Nepali dumplings, coconut sesame broth

**seekh kebabs** 20 | lamb flavored with cardamom, clove, ginger & chili 20

**pav bhaji | keema pav** 18 | seasonal vegetable sabzi or slow cooked keema with pan toasted bun 14 | 18

## THALIS

Thalis are available for dine-in only.

**vishnu** 22 | beet soup, sesame saag, carrot kosambri, sabzi dal, dosa, potato cake

**earth** 26 | saag, coconut stew, carrot kosambri, potato cake, naan  
choice of butter chicken OR butter paneer

**texan** 34 | carrot kosambri, rajma, butter chicken, nihari, lamb chop, potato cake, garlic naan

**sunrise** 24 | fried egg\*, sabzi dal, saag, potato cake, pundi salad, carrot paratha  
choice of lamb keema (+5) OR chickpea tofu

## SIDES

desi fries 8 | citrus pilaf 5 | 8

carrot kosambri 5 | potato cakes 9

naan 5 | garlic-herb naan 6

carrot roti 4 | carrot paratha 4

rajma 8 | sambhar 7 | beet soup 10 | sabzi dal 8

grilled paneer 10 | grilled chicken 12 | lamb keema 12

## SALADS & WRAPS

**pondicheri salad** 16 | sprouted moong, greens, pickled carrots, sunflower/pumpkin seeds, currants, jaggery sesame dressing

**citrus salad** 18 | oranges, crispy brussels sprouts, pomegranate seeds, chèvre, toasted pistachios, mustard seed dressing

**butter chicken salad** 18 | greens, garbanzo beans, chèvre, blueberries, almonds

**frankies** a classic mumbai street wrap  
carrot roti 18 | OR dosa wrap 18  
side of desi fries 18 | OR pondi salad 18 | OR soup 18

**chickpea tofu** 16 | with marinated cabbage & herbs

**chicken** 18 | with cilantro, fenugreek, tomato & garam masala in egg\*-washed wrap

## NEW & EXPERIMENTAL

**paneer bonda chaat** 15 | crispy paneer fritters with fresh pomegranate & cilantro chutney

**coastal prawns** 18 | butterflied & grilled with kari leaf, garlic & ocean masala

**duck puff patties** 16 | with duck sayel masala, fig chutney

**bone marrow** 16 | roasted in nihari with milk toast

**masala burger** 20 | Wayguru burger with cardamom & fenugreek on a brioche bun  
side of desi fries 18 | OR pondi salad 18 | OR soup 18

## ENTREES

**chickpea tofu stew** 18 | with green beans, squash & brussels sprouts in empire masala | citrus pilaf or naan 18

**saag** 18 | slow-cooked fresh spinach & greens | garlic naan 18  
cooked with cream & ghee | OR sesame cashew cream 18  
with paneer OR chickpea tofu

**coconut stew** 18 | South Indian inspired aromatic vegetable stew with lemongrass & ginger | citrus pilaf or dosa 18  
+ chicken 22  
+ shrimp & fish 28

**shrimp yetti stew** 28 | specialty from Mangalore, caramelized onion & kokum stew | coconut utthapums 28

**bengali fish** 34 | mustard poppy seed sauce, brussels sprouts, pomegranate chutney | naan 34

**butter chicken** 24 | braised in creamy fenugreek, tomato & garam masala | citrus pilaf or naan 24

**nihari** 30 | old Delhi specialty, unctuous beef & bone marrow stew with cloves, cardamom & cinnamon | garlic naan 30

**lamb chops** 38 | grilled with bbq masala, carrot kosambri, boondi raita & naan 38  
2 for 30 | 3 for 38

Everything is vegetarian and gluten free unless noted:

leaf = plant-exclusive | wheat = contains gluten  
● = non-vegetarian | ▲ = dairy-free

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## FROM OUR BAKE LAB

### DESSERTS

Check out more of our Bake Lab options upstairs!

**chai pie**  "Best Pie in Texas" chai custard pie, cookie crust, toasted spiced cashews **10**

**chocolate almond cake** olive oil & almond flour cake with chocolate ganache **10**

**cardamom saffron bread pudding**  with valrhona chocolate & jaggery caramel **12**

**small bites** mithai **4** | rose laddu  **3** | sindhi laddu  **3** | crack ball  **2** | chai pie bite  **4**

**bournvita ice cream sandwich**  India's nostalgic Parle G biscuits with malted chocolate ice cream **8**

**pistachio kulfi** aromatic eggless ice cream dipped in malai coating **10**

**avocado lime tart**  raw tart with avocado and nut cream, fresh fruit and pomegranate sauce **14**

**ice cream pints to go** homemade ice cream in our signature flavors **8**  
bournvita ice cream sandwich  | desi dreams  
madras coffee brownie | salted jaggery chocolate

### LION KING MENU

for kids 12 and under

**butter saag** buttery spinach, touch of cumin & cardamom **10**  
naan  OR dosa

**naan pizza**  makhni sauce, Amul cheese **9** | + chicken  **14**

**cheese dosa** with fresh herbs **8**

**mumbai toaster**  our take on grilled cheese **10**

**butter chicken**  mild aromatic creamy chicken curry with rice **14**

**tuk tuk**  butter saag, fries, fruit, naan, peanut butter cookie **18**  
choice of paneer kebabs OR chicken 

### WEEKLY SPECIALS

**Fried Chicken Tuesday**  **18 | 26**

Ghee fried chicken (2 or 4 pieces), pondi salad, pickles & biscuit. 

**Pickle Pizza Friday** **MKT**

Weekly rotating seasonal naan pizzas. 

**Biryani Sunday** **MKT**

Rooted in Persian cuisine, biryani is one of the most celebrated rice dishes in India.

**Araam Thali Sunday** **22 | 27**  
Only available in-house

Potato curry, pooris & semolina halwa.   
Add lamb keema OR butter chicken. 

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Cook with us, shop with us and live the Pondicheri lifestyle. Hundreds of recipes, sauces, spices & chutneys, unusual kitchen goods & unique textiles from India.  
Visit our recipe, shop & carefully curated product website [india1948.com!](http://india1948.com)

With utmost respect for local farms, biodiversity & regenerative agriculture,  
we do our best to upcycle, compost and recycle everything that comes through our doors.

Want us to cater your next event? View our catering menu @ [pondicheri.com!](http://pondicheri.com)

Our kitchen is filled with nuts, flour, seeds, dairy, eggs & meat. Please inform us of any allergies!

\*Consuming undercooked meats, eggs & seafood may increase risk of food borne illness.

No split checks | 18% gratuity is added for parties of 5 or more. | All take out orders will include a 5% service fee.