

BRUNCH

RAILWAY OMELET 18

Inspired by street carts in Mumbai, with an abundance of vegetables and a touch of Amul cheese. The eggs work as a binder for all the vegetables~ your body will thank you for this!

+ Add Lamb Keema ● 23

BREAKFAST FRANKIE 10

Roti or dosa wrap lined with cilantro chutney, eggs scrambled with peppers, onions & spices

+ Add Lamb Keema ● 15

EGG DOSA 15

Open faced fermented lentil rice crepe with eggs*, saag, cheese, tomato & sesame

DAL PAKWAN 15

A Sindhi (my homeland) specialty ~ Channa dal topped with ghee, spices & chutney served with warm crispy bread

GHEE MASALA DOSA 18

Fermented lentil rice crepe lined with gunpowder (South Indian masala) stuffed with potato masala | mango rasam or beet soup

GREEN DOSA 20

Fermented lentil rice crepe filled with braised local greens, avocado, pumpkin seed chutney | mango rasam or beet soup

DOSA PANCAKES 16

A touch of sweet...egg dosa pancakes, fresh fruit, cardamom crème

Everything is vegetarian and gluten free unless noted: 🌿 = plant-exclusive | 🌾 = contains gluten | ● = non-vegetarian | ▲ = dairy-free

OFF THE STREETS SALADS & WRAPS

PAKORAS 16

Mixed summer vegetables in a spiced chickpea flour batter | tamarind chutney

MILLET BHEL 14

Inspired by local beloved Swati Snacks in Gujarat... Kodri millet tossed with sev, chutneys, peanuts, mango & herbs

MANGO PANI POORI 15

Iconic street food relished all over India! Tap the poori, make a small opening, stuff it, pour mango water & pop the whole thing in your mouth! Bliss...

MEENA BAZAAR SAMOSA 6

Inspired by a small shop in Greater Kailash, Delhi. Filled with a potato vegetable masala. Smoosh it in the tamarind chutney.

MATTAR PANEER SAMOSA 6

Verdant green mix using peas, soft paneer & fresh herbs. Dip it in the tomato chutney.

PATRA 15

Gujarati favorite snack reimagined with kale and collard~ steamed with layers of spiced chickpea masala, coconut, lime & herbs

MUSHROOM MOMOS 20

Nepali street snack served all over India! Steamed dumplings stuffed with Kashmiri morels & local mushrooms, chile chutney

ASPARAGUS GRILL 17

South Indian inspired yogurt rice with grilled asparagus, okra & greens

COCONUT CRAB 25

Crab coconut masala with tomatoes, kari leaves & ginger | sesame dosa

CHICKEN MOMOS 20

Chicken dumplings stewed in coconut jhol (sauce), ginger & red cabbage mix & topped with chile masala

BLACK PEPPER CHICKEN

KEBABS 24

Grilled black pepper marinated chicken, zucchini, onions | cilantro chutney

COOKING HELPERS 8 OZ

From our prep kitchen to yours!

CARAMELIZED ONION PUREE 12

GINGER PUREE 8

MINCED GARLIC 8

GRATED COCONUT 8

FROZEN CHICKPEA TOFU (10 oz) 8

EMPIRE MASALA (16 oz) 10

EVERYDAY MASALA (16 oz) 12

PONDICHERI SALAD 16

Greens tossed with moong sprouts, pickled carrots, currants, pumpkin & sunflower seeds | jaggery sesame dressing

MANGO MELON SALAD 18

Mango, melon, tomato & avocado dressed in mustard seeds, ginger, kari leaf & lime ~ Refreshing in every bite!

BUTTER CHICKEN SALAD 20

Local greens & lettuce tossed with blueberries, beets, chèvre, black garbanzo beans over butter chicken

FRANKIES

Mumbai street food! Carrot roti or dosa wrap filled with:

◇ Chicken, tomato & fenugreek ● 20

◇ Chickpea tofu, lime marinated cabbage, green herb masala 17

With side of

desi fries 🌿 OR pondi salad 🌿 OR soup 🌿

LION KING

approved by our in-house Lion recommended for kids

CHEESE DOSA 8

Fermented lentil crepe topped with Amul cheese, warm tomato dipping sauce

BUTTER SAAG 12

Buttery spinach puree with a touch of spices (yes, your kids will eat it!) with naan

LK BUTTER CHICKEN 14

Mild aromatic creamy chicken curry with lemon rice

FRENCH TOAST 14

Egg washed bread, chocolate, strawberries & jaggery caramel

TUK TUK THALI 18

Butter saag, fries, fruit, naan, peanut butter cookie

choice of

paneer or chicken ● kebabs

PONDICHERI

As a conservationist to the core and a long-time student of heritage cuisines, culture and all that encompasses India's magnificent vibrancy, this menu is a culmination of decades of cooking. We are here to nourish and delight you...

Cheers!

~ Anita Jaisinghani

Curious about our name?

There is a story behind it! Visit pondicheri.com for more info.

THALIS dine-in only

A tasting variety sampler, think Indian style tapas.

VISHNU 24

coconut stew, sesame saag, carrot sundal, beet soup, dosa, potato cake

EARTH 26

saag, coconut stew, carrot sundal, potato cake, naan
choice of
butter chicken ● or butter paneer

TEXAN 36

butter chicken, kofta salli, lamb chop, carrot sundal, potato cake, garlic herb naan

SUNRISE 25

fried egg*, Sindhi dal, saag, potato cake, carrot sundal, carrot paratha
choice of
lamb keema ● (+5) or chickpea tofu

TUESDAY SPECIAL

FRIED CHICKEN 20 | 30

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

FISH FRIDAYS

SEAFOOD SPECIAL MKT

Weekly rotating special on local fish & shellfish.

SUNDAY SPECIALS

BIRYANI MKT

Rooted in Persian cuisine, a biryani is composed of flaky rice, stewed meats or vegetables, nuts, dry fruit and herbs... One of the most celebrated dishes in India!

ARAAM THALI dine-in only

Vegetable potato curry, pooris & semolina halwa. Add lamb keema ● OR butter chicken. ● 20 | 25

MAINS

GARLIC SAAG 22

The verdant favorite of Punjab, spinach & mustard green puree finished with sliced garlic | with naan 🌿 or lemon rice 🌿

◇ with chickpea tofu, sesame nut cream 🌿

◇ with paneer, ghee & touch of cream

COCONUT STEW 20

Reminiscent of Southern India, aromatic with local vegetables kari, ginger & lime leaf | lemon rice

◇ with chicken ●▲ 26

◇ with seafood ●▲ 30

CHICKPEA TOFU STEW 20

Our in-house creation, the chickpea tofu is seared & tossed with vegetables in a tomato coconut ginger sauce | lemon rice 🌿 or carrot roti 🌿

ALLEPPEY SHRIMP ●▲ 28

A specialty stew from South India, green mango, caramelized onions, tomato & coconut milk | lemon rice 🌿

BENGALI FISH ●▲ 35

From the eastern coasts of India, local fish with mustard poppy seed sauce, grilled asparagus, mango chutney | lemon rice 🌿

CARDAMOM CHICKEN ●▲ 26

At the intersection of the cuisines of Sindh and Assam ~ cardamom & herb scented grilled chicken breast, black sesame sauce, grilled asparagus, chile masala oil | naan 🌿

BUTTER CHICKEN ● 24

Creamy fenugreek tomato sauce with aromatic spices | lemon rice 🌿 or naan 🌿

KOFTA SALLI ● 25

A Parsi specialty ~ Wagyu beef & mushroom kofta in a tomato ginger masala with greens & crispy potato | naan 🌿

LAMB CHOPS* ● 2 for 30 | 3 for 38

Grilled with BBQ masala, garlic, kalonji & yogurt, okra | garlic naan 🌿

EAT WELL. LIVE SPICY.

SIDES

DESI FRIES 9

POTATO CAKES 10

OKRA MASALA 🌿 10

SINDHI DAL 9

BEET SOUP 🌿 9

NAAN 🌿 5

GARLIC HERB NAAN 🌿 6

CARROT ROTI 🌿 4

CARROT PARATHA 🌿 4

GRILLED CHICKEN ● 12

GRILLED PANEER 10

SMOKED EGGPLANT RAITA 8

INDIA1948.com

Our recipe and lifestyle website! We want to inspire the cook in you... Hundreds of recipes, sauces, curries, stews and more...

Our composting program diverts upwards of 150,000 pounds of trash from the landfill annually.

We do our best to upcycle, compost and recycle everything that comes through our doors.

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 include a 5% service fee.

SWEETS

CHAI PIE 10

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

CHOCOLATE ALMOND CAKE 10

Olive oil & almond flour cake with chocolate ganache

CHOCOLATE JAMUN 12

Gulab jamun coated in Valrhona chocolate, saffron, cardamom & rose cream

AVOCADO LIME TART 15

Raw tart with avocado & nut cream, fresh fruit & berry sauce

KESAR PISTA KULFI 12

Saffron & pistachio is the most luxurious combination in India. We bring you our iteration (3 per order)!

BOURNVITA ICE CREAM SANDWICHES 10

India's nostalgic Parle G biscuits with malted chocolate ice cream

SMALL BITES

mithai 4
rose laddu 3
sindhi laddu 3
crack ball 2
chai pie bite 4

ICE CREAM PINTS to-go 8

BIC sandwich
desi dreams
mango
salted jaggery

HAPPY HOUR

3PM - 6PM DAILY

DRINK SPECIALS

\$10 cocktails
25% off wine by the glass & bottle
\$5 draft beer

MILLET POP 5

Dusted in amchur masala

CRUSHED POORI CHAAT 10

Crispy pooris topped with lentil, potato, mango & chaat sauces

LENTIL DUMPLING CHAAT 8

Drizzled in a chile, peanut & ginger sauce

MASALA ONION RINGS 10

In a fermented rice & lentil batter with black pepper, amchur & coriander

FISH KOFTA 12

Seasonal fish cakes with cilantro yogurt, carrot slaw

MASALA CHICKEN WINGS 12

Crispy chicken wings with garlic, ginger & black pepper in a tamarind chile sauce

FREE SPIRITED

LE NATURAL ZERO 10 | 34

Un-oaked alcohol-free white wine

HONEY BLUES 8

Butterfly pea & lavender honey lemonade

BLUEBERRY SPARKLE 8

Blueberry & rosemary soda

RASPBERRY FIZZ 8

Raspberry & lime soda

BUBBLES

RAVENTOS I BLANC 14 | 52

Brut. Green pear, salted almonds & white cherry notes from Penedès, Spain.

pair with: sunrise thali, alleppey shrimp

BRICK & MORTAR 2022 14 | 52

Sparkling rosé. Sparkling buttery beauty from the lovely Sonoma, California coast.

pair with: chaats, green dosa

ROSÉ

GOOSE RIDGE 2023 12 | 44

Rosé. Notes of melon, pear, well balanced citrus & berry cream from Washington state.

pair with: patra, asparagus grill, mango melon salad

WHITES

FIDORA 2023 12 | 44

Pinot grigio. Biodynamic, organic & crisp from Venezia DOC.

pair with: mango pani poori, samosas, chicken dishes

MONTE XANIC 2024 14 | 52

Sauvignon blanc. Soft & tart from Baja Sur in the Guadalupe Valley of Mexico.

pair with: railway omelet, frankies, millet bhel, vishnu thali

LE PETIT COQUEREL 2024 14 | 52

Sauvignon blanc. Citrus forward from small batch vineyard north of Calistoga in Napa Valley.

pair with: egg dishes, dosas, seafood dishes

SANTIAGO RUIZ 2023 15 | 56

Albariño. Complex & crisp from El Bierzo, Spain.

pair with: salads, frankies, paneer dishes

EMILIO MORO 2023 13 | 48

Godello. Jasmine & herb scented from Godello grapes in El Bierzo, Spain.

pair with: earth thali, seafood dishes, dosas

DAMIEN MARTIN 2023 15 | 56

Chardonnay. Aromatic, citrusy & sustainable from Burgogne, France.

pair with: pakoras, momos, cardamom chicken

REDS

BOREALIS 2022 15 | 56

Pinot noir. Light with notes of cherry & herbs from Oregon.

pair with: butter chicken, chicken kebabs

WESTSIDE CROSSING 2020 15 | 56

Pinot noir. Savory with spicy & earthy notes from Russian River Valley, California.

pair with: pondicheri salad, paneer dishes

LUBANZI 2024 13 | 48

Cinsault. Soft & smooth from South Africa.

pair with: chickpea tofu, saag, alleppey shrimp

MATANÉ 2021 16 | 58

Primitivo. Lucious, savory with notes of cacao & ripe plums from Puglia, Italy.

pair with: lamb keema, chops, kofta

THE GIANTS AMONG US 2021 14 | 52

Cabernet sauvignon. Intense ripe cherries & currants with notes of spice & toast from Goose Gap, WA.

pair with: texan thali, other meat dishes

MUSITA 2020 13 | 48

Syrah. Bright & peppery from Italy.

pair with: meat dishes, egg dosa

SASSO DI SOLE 2022 13 | 48

Sangiovese. Young from DOC Orcia Rosso Italy.

pair with: saag, lamb dishes

ALTO LAS HORMIGAS 2022 14 | 52

Malbec. Intense & spicy born in great terrior with floral notes from Mendoza, Argentina.

pair with: mushroom momos, kofta salli

BEER

LOCAL DRAFT BEER 7

Check our chalkboards for details!

SHANDY 8

Refreshing Limca (Indian lemon-lime soda) & beer of your choice

WANT A DRINK ON THE LIGHTER SIDE?

Order one of our low ABV options ~ same great flavors...less alcohol! 12

Low ABV options:

Honey Blues | Golden Mule | Jardin

COCKTAILS

SANGRIA 10

Saffron, spices & oranges

HONEY BLUES 15

Butterfly pea vodka, lavender honey, ginger & lemon juice

GOLDEN MULE 15

Turmeric moscow mule

LUSH LASSI 15

Mango coconut lassi, rum & cardamom

BLUEBERRY SPARKLE 15

Blueberry, rosemary, gin & bubbles, low ABV

JARDIN 15

Spicy concoction of cucumber, serrano, gin, ginger & mint

ROSERITA 15

Hibiscus, arjuna & lime
choice of tequila or mezcal

POLLINATOR 15

Chamomille mezcal sour

RUBY SOUR 15

Raspberry, bourbon & lemon

CHAI OLD FASHIONED 15

Bourbon infused chai, caffeine-free!

ESPRESSO MARTINI 15

Coffee, oat milk & spices

PITCHER ON THE PATIO

COCKTAIL PITCHER 60

Serves 5. Choice of roserita or golden mule

DRAFT BEER PITCHER 22

Serves 3-4. Check our blackboard for details!

MIMOSA 8 | 35

Fresh squeezed orange juice & champagne

JARDIN 10

Spicy mix of cucumber, serrano, ginger, mint & moringa

FRESH ORANGE JUICE 7

Squeezed to order

ICED TEA 3

Assam black tea with cinnamon

MANGO LASSI 5

Mango, yogurt & cardamom

GOLDEN SODA 4

House-made lemonade with saffron & turmeric

TEA & TISANES

MASALA CHAI 5

Ginger, mint, warm spices & whole milk

ICED ALMOND MASALA CHAI 6

House-made almond milk

GOLDEN MASALA MILK 6

Saffron, turmeric, cardamom, ashwagandha, triphala, orange blossom golden syrup with your choice of milk!

SHAKTI 5

Almond, cumin, coriander & orange peel

ADRAK 5

Cardamom, mace, ginger & lemon

JIVA 5

Fresh turmeric, cinnamon, fennel & mint

COFFEE

ESPRESSO 4

AMERICANO 4

DRIP COFFEE 4

CAPPUCCINO 4.5

FLAT WHITE 4.5

ICED TODDY 5

LATTE 5

We source our coffee from locally owned **Amaya Coffee Roasters**

PONDI LATTE 5.5

A latte with our house-made cardamom & mace syrup. Hot or iced!

MOCHA LATTE 5.5

House-made syrup with chocolate & spices. Hot or iced!

MILK OPTIONS oat | whole | almond

Want to throw a party? Our catering menu will hit the spot!
For kids and adults alike...Check out catering @ pondicheri.com