

## 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

### 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

## STREET FAVORITES 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 mango chutney

### PATRA 🌿 15

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

### MUSHROOM MOMOS 🌿 18

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

### 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, yogurt & garlic marinated chicken kebabs with 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 🌿 20

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 & almonds 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

recommended for kids  
approved by our in-house Lion

### 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 | + add paneer 16

### 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](http://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, patra

### 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 🌿 24

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 of 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 cashew cream 🌿

◇ with paneer, ghee & a 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 | lemon rice 🌿

### CARDAMOM CHICKEN ● ▲ 26

At the intersection of the cuisines of Sindh and Assam ~ cardamom & herb scented grilled chicken breast, black sesame sauce, 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

BRAISED GREENS 🌿 12

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 steeped in saffron & cardamom, dipped in chocolate, almonds, pistachios & mango with cardamom crème

### 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 cake curry with 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

### POM FIZZ 8

Pomegranate & lime soda

### JARDIN 10

Spicy concoction of cucumber, serrano, ginger & mint

### FRESH ORANGE JUICE 7

Squeezed to order

### ICED TEA 3

Assam black tea with cinnamon

### MANGO LASSI 5

Mango, yogurt & cardamom

### GOLDEN SODA 5

House-made lemonade with saffron & turmeric

### HONEY LIME SODA 4

Fresh lime, honey & soda

## 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

### 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

we source our coffee from locally owned Amaya Coffee Roasters

## 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, millet bhel, 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, 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

Codello. Jasmine, fresh herbs & sea spray from 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

### PATIO SPRITZ 12

Aperol & campari spritz

### 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

Pomegranate, bourbon & lemon

### CHAI OLD FASHIONED 15

Bourbon infused chai, caffeine-free!

### ESPRESSO MARTINI 15

Coffee, oat milk & spices

## PITCHERS 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

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