EGGS & DOSAS

SUNRISE PLATE ● 16
Paratha, two fried eggs & Goa pork sausages

RAILWAY OMELLETE 18
Inspired by street carts in Mumbai, an abundance of vegetables and a touch of Amul cheese
+ Add Lamb Keema ● **23**

BREAKFAST FRANKIE 12
Roti or dosa wrap lined with cilantro chutney, eggs scrambled with peppers, onions & spices
+ Add Lamb Keema ● **17**

EGG DOSA 15
Open faced fermented lentil rice crepe with eggs*, saag, cheese, tomato & sesame

GHEE MASALA DOSA 18
Fermented lentil rice crepe lined with gunpowder (South Indian masala) stuffed with potato masala Sambhar

GREEN DOSA 20
Fermented lentil rice crepe filled with braised local greens, avocado, pumpkin seed chutney | Sambhar or beet soup

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

STREET FAVORITES

PAKORAS 16
Mixed fall/winter vegetables in a spiced chickpea flour batter dusted in **Chaat Masala** | Tamarind chutney

POM PANI POORI 15
Iconic street food relished all over India! Tap the poori, make a small opening, stuff it, pour pomegranate water & pop the whole thing in your mouth! Bliss....

PAPDI CHAAT 18
Crisp pooris, black beans, lentil dumplings, pomegranate, potato, chaat sauces

SAMOSAS
- ◊ **Meena Bazaar** Inspired by a small shop in Greater Kailash, Delhi. With a potato pea masala Tamarind chutney **6**
- ◊ **Black Sesame Chicken** ● An Assamese specialty with a touch of cardamom | Fig chutney **7**

CHILE PANEER 18
Paneer braised with ginger, chile, soy & sesame sauce, peanuts, endive & herbs

KASHMIRI KEBABS ● 24
Grilled black cardamom and saffron marinated chicken with peppers, onions, pomegranate reduction, ver masala sauce

CHICKEN MOMOS ● ▲ 20
Chicken dumplings stewed in coconut jhol (sauce), ginger & red cabbage mix & topped with chile masala

GOAT CHOPS ● 24
Slow braised goat chops, aromatic paya sauce, apple & herb slaw

VEGETABLES

PUNJABI PICKLES 9
Fermented carrots, parsnips, turnips in a ginger jaggery mustard pickling sauce

BEET SOUP 10
Infused with coconut, ginger and toasted chickpea flour | Pumpkin & sesame seed crumble

CAULIFLOWER ROAST 15
Roasted Punjabi style with cashews, ginger & chile | Herb yogurt sauce

MUSHROOM MOMOS 18
Nepali street snack served all over India! Steamed dumplings with Kashmiri morels & local mushrooms, cabbage Sesame chutney

SIDES

DESI FRIES 9
POTATO CAKES 10
KALI DAL 8
BRUSSELS SALAD 8
SMOKED EGGPLANT RAITA 8
GOA PORK SAUSAGE ● ▲ 12

SALADS & WRAPS

PONDICHERI SALAD 16
Greens tossed with moong sprouts, pickled carrots, currants, pumpkin & sunflower seeds | Jaggery sesame dressing

CITRUS SALAD 20
With warm mushrooms braised with **BBQ Masala**, chicories, masala pecans ~ Hearty & warming

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 10
Fermented lentil crepe with Amul cheese, warm tomato dipping sauce

BUTTER SAAG 12
Buttery spinach puree with a touch of spices (yes, your kids will eat it!)
Naan | + add paneer **16**

LK BUTTER CHICKEN ● 14
Mild aromatic creamy chicken with turmeric rice

FRENCH TOAST 14
Egg washed bread, chocolate, strawberries & jaggery caramel

TUK TUK THALI 18
Butter saag, fries, fruit, naan, animal crackers
choice of **paneer** or **chicken** ●

MAINS

SAAG 22
The verdant favorite of Punjab, spinach & mustard green puree | Naan
choice of
sesame cashew cream or **ghee & cream**
pumpkin or **chickpea tofu** or **paneer**

COCONUT STEW 20
Reminiscent of Southern India, aromatic stew with local vegetables, ginger, kari & lime leaves | Turmeric rice
- ◊ with chicken ● ▲ **26**

CHICKPEA TOFU STEW 20
Our in-house creation, the chickpea tofu is seared & tossed with vegetables in **Empire Masala**
Turmeric rice or carrot roti

JACKFRUIT ROGHAN JOSH 24
Braised with **Chai Masala**, ghee, saffron & onions | Garlic naan

PEANUT FISH STEW ● 30
Boiled peanut fish stew with caramelized onions & ginger, inspired by the province of Andra Pradesh | Turmeric rice

SHRIMP BALCHAO ● 28
Tangy Goan inspired roasted shrimp with tomato & chile | Roti chennai

GREEN MASALA CHICKEN ● ▲ 25
Grilled breast in green masala, garlic & ginger, pomegranate reduction, roasted pumpkin | Sauteed local greens

BUTTER CHICKEN ● 25
Creamy fenugreek tomato sauce with aromatic spices and **Garam Masala**
Turmeric rice or naan

RAJASTHANI LAMB ● 35
An uncommon lamb delicacy aka "Maas Ki Kadhi" with lamb shank & aromatic spices; yogurt & chickpea flour sauce
Millet roti

STEAK KEBAB ● 38
Tandoori grass-fed **BBQ Masala** marinated rib-eye, Bengali mustard sauce | Keema kulcha ●

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

We do our best to upcycle, compost and recycle everything that comes through our doors. Our composting program diverts upwards of 150,000 pounds of trash from the landfill annually.
We heartily support local farms, biodiversity and regenerative agriculture.

THALIS dine-in only

A tasting variety sampler, think Indian style tapas.

VISHNU 24
coconut stew, sesame saag, beet soup, dosa

EARTH 26
saag, coconut stew, potato cake, naan
choice of
butter chicken ● or **butter paneer**

TEXAN ● 36
Rajasthani lamb, grilled lamb chop, butter chicken, Goa pork sausage, kali dal, garlic herb naan

INDIA1948.com

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

EAT WELL.
LIVE **SPICY**.

TUESDAY SPECIAL

FRIED CHICKEN ● 22 | 32
Ghee fried (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
Channa batura ~ curried garbanzo beans with fermented puffy bread, semolina halwa.
Add lamb keema ● **OR** butter chicken. ● **20 | 25**

BREADS

NAAN 5
GARLIC HERB NAAN 6
ROTI CHENNAI 4
MILLET ROTI 5
CARROT ROTI 3
CARROT PARATHA 4
KEEMA KULCHA ● 10

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.
Unsigned checks will get a 15% gratuity added. 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

SAFFRON CREME CARAMEL 12
Cardamom, vanilla & saffron scented flan | fresh orange sauce

AVOCADO LIME TART 14
Raw tart with avocado & nut cream, fresh fruit & berry sauce

KESAR PISTA KULFI 8
Saffron & pistachio is the most luxurious combination in India. We bring you our iteration!

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 BHEL 10
Millet puffs, pomegrantes, peanuts, tamarind & herb chutneys

MASALA ONION RINGS 10
In a fermented rice & lentil batter with black pepper, amchur & coriander

CHILE DUMPLINGS 10
Lentil dumplings braised in a chile, peanut & ginger sauce

ALOO TIKKI CHAAT 8
Potato cake, pomegrante, chaat sauces, herbs & sev

SLUM DOG 10
Chickpea tofu, cilantro yogurt, pickled cabbage, apple slaw
Sub Goa pork sausage +2

CHICKEN PAKORAS 12
Green masala chicken breast, chickpea flour crust, dusted in **Chaat Masala**

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 **Golden Syrup**, saffron & turmeric

HONEY LIME SODA 4
Fresh lime, honey & soda

BUBBLES

AVINYO 15 | 56
Cava brut reserva. Green apple, milk toast & white flower from Penedès, Spain.
pair with: shrimp balchao, ghee dosa

VEUVE CLIQUOT 135
Champagne brut. Crisp, yellow & white fruits, citrus & toast. France.
pair with: citrus salad, green masala chicken

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: citrus salad, paneer kebab, saag

WHITES

NALS MARGREID 2024 14 | 52
Pinot grigio. Mineral drivenwith crisp acidity, organically grown in Alto-Adige.
pair with: pomegranate pani poori, samosas, chicken dishes

AMEZTOI 2025 14 | 52
Hondarabbi zuri. Native Spanish grape, natural spritz, bright salinity & zippy cirtus from Northern Spain.
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

DAMIEN MARTIN 2023 15 | 56
Chardonnay. Aromatic, citrusy & sustainable from Burgogne, France.
pair with: cauliflower roast, Kashmiri kebabs

REDS

PRESQU'ILE 2024 15 | 56
Pinot noir. Bright cherry, mulled orange & thyme from Santa Barbara County.
pair with: steak kebab, Rajasthani lamb

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, peanut fish stew

MATANÉ 2021 16 | 58
Primitivo. Lucious, savory with notes of cacao & ripe plums from Puglia, Italy.
pair with: jackfruit roghan josh, goat chops

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

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

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, **Chai Masala**, caffeine-free!

ESPRESSO MARTINI 15
Coffee, oat milk & spices

BEER

LOCAL DRAFT BEER 7
Check our chalkboards for details!

SHANDY 8
Refreshing Limca (Indian lemon-lime soda) & beer of your choice

TEA & TISANES

MASALA CHAI 5
Ginger, mint, **Chai Masala** & whole milk

ICED ALMOND MASALA CHAI 6
House-made almond milk, **Chai Masala**

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, **Pondi Syrup**. Hot or iced!

MOCHA LATTE 5.5
House-made syrup with chocolate & spices. Hot or iced!

MILK OPTIONS oat | whole | almond