

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 (4) 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, spiced walnuts ~ 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

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

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

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

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

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

C O F F E E

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

HAPPY HOUR
3PM - 6PM DAILY

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

MILLET BHEL 🌿 10
Millet puffs, pomegranates, 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, pomegranate, 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**

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

BUBBLES

AVINYO 15 | 56
Cava brut reserva. Green apple, milk toast & white flower from Penedès, Spain.

pair with: shrimp balchao, ghee dosa

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