

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 it's 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 ● **22**
- breakfast frankie** 🌿 scrambled egg* wrap cooked with vegetable masala & cilantro chutney dosa OR carrot roti 🌾 **10** | + lamb keema ● **14**
- french toast** 🌿 egg* washed bread, chocolate & strawberries **14**
- anda paratha** 🌾 aloo paratha with fried egg* **14** | + keema ● **18**

DOSAS

made with fermented rice & lentil batter

- dwaffle** dosa waffle, choice of solo 🌿 **5** | strawberries & caramel **14** | three eggs* & shrooms **16**
- green dosa** 🌿 greens, pumpkin seed chutney, avocado masala, potato cake **18**
sambhar OR beet soup
- dosa & chutneys** 🌿 sambhar with a selection of chutneys **14**
- egg dosa** open face, eggs*, cheese, herbs, veer masala **14**
- coconut crab** ● crab coconut masala with tomatoes, kari leaves & ginger | sesame dosa **25**

STREET SNACKS

- pomegranate pani poori** 🌿🌾 semolina puffs, pomegranate cumin water with lentil potato filling | 10 for **15**
- rajma chaat** 🌾 crispy warm potato, warm rajma beans & lentil dumplings in tamarind cilantro sauce & cumin yogurt **15**
- meena bazaar samosa** 🌿🌾 fenugreek aloo masala tamarind chutney **6**
- grilled mumbai toaster** 🌾 with tomato masala, amul cheese, minced onions & herbs **12** | + chicken ● **14**
- grilled chicken kebabs** ● tandoori spices with garlic, ginger & yogurt **20**
- chili chicken** ● tangy Indo-Chinese sauce, carrot mint slaw **15**
- seekh kebabs** ● lamb flavored with cardamom, clove, ginger & chili **20**
- pav bhaji | keema pav** ●🌾 seasonal vegetable sabzi or slow cooked keema with pan toasted buns **14** | **20**

THALIS

Thalis are available for dine-in only.

- vishnu** 🌿 beet soup, sesame saag, carrot poriyal, sabzi dal, dosa, potato cake **22**
- earth** saag, coconut stew, carrot poriyal, potato cake, naan 🌾 **26**
choice of butter chicken ● OR butter paneer
- texan** ● carrot poriyal, rajma, butter chicken, nihari, lamb chop, potato cake, garlic naan 🌾 **34**
- sunrise** fried egg*, sabzi dal, saag, potato cake, pondi salad, carrot paratha 🌾 **24**
choice of lamb keema ● (+5) OR chickpea tofu 🌿

Everything is vegetarian and gluten free unless noted:

- 🌿 = plant-exclusive | 🌾 = contains gluten
● = non-vegetarian | ▲ = dairy-free

SALADS & WRAPS

- pondicheri salad** 🌿 sprouted moong, greens, pickled carrots, sunflower/pumpkin seeds, currants, jaggery lime dressing **14**
- mushroom pear salad** 🌿 trevisio, spiced pecans, blueberries & mustard dressing **18**
- butter chicken salad** ● greens, garbanzo beans, chèvre, blueberries, almonds **18**
- frankies** a classic mumbai street wrap
carrot roti 🌿🌾 OR dosa wrap 🌿
side of desi fries 🌿 OR pondi salad 🌿 OR soup 🌿
- chickpea tofu** 🌿 with marinated cabbage & herbs **16**
- chicken** ● with cilantro, fenugreek, tomato & garam masala in egg*-washed wrap **18**

NEW & EXPERIMENTAL

- paneer bonda** crispy paneer & fenugreek fritters with fresh pomegranate chutney **15**
- pumpkin momos** 🌿🌾 herb chutney with pumpkin seed oil **15**
- coastal prawns** ●▲ butterflied & grilled with ocean masala & garlic **18**
- duck puff patties** ●🌾 with duck sayel masala, fig chutney **16**
- bone marrow** ●🌾 roasted in nihari with milk toast **16**

ENTREES

- chickpea tofu stew** 🌿 with green beans & brussels sprouts in empire masala | onion pilaf or naan 🌾 **18**
- saag** slow-cooked fresh spinach & greens | garlic naan 🌾 **18**
cooked with cream & ghee OR sesame cashew cream 🌿
with paneer OR chickpea tofu 🌿
- coconut stew** 🌿 South Indian inspired aromatic vegetable stew with lemongrass & ginger | onion pilaf or dosa **18**
+ chicken ● **22**
+ shrimp & fish ●▲ **28**
- prawn yetti stew** ●▲ specialty from Mangalore, caramelized onion & kokum stew | coconut utthapums **28**
- bengali fish** ●▲ mustard poppy seed sauce, brussels sprouts, pomegranate chutney | naan 🌾 **34**
- butter chicken** ● braised in creamy fenugreek, tomato & garam masala | onion pilaf or naan 🌾 **24**
- nihari** ●🌾 old Delhi specialty, unctuous beef & bone marrow stew with cloves, cardamom & cinnamon | garlic naan **30**
- lamb chops** ● grilled with bbq masala, carrot poriyal, boondi raita & naan 🌾
2 for **28** | 3 for **35**

SIDES

- desi fries 🌿 **8** | onion pilaf 🌿 **5** | **8** | carrot poriyal 🌿 **5**
potato cakes 🌿 **9** | naan 🌿🌾 **5** | garlic-herb naan 🌿🌾 **6**
carrot roti 🌿🌾 **4** | carrot paratha 🌾 **4**
sesame dosa 🌿 **8** | simple dosa 🌿 **8** + cheese **12**
rajma **8** | sambhar **7** | beet soup **10** | sabzi dal 🌿 **8**
grilled paneer **10** | grilled chicken ● **12** | lamb keema ● **14**

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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**

ice cream a scoop of malai | chikoo | pumpkin seed **6 | 10**

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**

apple pomegranate cobbler 🌾 with fresh cream **12**

ice cream pints to go homemade ice cream in our signature flavors **8**
malai | chocolate chili cookie dough 🌾 | bournvita | mango

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. ●

india1948

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!**

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!](https://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.

  @pondicheri | pondicheri.com