

PONDICHERI

Everything is vegetarian and gluten free unless noted: 🌱 = plant-exclusive | 🌾 = contains gluten | 🍷 = non-vegetarian

BREAKFAST

- 3 eggs** scrambled or fried* 7 | + masala 8
- breakfast frankie** masala eggs* wrap
choice of dosa OR carrot roti 🌾 8 | + lamb 🍷 11
- masala eggs** soft scramble* with vegetable masala
choice of greens OR carrot paratha 🌾 10 | + lamb 🍷 13
- railway omelet** "everything but the kitchen sink*"
choice of greens OR carrot roti 🌾 14 | + lamb 🍷 17
- dwaffle & eggs** fermented dosa waffle with plain soft-scramble*,
cilantro chutney 10
- french toast** 🌾 brioche with cardamom, chocolate & bananas 10
- coconut pancakes** almond and rice flour pancakes with
jaggery caramel, fresh fruit 12
- egg dosa** open face crêpe, spinach purée, eggs*, cheese,
tomato masala, sesame seeds 14
- green dosa** 🌱 sautéed greens, pumpkin seed chutney,
avocado masala 16
choice of sambhar 🌱 OR beet soup 🌱
- uppma & eggs** savory grits hash with sesame, vegetables,
two eggs*, cilantro chutney 12 | + lamb 🍷 15
- morning thali** uppma, sambhar, saag, potato cake, fried egg*,
carrot paratha 🌾 18
choice of chickfu 🌱 OR lamb keema 🍷

CURRIES

Quarts are available for take out only and do not include sides.

- aviyal** 🌱 vegetables in saffron, coconut, ginger & kari leaf sauce,
avocado, rice 15 | quart 36
- rajma & rice** 🌱 classic Punjabi red beans and roasted
cauliflower, rice 14 | quart 34
- stuffed mushroom** 🌱 🌾 portabello, cashew saag, black garbanzo,
beet, coconut & naan 22
- saag** slow-cooked fresh spinach & local greens
& carrot roti 🌾 16 | quart 40
choice of cream & ghee OR sesame cashew cream 🌱
choice of paneer OR chickfu 🌱
- chickfu curry** 🌱 chickfu smothered in empire masala,
rice 14 | quart 34
- patra fish** 🍷 Parsi specialty, local wild catch in green masala &
steamed in banana leaves, vegetable pilaf and roasted roots 28
- shrimp & uppma** 🍷 shrimp in tomato masala, with
savory corn grits 24
- butter chicken** 🍷 braised chicken in creamy fenugreek, tomato
& garam masala, raita, rice 18 | quart 45
- lamb keema** 🍷 🌾 minced leg of lamb in tomato cardamom yogurt
masala, braised wild mushrooms, naan 20 | quart 48
- kalonji lamb kebabs** 🍷 🌾 grilled with bbq masala*, eggplant raita,
rajma, tandoori rye roti 28
- oxtail nihari** 🍷 🌾 slow cooked stew with caramelized onions, ginger,
cardamom & cloves, tandoori rye roti 25

THALIS

Thalis are available for dine-in only.

- vishnu** 🌱 🌾 aviyaal, beet soup, sindhi dal, chili cauliflower,
sesame saag, carrot roti 20
- earth** 🌾 saag, rajma, tandoori rye roti 24
choice of butter paneer OR 🍷 butter chicken
- texan** 🌾 🍷 butter chicken, kalonji lamb kebab*, ghee mashed
potatoes, oxtail nihari, garlic herb naan 30
- tuk tuk** 🌾 greens, fries, fruit, naan, peanut butter cookie
[kids 12 & under] 15
choice of paneer kebabs OR 🍷 chicken

SNACKS, SALADS & SANDWICHES

- samosa** 5 (each)
🌱 🌾 pumpkin & hazelnut with tomato kasundi
🍷 🌾 chicken & black bean with cilantro chutney
- dal pakwan** 🌾 Sindhi classic, crispy bread, channa dal, chutneys 12
- pomegranate pani poori** 🌱 🌾 semolina puffs, pomegranate cumin
water with lentil vegetable filling 6 for 12 | 15 for 24
- sindhi pakora chaat** zucchini, carrots, pickled onions & local
greens in a crispy chickpea batter, chaat sauces 14
- chili lettuce wraps** Sichuan pepper peanut masala 14
choice of paneer OR chicken 🍷 OR chickfu 🌱 OR cauliflower 🌱
- momos** 🍷 🌾 Nepali chicken dumplings, coconut sesame broth 15
- madras chicken wings** 🍷 spicy wings, oven roasted with black
pepper, amchur, tamarind chutney, cumin yogurt 14
- coconut crab** 🍷 lump crab with coconut, ginger & tomato
masala, sesame dosa 20
- pondi salad** 🌱 sprouted moong, greens, pickled carrots, pumpkin
seeds, raisins, jaggery lime dressing 10
- mushroom salad** 🌱 wild mushrooms with BBQ masala, pine nuts,
greens, avocado masala, blueberries 16
- winter citrus salad** roasted endive, paneer, local citrus, pumpkin
seed oil & pomegranates 18
- butter chicken salad** 🍷 greens, black garbanzo, chèvre, sliced
almonds, butter chicken 16
- frankies** a classic mumbai street wrap
choice of dosa wrap 🌱 OR carrot roti 🌱 🌾
side choice of desi fries 🌱 OR pondi salad 🌱 OR soup 🌱
- chickfu** 🌱 roasted cauliflower, minced onion & ginger,
seared chickpea tofu 13
- chicken** 🍷 cilantro, fenugreek, tomato & garam masala
in egg-washed wrap 15
- 45 lamb burger** 🍷 🌾 beans, mushrooms, pickles & chutneys 17
side choice of desi fries 🌱 OR pondi salad 🌱 OR soup 🌱

ON THE SIDE

- potato cakes** 🌱 with tomato chutney 8
- chickfu** 🌱 seared chickpea cutlet with chaat masala 7
- grilled chicken** 🍷 chicken breast seasoned with ocean masala 10
- paneer** house-made spiced cheese 8
- citrus pilaf** 🌱 cardamom & mustard pop small 4 | large 7
- uppma** 🌱 savory corn grits hash 7
- beet soup** 🌱 topped with seed crumble 8
- sambhar** 🌱 south indian tomato lentil soup 6
- sindhi dal** 🌱 7 | **rajma** 🌱 7
- desi fries** 🌱 sweet potato fries dusted in chaat masala 7
- ghee mashed potatoes** 8
- kashmiri sauteed greens** 🌱 ginger & caramelized onions 8

BREADS

- dwaffle** served with ghee OR olive oil 🌱 5
- simple dosa** 🌱 eggplant pickle 6 | + cheese 9
- naan** 🌱 🌾 4 | garlic-herb 6
- carrot roti** 🌱 🌾 whole-wheat spiced flatbread (olive oil) 3
- carrot paratha** 🌾 whole-wheat spiced layered flatbread (ghee) 3
- tandoori rye roti** 🌱 🌾 multi-grain roti 4

 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.

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DESSERTS *Subject to limited availability*

- chai pie** 🌾 "Best Pie in Texas" chai custard pie, cookie crust, toasted spiced cashews **10**
- chocolate almond cake** olive oil cake with chocolate ganache **10**
- saffron cheesecake** 🌾 cardamom & almond crust **10**
- indika bread pudding** 🌾 dark Valrhona chocolate, cardamom creme **14**
- fruit & nut tart** 🌿 nut-date crust, cashew-based filling & fruit **10**
- dessert thali** 🌾 mawa cake, cafe annie brownie, Sindhi & rose laddu, chai pie bite, besan mithai & pondi bar **20**
- bournvita ice cream sandwich** 🌾 India's nostalgic Parle G biscuits with malted chocolate ice cream **8**
- kulfi** aromatic creamy traditional eggless ice cream from India with almonds & pistachios **8**

SMALL BITES

- mithai** chickpea fudge-like mithai made with ghee, cardamom, topped with sesame, pumpkin & poppy seeds **3**
- rose laddu** 🌿 coconut, cashew & rose bring vibrance to the traditional laddu **3**
- sindhi laddu** 🌾 the classic Sindhi laddu that was born in Karachi, Pakistan during pre-partition **3**
- crack ball** 🌾 house-made crunchy almond milk fudge, topped with dark chocolate **2**
- chai pie bite** 🌾 chai pie dipped in chocolate topped with masala cashews **4**

PONDICHERI
BAKE LAB

Check out our Bake Lab options upstairs!

WEEKDAY SPECIALS

Fried Chicken Tuesday ● 24

3 pieces of heritage chicken in yogurt masala, fried in ghee with chickpea batter. With pondi salad, chutneys and house pickles. Choice of dwaffle OR uppma.

Dosa Dreams Wednesday MKT

A weekly iteration of the glorious fermented rice & lentil crepe from South India.

Traveling Thursday MKT

After 11 years in business, we take our tastebuds around the world and embrace new foods & cultures!

Pickle Pizza Friday MKT

Weekly rotating seasonal naan pizzas. 🌾

WEEKEND SPECIALS

Vindaloo Rib Weekends ● serves 2 50

Whole Colorado lamb rib rack marinated in warm Goan spices, slow-roasted with tamarind. Served with pondi salad, desi fries & cheese uthappam.

Biryani Sunday MKT

Rooted in Persian cuisine, biryani is one of the most celebrated rice dishes in India. Prepared with a variety of meats and/or seasonal vegetables.

Araam Thali Sunday 20 | 25

Only available in-house

Luxurious thali with vegetable market curry, chole & fresh paneer bhatura & rose laddu. 🌾 Add lamb keema or butter chicken. ●

DATE NIGHT

Only for pre-order & take out.

vegetarian 🌿 OR **plant-based** 🌿🌿 serves 2
samosas, pondi salad, saag, aviyal, rice, garlic naan, choice of chai pie OR chocolate cake OR fruit & nut tart
75

non-vegetarian ● 🌿 serves 2
samosas, pondi salad, butter chicken, lamb kebabs, rice, garlic naan, choice of chai pie OR chocolate cake OR fruit & nut tart
85

CATERING

Visit our full catering menu at pondicheri.com

We offer an entirely separate catering menu from boxed lunches, private dinners to corporate breakfasts.

SHOP

Our retail space features hand-made scarves from India, brand apparel, natural beauty oils and of course, all the wonderful masalas, food kits and treats our guests have come to enjoy.

india1948

The food of India reflects millennia of glorious mingling of Indians, Persian, Mughal, British, Portuguese and French cuisines. What brings it together is the subtle but brilliant use of spices. We have racked our pantries to demystify the secrets of home and street cooking of India by crafting simple recipes that you can try at home. From curries to masalas to salads, we have it all! If cooking is what you love to do, try your hand at Indian. **India1948.com** is the perfect place to start!