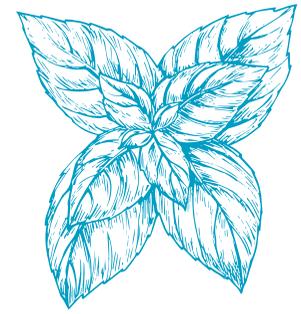


Brunch

we prepare our dishes with organic produce from local farms, sustainable seafood, and natural free-range poultry and meats whenever possible



Brunch Cocktails

- surya namaskar** fresh squeezed orange juice, pomegranate liqueur, sparkling wine 13
- 209 park** gin, fresh squeezed grapefruit, elderflower and grapefruit twist 14
- mirchi mary** vodka, special mix, lime, smoked jalapeño, olives, celery..13
- the 'Orange' one** - sparkling wine, aperol, angostura bitters, maraschino cherries 14
- satisfy** fresh caramelized peach, peche liqueur, sparkling wine 14

Beer

- draft**
- Amber Ale, Speakeasy 9
- Blond Ale 805, Firestone 9
- Lager, Trumer 8
- Fresh-Squeezed IPA, Deschutes 9
- bottle**
- Lager, Taj Mahal 6
- Pilsner, Stella Artois 6
- Lager, Kingfisher 6

Wines

	gl	btl
sparkling		
Mumm, Brut Prestige, Napa (187 ml)	15	—
Noirs, Gloria Ferrer, Sonoma (375 ml)	—	26
rosé		
Rosato, Calafuria, Italy	14	54
white		
Chardonnay, Farm, Napa	16	64
Chardonnay, Patz and Hall, Sonoma	19	76
Riesling, Chateau Montelena, Potter Vly20		80
Sancerre Blanc, Comte LaFond, France	20	80
Sauvignon Blanc, Groth, Napa	17	68
red		
Syrah, Summerland, Santa Ynez Valley	16	64
Malbec, Clos De Los Siete, Argentina	16	64
Pinot Noir, Route Stock 116, Sonoma	15	60
Pinot Noir, Belle Glos, Monterey	22	88
Cabernet Sauvignon, Justin, Paso Robles	20	80

Non-Alcoholic

- signature drinks**
- lemonade spritzer 8
- homemade ginger ale 9
- mango ginger-jito 10
- mint-cucumber cooler 9
- beverages**
- coke, diet coke 4
- mango lassi 5
- san pellegrino 500 ml 6
- assorted tea 4
- corkage: \$40 each (750 ml)
- after two: \$70 each (750 ml)

corkage \$40 each (750 ml)

after Two \$70 each (750 ml)

(n) – contains nuts • (g) – contains gluten •

20% Gratuity is added to parties of 5 or more



Share Plates

beets and berries salad (g) beets, berries, mandarins, almonds, snow of goat cheese and beet dressing 14

asparagus and nettle soup shallots, ginger, mint, finished with coconut milk 13

mangalore fried chicken lime-chili yoghurt, crispy chard, red onions and fennel 14

chutney prawn spiced prawns grilled, grandma's chutney, cucumber salad, cherry tomatoes 16

bombay sliders (g) spiced potato fritters, soft pav bread, tangy tamarind chutney, cilantro chutney, market salad 14

SIDES

papad	4
mint & tamarind	2
ghee & gun powder	2
raitha	3
coconut & tomato chutney	2

Mains

good ole idli (3 pcs) steamed rice cakes with sambhar and chutneys 16

dosa galette jidori egg, wild mushrooms and red onions 18

fava bean dosa fava beans, shallots, ginger and pea tendrils 18

seasonal uthappam sunchoke, sundried tomatoes, fingerling potatoes, fennel, red onions 17

genovese basil dosa basil chutney, ginger, garlic, cilantro, tamarind chutney, spiced potato masala hash 18

bollywood dosa spiced potato masala hash, "ghost chili" chutney spread 18

breakfast egg curry coconut, turmeric and black mustard, served with parotta 23

halibut tamarind curry potatoes, eggplant, madras shallots served with basmati rice 29

Cont....

malabar shrimp masala gulf shrimp, onions, fresh chilies, coriander masala blend, coconut rice 32

rasa chicken biryani organic chicken cooked in our masala blend with basmati rice flavored with mint and brown onions served with raitha and pickle 28

andhra chicken curry (n, g) bone off chicken, onion, ginger, poppy seeds, cashew nuts, cilantro, coconut milk, served with kerala paratha 29

butter chicken (n, g) marinated chicken, ginger, garlic, creamy tomato-fenugreek curry, kerala paratha 29

spring kofta and pea leaf curry (n, g) kohlrabi, english peas, carrots, mint, creamy pea leaf curry served with basmati rice 26

seasonal vegetable curry yellow squash, cauliflower, blue lake beans, red skin potatoes served with coconut rice .26

(n) – contains nuts • (g) – contains gluten • our kitchen uses the same utensils and equipment for processing dairy and nuts