



# Pondicheri

## breakfast all day

<b>almond roti frankie</b> [gf]	9
egg scramble, avocado masala	
<b>breakfast frankie</b>	7   + add lamb 10
masala eggs & cilantro chutney wrap	
<b>railway omelet</b>	10   + add lamb 13
everything but the kitchen sink   carrot roti or cucumber salad	
<b>egg bun</b>	8
fried egg, smoked salmon, scallion cream cheese, pickled onions & avocado	
<b>mumbai toaster</b>	6
fried egg & cheese	
<b>chocolate, orange &amp; spice bread roll</b>	5

## snacks, sandwiches & salads

<b>samosas</b>	5
VEG [v] with seasonal chutney	
NON-VEG with cumin yogurt	
<b>pav bhaji</b>	10
Mumbai street fav! vegetable masala bhaji   toasted pumpkin buns	
<b>avocado uttapam</b> [v][gf]	10   + smoked salmon 14
three rice, millet, lentil fermented pancakes, avocado masala & mango chutney	
<b>chili lettuce wraps</b> ✓	12
indo-chinese sichuan pepper peanut masala with choice of chickfu [v], paneer or chicken	
<b>madras chicken wings</b> [gf]	13
oven roasted with black pepper, sesame, amchur & tamarind chutney, cumin yogurt	
<b>kalonji lamb chops</b>	8 each   2 for 14   3 for 18
grilled with raita and eggplant pickle	
<b>frankies   desi fries or pondi salad</b>	
a classic mumbai street wrap, choice of almond roti [gf] [v] or carrot roti [v]	
<b>daily sabzi</b> [v] rotating seasonal vegetables	10
<b>chicken</b> cilantro, fenugreek, tomato & garam masala in egg washed wrap	12
<b>ghee burger</b>	10
ghee fried chicken breast, onion masala, mango chutney on a sweet potato bun   Desi fries	
<b>pondi salad</b> [gf] [v]	10   + chickfu 13   + chicken 14
sprouted moong, greens, pickled carrots, pumpkin seeds & raisins, jaggery lime dressing	
<b>chaat salad</b> [gf]	10   + chickfu 13   + chicken 14
lentil dumplings, greens, radishes, mango, cilantro, tamarind, & yogurt	

## curries

<b>daily khichri</b> ✓	10
changing mixture of rice and lentil stew with other grains, vegetables and spices	
<b>spring vegetable curry</b> [gf] [v]	12
seasonal vegetables in coconut, ginger kari leaf sauce   rice	
<b>mushroom masala mac'n cheese</b>	15
assorted local mushrooms in coconut ginger masala, raclette cheese	
<b>saag paneer</b> [gf]	15
slow cooked fresh spinach & mustard greens with roasted paneer   carrot roti	
<b>gulf coast seafood stew</b> [gf]	18
kerala inspired curry with tomato, coconut and black pepper   desi fries	
<b>butter chicken</b> [gf]	16
braised morsels of chicken in creamy fenugreek, tomato and garam masala   rice	
<b>lamb xacutti</b> [gf]	18
goa inspired lamb shank with chili, caramelized onions mushrooms and coconut   naan	

[gf] gluten free [v] vegan ✓ can be made vegan

Our kitchen is filled with nuts, flour, seeds, dairy, eggs & meat | Please inform us of any allergies!  
Consuming undercooked meats & seafood may increase risk of foodborne illness



# Pondicheri

---

## Sides

<b>potato cakes</b> [gf] [v] potato cakes   mango chutney	5
<b>smoked salmon</b> [gf] cured with gunpowder masala	8
<b>turmeric rice</b> [gf] [v]	sm3   lg 7
<b>daily sabzi</b>	5
<b>summer raita</b>	5
<b>desi fries</b> [gf] [v]	7
<b>naan</b>	4
<b>garlic herb naan</b>	6
<b>carrot paratha   roti</b> whole wheat layered flatbread	3
<b>onion cheese paratha</b>	8
<b>potato paratha</b>	8
<b>green uttapam</b> [3 pieces]	8

## From the Bake Lab

subject to limited availability \$5

<b>honey mesquite cake</b> [gf] mesquite flour cake with local honey & fruit
<b>carrot quinoa muffin</b> [gf] peanut butter, quinoa, beet & carrot
<b>rose ladoos</b> [gf] [v]
<b>sindhi ladoos</b> [contains almonds]
<b>besan mithai</b> [gf] chickpea fudge flavored with cardamom, sprinkled with seeds
<b>crackball</b> crunchy caramel milk fudge rolled in chocolate
<b>chocolate chili</b> [contains almonds]
<b>coconut mint</b> [contains almonds]
<b>elephant</b> [contains peanuts]
<b>texas mesquite</b> [gf] [contains pecans]
<b>chocolate hazelnut basil</b> [gf]
<b>ginger cloud</b> [v]
<b>cafe annie brownie</b> [gf] [contains walnuts]
<b>cardamom   mint moringa   masala cookies</b>
<b>chai pie</b>
<b>jaggery caramel cake</b>

## Pantry & Freezer

<b>sindhi dal kit</b> ingredient kit for preparing our classic braised lentil dish [serves 4]	6
<b>kichiri kit</b> ingredient kit for preparing a traditional peasant rice and lentil stew [serves 4]	7
<b>masala popcorn kit</b> ingredient kit for preparing a heirloom popcorn with a kick of spice [serves 4]	5
<b>chole kit</b> ingredient kit for a channa masla also know as garbanzo curry [serves 4]	7
<b>turmeric rice kit</b> ingredient kit for long grain, aromatic basmati rice [serves 4]	5
<b>empire masala</b> plant based creamy, tomato fenugreek sauce for adding flavor to any dish [16 oz.]	10
<b>BBQ masala</b> [16 oz.]	14
<b>dry masala spices</b> garam masala, pop masala, curry masala, chaat, masala, chai masla [3.5 oz.]	12   2 for 20
<b>ghee</b> [16 oz.] India's golden elixir, a.k.a clarified butter!	8
<b>pickles</b> eggplant pickle, mango pickle, apple pickle, garlic pickle, fennel pickle [8 oz.]	7
<b>chutneys</b> [gf] mango chutney, turmeric honey, bengali mustard [8 oz.]	8
<b>frozen duck samosas</b> packaged prepared samosa to enjoy at home [6 pieces]	12
<b>paratha pack</b> whole wheat layered flat bread [2 pieces]	4
<b>chickfu</b> [gf] [v] frozen chickpea cutlet to grill, fry, bake or saute with your favorite dishes at home	5