Pondicheri

breakfast

pumpkin chai oats [gf] [v] steel-cut with pumpkin, cardamom, jaggery & almonds **l seed crumble & blueberries** 9

3 eggs [gf] scrambled, fried, or masala style* 6 **l + masala** 8

breakfast frankie masala eggs* wrap **l choice of dosa** [gf] **OR carrot roti** 8 **l + lamb** 10

masala eggs soft scramble* with vegetable masala **l choice of carrot paratha OR greens** 10 **l + lamb** 13

railway omelet "everything but the kitchen sink"* **l choice of carrot roti OR greens** 10 **l + lamb** 13

dwaffle & eggs [gf] fermented dosa waffle with plain soft-scramble* & green masala 10

french toast brioche with nutella & cardamom **l fresh fruit** 10

coconut pancakes [gf] almond rice flour pancakes with jaggery caramel **l fresh fruit** 12

egg dosa [gf] open face crêpe smeared with spinach purée, eggs*, cheese, tomato masala & sesame seeds 12

green dosa [gf] [v] sautéed greens, pumpkin seed chutney, avocado masala **l soup** 14

uppma & eggs [gf] savory grits hash with sesame, vegetables & two eggs* **l cilantro chutney** 10 **l + lamb** 15

morning thali **VEG** chickfu **l** **NON-VEG** lamb keema, chai oats, sambhar, saag, potato cake, fried egg* & carrot paratha. 15

snacks, salads & sandwiches

samosa 5

VEG sweet potato herb with yogurt & cilantro chutney **l** **[V]** lentil & cashew with empire masala

pomegranate pani poori [v] semolina puffs, pomegranate cumin broth with lentil vegetable filling 10

sindhi pakora chaat ✓[gf] cauliflower, carrots & local greens in a crispy chickpea batter **l chaat sauces** 14

chili lettuce wraps ✓[gf] Sichuan pepper peanut masala with **choice of paneer l chicken l chickfu** [v] **l cauliflower** [v] 12

momos Nepali chicken dumplings in a coconut ginger broth with chili oil 14

onion cheese paratha with tomato chutney 10

madras chicken wings [gf] oven roasted with black pepper, amchur, tamarind chutney & cumin yogurt 14

coastal mussels [gf] roasted with coconut herb masala* 16

coconut crab [gf] lump crab with coconut, ginger & tomato masala **l sesame dosa** 18

pondi salad [gf] [v] sprouted moong, greens, pickled carrots, pumpkin seeds & raisins **l jaggery dressing** 10

mushroom salad [gf] [v] wild mushrooms with BBQ masala, pine nuts, greens, avocado masala & blueberries 14

butter chicken salad [gf] greens, black garbanzo, chèvre & sliced almonds with butter chicken 15

frankies l side choice of: desi fries l pondi salad l soup

a classic mumbai street wrap, **choice of dosa wrap** [gf] [v] **OR carrot roti** [v]

cauliflower & chickfu [v] green masala cauliflower, minced onion & ginger, seared chickpea tofu 12

chicken cilantro, fenugreek, tomato & garam masala in egg-washed wrap 14

ghee burger l side choice of: desi fries l pondi salad l soup 15 **l lamb** 17

choice of: ghee fried chicken l paneer l lamb with pickles, chutneys, herbs & masalas

curries quarts are available for take out only & do not include sides

aviyal [gf] [v] vegetables in coconut, ginger and kari leaf sauce **l avocado masala & turmeric rice** 14 **l quart** 32

green masala cauliflower [gf] [v] braised with herbs **l quinoa pilaf** 15

stuffed mushroom [v] portabello, cashew saag, black garbanzo, beet & coconut **l smoked eggplant & naan** 22

saag✓ slow-cooked fresh spinach & local greens with roasted butternut squash **l carrot roti** [v] 16 **l quart** 40
choice of: cream & ghee OR sesame cashew cream [v]

chickfu curry [gf] [v] chickfu smothered in empire masala & crispy okra **l turmeric rice** 14 **quart** 32

shrimp & uppma [gf] seared with caramelized onions, tomato, herbs & spices **l savory corn grits hash & crispy okra** 18

kerala scallops stewed in peanuts, coconut, tamarind & ginger **l endive slaw & turmeric rice** 30

butter chicken [gf] braised chicken in creamy fenugreek, tomato & garam masala **l cucumber raita & turmeric rice** 17 **l quart** 40

lamb keema minced lamb leg in tomato cardamom yogurt masala **l braised wild mushrooms & naan** 20 **l quart** 40

kalonji lamb chops* grilled with bbq masala **l ghee mashed potatoes, sautéed greens & naan** 2 for 22 **l** 3 for 30

thalis *thalis are available for dine in only*

vishnu [v] green masala cauliflower, beet soup, smoked eggplant, saag sesame cutlet & carrot roti 18

earth **VEG** paneer masala **l** **NON-VEG** butter chicken, saag, Sindhi dal, crispy okra & naan 22

texan butter chicken, kalonji lamb chop*, ghee mashed potatoes, lamb keema, smoked eggplant & garlic naan 28

tuk tuk **VEG** paneer kebabs **l** **NON-VEG** chicken, greens, fries, fruit, naan & peanut butter elephant cookie **[kids 12 & under]** 14

on the side

potato cakes [gf] [v] with tomato chutney 7

chickfu [gf] [v] seared chickpea cutlet with chaat masala 7

grilled chicken [gf] chicken breast seasoned with ocean masala 8

grilled paneer [gf] house-made spiced cheese 7

dwaffle [gf] ✓ served with ghee OR olive oil 5

turmeric rice [gf] [v] cumin seed pop sm 4 **l** Lg 7

uppma [gf] [v] savory corn grits hash 7

beet soup [gf] [v] topped with seed crumble 7

sindhi dal[gf] [v] slow-cooked with ginger, chili oil & tomato 7

desi fries [gf] [v] sweet potato fries dusted in chaat masala 7

naan [v] **l garlic herb naan** [v] 4 **l** 6

carrot paratha whole-wheat spiced layered flatbread (ghee) 3

carrot roti [v] whole-wheat spiced flatbread (olive oil) 3

ghee mashed potatoes [gf] 8

simple dosa [gf] [v] pumpkin seed chutney 5

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

Our kitchen is filled with nuts, flour, seeds, dairy, eggs & meat l Please inform us of any allergies!

***Consuming undercooked meats & seafood may increase risk of food borne illness.**

No split checks l 18% gratuity is added for parties of 5 or more

Pondicheri

Desserts

subject to limited availability

chai pie 'Best Pie in Texas' chai custard pie with cookie crust & toasted spiced cashews **8**

chocolate almond cake [gf] olive oil almond flour cake with chocolate ganache **10**

jaggery date cake [gf] served warm with seasonal fall fruit & jaggery caramel **10**

seasonal vegan cheesecake [gf] [v] nut date crust, cashew-based filling & locally sourced toppings **10**

bournvita ice cream sandwich India's nostalgic Parle G biscuits with malted chocolate ice cream **8**

kulfi [gf] aromatic creamy traditional eggless ice cream from India with almonds & pistachios **8**

Small Bites

mithai [gf] chickpea fudge-like mithai made with ghee, cardamom & topped with sesame, pumpkin & poppy seeds **3**

rose laddu [gf] [v] 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 sweet house-made, crunchy almond milk fudge topped with dark chocolate **2**

Check out our Bake Lab options!

Now you can order pantry items & more online at Pondishop.com

Weekly Specials

Fried Chicken Tuesday [gf] **24**

Heritage Chicken (three pieces) - brined & marinated in yogurt masala then fried in ghee in a crispy chickpea batter, accompanied by pondi salad, chutneys, tamarind dipping sauce & house pickles, with your choice of dwaffle or uppma.

Dosa Dreams Wednesday MKT

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

Throwback Thursday MKT

After 10 years in business, we reminiscence by featuring old favorites from Indika & our earlier days!

Pickle Pizza Friday MKT

Weekly rotating seasonal naan pizzas. Veg & Non-veg options available.

Weekends

Vindaloo Rib Weekends [gf] **50 (serves 2)**

Whole Colorado lamb rib rack marinated in warm Goan spices slow roasted with tamarind. Served with pondi salad, desi fries, spiced okra, lamb dipping sauce & cheese uttapum.

Biryani Sunday MKT

Rooted in Persian cuisine, biryani is one of the most celebrated rice dishes in India & can be prepared with a variety of meats & vegetables.

Araam Thali Sunday [v] **17 I 22**

Luxurious thali with vegetable market curry, herb pooris, Sindhi dal, okra & rose laddu. Add lamb keema or butter chicken. Plan on a nap afterwards! (Only available in house.)

Packaged Meals

only for pre-order & take out

Date Night (serves 2)

non-veg: 80 I w/ bottle of wine 105

samosas, pondi salad, butter chicken , lamb chops, rice, garlic naan & chai pie OR chocolate cake

vegetarian: 70 I w/ bottle of wine 95

samosas, pondi salad, saag butternut, aviyal, rice, garlic naan & chai pie OR chocolate cake

Wines: sparkling, rosé, white & red

Game Night Package (serves 2)

3 kalonji lamb chops, 10 madras wings, desi fries, Sindhi dal, naan pizza & raita

[allow up to an hour for preparation] **50**

visit our full catering menu at pondicheri.com

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

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

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Call or Order Online Iwww.pondicheri.com I 713.522.2022 I 2800 Kirby Drive, Suite B240, Houston Texas 77098

india1948.com for India inspired recipes! Pondicheri.com