

Pondi Bake Lab & Shop



the essential menu

From the kitchen

egg toast ranch raita & fried eggs sourdough OR chickpea chilla [gf]	10
reishi toast sourdough topped with dried & seared wild mushrooms, gruyere, apple pickle & herbs	12
avocado toast [v] avocado masala with herbs, fruit & spices sourdough OR chickpea chilla [gf]	10
almond roti frankie [gf] egg cheese scramble with avocado masala herb salad	10
bombay benedict* brioche with pav bhaji masala topped with poached eggs pickled hollandaise	15
chaat chips [gf] [v] with cashew sesame dip	7
pav bhaji Mumbai street fav! vegetable masaha bhaji toasted pumpkin buns	8
chickpea chilla [gf] [v] topped with eggplant masala, olive oil, vegetables & fresh herbs	10
warm pressed sandwich chicken or saffron paneer lettuce & tomatoes with apple pickle choice of: soup herb salad chaat chips	12
masala mac 'n cheese creamy tomato and coconut sauce with melted gruyere herb salad	12 + black truffle 22
khichri & soup [gf] [v] butternut lentil soup with tapioca khichri, peanuts, coconut & lime	12
+ add fried egg 2 + add cheese 2 + add avocado 2 + cup of soup 5	

Cold Beverages & Juice

rose lassi yogurt, rose, hibiscus & cardamom	4
golden lemonade ginger & turmeric	4
almond masala chai ginger, mint, warm spices	6
laal juice carrot, orange, turmeric, ginger & beet	7
hari juice apple, ginger, spinach and cilantro	7
naka juice apple, celery, cucumber, lauki, ginger and mint	7
merzi juice pick 4 fruits or vegetables to make your own combo	7

Coffee & Tea

espresso americano	3
cappuccino	3.5
pondi latte	4.5
latte	4
drip coffee	2.5
iced coffee	4
masala chai ginger, mint, warm spices	4
almond masala chai ginger, mint, warm spices (allow 5 minutes)	6
masala milk choice of milk (whole, oat or almond milk) sweetened, spiced & adaptogen infused	4
*arose rose, hibiscus, pink peppercorn & arjuna	
*golden saffron, turmeric, cardamom, ashwagandha, triphala, orange blossom	
ananda tisane herbs, spices and roots for health and bliss	3
iced tea assam tea with cinnamon	3

Beer & Wine

seasonal canned beer rotating seasonal selection	5
lorenza sparkling rose wine [California]	8
tangent sauvignon blanc wine [California]	10
autumn sangria chilled red wine sangria with fruit, herbs & spices	8
mimosa fresh squeezed OJ	glass 8 pitcher 25

[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 food borne illness

Pondi Bake Lab & Shop

pantry & shop menu



From the Bake Lab

cumin cheese bun [gf] tapioca flour with Blue Heron feta cheese bun scented with cumin	3
carrot quinoa muffin [gf] peanut butter, quinoa, beet & carrot	4
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 frosting	8
avocado key lime tart [gf] [v] nut date crust, avocado coconut filing & coconut cream	8

Cookies & Sweets

chocolate chili oatmeal cookie with dark chocolate, spiced walnuts and chili	3
coconut mint oatmeal cookie with dark chocolate, almonds, fresh mint & coconut	3
texas mesquite [gf] soft cookie with mesquite, pecans and dark chocolate	3
lemon square [gf] [v] soft almond cookie made with avocado and fresh lemon	3
chocolate lavender [v] soft olive oil lavender scented cookie with chocolate	3
madeleine [gf] buttery almond and coconut cake scented with rosemary and bergamot	3
double chocolate hazelnut [gf] soft cookie with cocoa powder, basil, hazelnuts & dark chocolate	3
ginger heart [v] soft gingerbread with olive oil, pumpkin puree and warm spices	3
rose ladoos [gf] [v] fresh coconut, rose & cardamom balls rolled in dried rose petals	3
sindhi ladoos traditional sweet balls made with ghee, almonds and spices	3

Pondicheri in your kitchen

Recipe Kits

dal kit ingredient kit for preparing our classic braised lentil dish [serves 4]	7
khichri kit ingredient kit for preparing a traditional peasant rice and lentil stew [serves 4]	7
roti kit ingredient kit for preparing a whole wheat flatbread [serves 4]	7
chole kit ingredient kit for a channa masala also know as garbanzo curry [serves 4]	7
turmeric rice kit ingredient kit for long grain, aromatic basmati rice [serves 4]	7

Condiments

empire masala [gf] [v] plant based creamy, tomato fenugreek sauce for adding flavor to any dish [16 oz.]	10
everyday masala [gf] [v] chunky shallot, onion, garlic, kari leaves, ginger, mustard, jaggery and mace [16 oz.]	12
BBQ masala [gf] [v] dark rich masala marinade with tamarind, caramelized onions, sweet potato and warm spices [16 oz.]	14
tomato masala [gf] [v] local heirloom tomatoes slow stewed with olive oil, cumin seeds, onions, garlic and spices [16 oz.]	12
eggplant masala [gf] [v] local heirloom eggplants smoked, fried, stewed with olive oil, fenugreek, garlic & spices [16 oz.]	12
ghee [gf] India's golden elixir, a.k.a clarified butter! [16 oz.]	10
chutneys [gf] [v] mango chutney, [gf] turmeric honey [8 oz.]	8
apple pickle [gf] [v] sun dried Granny Smith apple c pickled with mustard, fenugreek, fennel, jaggery & chili [8 oz.]	7
masala tins [gf] [v] garam, pop, curry, chaat, chai, coffee, ocean, BBQ [3.5 oz.]	12 2 for 20

Frozen

frozen naan pack frozen packaged naan to enjoy at home [2 pieces]	5
frozen paratha pack frozen whole wheat flat bread with grated carrots, fenugreek and coriander [2 pieces]	5
frozen chickfu [gf] [v] frozen chickpea cutlet to grill, fry, bake or sauté with your favorite dishes at home	5
ice cream limited availability	12 oz 5



Queen Scarves Collection

Check out our in house collection of hand made scarves from Gujarat, India



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