

PAPER
DOSA

TASTING MENU

Per Person 35 | Wine Pairing 15

choose one item per course

- 1 -

Asparagus Soup
Spicy Mango Salad
Spinach and Onion Pakora
Chennai Chicken

Tikves Rkaciteli or Gruet Pinot Noir

- 2 -

Farmers Market Uttapam
Spicy Basil Dosa
Collards and Sweet Peppers Dosa
Paneer and Peas Dosa

Molitor Riesling or Doña Paula Malbec

- 3 -

Vegetable Curry
Prawn Moilee
Chettinad Lamb Pepper Fry
Bangalore Chicken Curry

Charles Krug Sauvignon Blanc or Ontañon Ecológico Rioja

STARTERS

8 **Asparagus Soup**

Fresh asparagus with Thai chiles, shallots, leeks and coconut milk - **GF / Vegan**

5 **Rasam**

Also known as fire broth, this tasty soup is made with blended lentils, cilantro, tomatoes and spices - **GF / Vegan**

8 **Vada Sambar**

Sambar, a blended lentil and vegetable stew served with vadas, a doughnut shaped lentil fritter made with ginger, green chiles and spices - **GF / Vegan**

9 **Dahi Vada**

Vadas, a doughnut shaped lentil fritter served with a beautiful display of spiced yogurt, tamarind chutney and mint chutney - **GF**

9 **Chennai Chicken**

Fried natural chicken marinated in yogurt and spices served with raitha - **GF**

8.5 **Spinach and Onion Pakora**

(South Indian Onion Rings) Fresh spinach, red onions and jalapeños, battered in spiced rice flour, flash fried and served with eggplant chutney - **GF / Vegan**

9.5 **Cashew Calamari**

Calamari sauteed in a cashew nut based curry served with greens - **GF**

8 **Bhel Puri**

A North Indian chat made of puffed rice, mango, onion, cilantro and tomato and tossed in tamarind and mint chutney

SALADS

9 **Spicy Mango Salad**

Chile dusted ripe mango with toasted walnuts, goat cheese and watermelon radishes over artisan lettuces with a sweet cilantro dressing - **GF**

9 **Spicy Slaw Salad**

Carrots, fennel and purple cabbage tossed in a jalapeño tamarind dressing and topped with cashews - **GF / Vegan**

WEEKLY SPECIAL

Please ask your waiter about today's special (Tuesday—Thursday only).

DOSAS

A thin South Indian crepe made from a fermented rice and lentil batter. Served with sambar and coconut and tomato chutneys. All dosas are gluten free and can be made vegan without ghee.

Classic Masala	10	White Truffle Masala	11
A dosa filled with masala (potatoes blended with turmeric, caramelized onions, whole red chiles, mustard seeds and cashews) - GF		A dosa filled with masala flavored with white truffle oil - GF	
Paper Dosa	11	Green Chile Cheese	10
A large, paper thin crispy dosa served with masala on the side - GF		A dosa filled with three cheeses and NM chile - GF	
Paneer and Peas	11	Lamb Keema	13
A dosa filled with paneer tossed in spices, served with peas and cilantro - GF		A dosa served with a side of local spiced ground lamb cooked with tomatoes and onions. A crowd favorite! - GF	
Collards and Sweet Pepper	11	Spicy Basil	11
A dosa filled with sauteed and spiced collard greens, fresh sweet peppers and a thin layer of potato masala - GF		Basil cooked with cashews, cilantro, chiles and ginger spread inside the dosa, topped with potato masala - GF	
		Kid's Cheese	5
		A South Indian grilled cheese. Sides not included. - GF	

UTTAPAM

A South Indian "pancake" made from a fermented rice and lentil dosa batter—thicker and smaller than dosas with the ingredients cooked into the batter. Served with sambar and coconut and tomato chutneys. All uttapams are gluten free and can be made vegan without ghee.

Farmers Market Uttapam	12	Chile Cilantro	11
Cooked with chef's selection of seasonal vegetables - GF		Cooked with thai green chiles, red onions and cilantro - GF	
Masala	11	Paneer and Peas	11
Cooked with potato, caramelized onion, chile masala - GF		With housemade farmer's cheese and fresh peas - GF	

CURRIES

All curries are served with basmati rice.

Spring Vegetable Curry	15	Chettinad Lamb Pepper Fry	19
Parsnips, new potatoes, peas, cauliflower and carrots in coconut and tomato based curry - GF / Vegan		Sustainable lamb slow cooked with dry-roasted garam masala and finished with freshly ground peppercorns - GF	
Prawn Moilee	18	Bangalore Chicken Curry	16
Flash fried prawns cooked in a yellow coconut curry with fenugreek, ginger, garlic and spices. - GF		A mouthwatering traditional Bengaluru curry cooked with garam masala, tomato, onion and coconut milk - GF	

SIDES

- 4 **Raitha**
Spiced yogurt with carrot and cucumber
- 1 **Homemade Lemon Pickle**
Salt cured lemons tossed with red chile and spices
- 1.5 **Mango Habanero Chutney**
- 5 **Chutney Sampler**
Mint, tamarind, roasted garlic and chile, eggplant, and basil
- 1 **Single Chutney**
Mint, tamarind, coconut, tomato, basil, roasted garlic and chile or eggplant
- 4 **Coconut Rice**
- 2.5 **Plain Basmati Rice**
- 3.5 **Dosa Side**
- 3.5 **Uttapam Side**

DESSERTS

- 5 **Rasmalai**
Two patties of fresh farmer's cheese soaked in sweet cream, rosewater, cardamom and garnished with pistachios and dried rose petals - GF
- 7.5 **Passion Fruit Custard**
A cool, tangy custard topped with warm coconut milk tapioca prayasam - GF
- 4 **Gulab Jamun**
A warm, lightly fried doughnut hole served in a cardamom simple syrup

DRINKS

- 4 **Mango Lassi**
- 6 **Pineapple Guava Soda with Mint and Ginger**
- 5 **Spicy Ginger Soda**
- 3 **Lemon Soda (sweet or salty)**
- 2 **Iced Tea (green or herbal)**
- 2.25 **Soda (Coke, Sprite or ginger ale)**
- 3 **South Indian Chai (hot or cold)**
- 2.5 **Organic Aroma Coffee**



Water filtered by
Good Water Company

**We use rice bran oil for all fried dishes*