

PAPER
DOSA

TASTING MENU

Per Person 35 | Wine Pairing 15

choose one item per course

- 1 -

Curry Leaf Corn Soup
Peach and Avocado Salad
Kale and Onion Pakora
Chennai Chicken

L'Oiseau d'Or Muscadet or Sokol Blosser Pinot Noir

- 2 -

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

Château Belá Riesling or Doña Paula Malbec

- 3 -

Vegetable Curry
Prawn Moilee
Chettinad Lamb Pepper Fry
Kovai Chicken Curry

Charles Krug Sauvignon Blanc or Ontañon Ecológico Rioja

STARTERS

9 **Curry Leaf Corn Soup**

Sweet corn with coconut milk, thai chiles, leeks and spices - **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**

9 **Kale and Onion Pakora**

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

12 **Scallops and Lotus Root**

Scallops with lotus root, red pepper coulis and cilantro and maple sauce - **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 **Peach and Avocado Salad**

Fresh peaches and avocados tossed in a peach cilantro dressing on a bed of artisan and butter lettuces and topped with pumpkin seeds - **GF**

10 **Watermelon and Paneer Salad**

Fresh, cool watermelon and hot, crispy paneer tossed in a spicy watermelon dressing and served on a bed of baby spinach and sprouted mung beans - **GF**

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.

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| 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, Sweet Corn & Peppers | 11 | Spicy Basil | 11 |
| A dosa filled with sauteed and spiced collard greens, fresh corn, 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 | |
| | | Kids' 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.

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| 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.

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| Summer Vegetable Curry | 15 | Chettinad Lamb Pepper Fry | 20 |
| Summer squash, potato, cauliflower, green beans and carrots in coconut-tomato based curry - GF / Vegan | | Sustainable lamb slow cooked with dry-roasted garam masala and finished with freshly ground peppercorns - GF | |
| Prawn Moilee | 18 | Kovai Chicken Curry | 17 |
| Flash fried prawns cooked in a yellow coconut curry with fenugreek, ginger, garlic and spices. - GF | | Authentic Tamil-style chicken curry with fresh coconut, fennel, coriander, cumin and white poppy seeds - 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 or 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**
- 7 **South Indian Monsoon**
- 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*