



TASTING MENU

Per Person 35 | Wine Pairing 15

Choose one item per course

- 1 -

Curried Butternut Squash Soup
Pear Salad
Chile and Onion Pakora
Chennai Chicken

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

- 2 -

Farmers Market Uttapam
Spicy Basil Dosa
Spinach Fennel Dosa
Mushroom Medley Uttapam

Château Belá Riesling or Doña Paula Malbec

- 3 -

Vegetable Curry
Prawn Moilee
Chettinad Lamb Pepper Fry
Milagu Chicken cCurry

Charles Krug Sauvignon Blanc or Ontañon Ecológico Rioja

STARTERS

- 9 **Curried Butternut Squash Soup**
Fresh butternut squash sauteed in ground spices and cooked in 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**
- 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 **Chile Onion Pakora**
(*South Indian Onion Rings*) Red onions and jalapeños, battered in spiced rice flour, flash fried and served with eggplant chutney - **GF**
- 10 **Cashew Calamari**
Calamari sauteed in a cashew nut based curry served with mini uttappam - **GF**
- 9 **Bombay Sliders**
Traditionally known as Vada Pav, spicy potato topped with caramelized onions, mint and tamarind chutney in between a soft slider bun with gunpowder on the side

SALADS

- 9 **Pear Salad**
goat cheese pistachio /watermelon radish/pomegranates sweet cilantro dressing. Ripe chile dusted pears with crispy pistachios and goat cheese clusters and zesty chicory lettuces tossed in a sweet cilantro dressing
- 9 **Roasted Beet Salad**
Roasted beets , fresh fennel, mandarins and pecans tossed in a spiced mandarin dressing - **GF / Vegan**

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 chilies, 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 monterey jack, cheddar cheese and New Mexico green 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 | |
| Spinach Fennel Dosa | 11 | Spicy Basil | 11 |
| Dosa filled with Spinach and Fennel cooked in spices - 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.

- | | | | |
|------------------------------------------------------------|----|------------------------------------------------------------------------------------------------|----|
| Farmers Market Uttapam | 12 | Chile Cilantro | 10 |
| Cooked with chef’s selection of seasonal vegetables - GF | | Cooked with thai green chilies, red onions and cilantro - GF | |
| Masala | 11 | Mushroom Medley Uttapam | 13 |
| Cooked with potato, carmelized onion and chile masala - GF | | Cooked with sauteed bunapi, king trumpet, kind oyster, bunashimeji, and maitake mushrooms - GF | |

CURRIES

All curries are served with basmati rice

- | | | | |
|------------------------------------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------------------|----|
| Fall Vegetable Curry | 15 | Chettinad Lamb Pepper Fry | 20 |
| Butternut squash, Parsnip, cauliflower and green beans cooked in a coconut milk 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 | Milagu Chicken Curry | 17 |
| Flash fried prawns cooked in a yellow coconut curry with fenugreek, ginger, garlic and spices - GF | | Authentic Chettinad Pepper Chicken Curry cooked with fennel seeds, curry leaves, and peppercorn - 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**
Sweet onion, mint, tamarind, eggplant, and lemon pickle
- 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 Uttapam Side**

DESSERTS

- 5 **Rasmalai**
Two paddys of fresh farmer cheese soaked in sweet cream, rosewater, cardamom and garnished with pistachios and dried rose pedals - GF
- 7 **Carrot Halwa**
fresh carrots cooked down with raisins, cashew nuts and cardamom served on top of vermicelli payasam
- 4 **Gulab Jamun**
A warm and lightly fried doughnut hole served in a cardamon simple syrup
- 4 **Popsicles**
We collaborated with Paleteria Oasis to come up with some fun and delicious flavors. Ask your server what we have tonight! - GF

DRINKS

- 4 **Mango Lassi**
- 5 **Spicy Ginger Soda**
- 3 **Lemon Soda (sweet or salty)**
- 2 **Ice 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