

PAPER
DOSA

TASTING MENU

Per Person 35 | Wine Pairing 15

choose one item per course

- 1 -

Cumin Beet Soup
Spicy Mango Salad
Chile Onion Pakora
Chennai Chicken

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

- 2 -

Sunchoke Uttapam
Spicy Basil Dosa
Spinach and Fennel Dosa
Mushroom Medley Uttapam

Château Belá Riesling or Doña Paula Malbec

- 3 -

Vegetable Curry
Prawn Moilee
Chettinad Lamb Pepper Fry
Bangalore Chicken Curry

Pierre Chainier 1749 Sauvignon Blanc or Ontañon Ecológico Rioja

STARTERS

- 8 **Cumin Beet Soup**
Fresh beets with cumin and thyme, served with crème fraîche - **GF**

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

- 10 **Cashew Calamari**
Calamari sauteed in a cashew based curry and served with mini uttapam - **GF**

- 9 **Bhel Puri**
A North Indian chat of puffed rice, mango, onion, cilantro and tomato tossed in tamarind and mint chutney

- 7 **Pappadum with Chutneys**
A lentil cracker with a variety of house-made chutneys

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 **Kale and Mung Sprout Salad**
Fresh kale and sprouted mung beans tossed in a bright lemon vinaigrette and topped with pomegranate seeds - **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 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	
Spinach and Fennel	11	Spicy Basil	11
A dosa filled with sauteed and spiced spinach and fennel - GF		Basil cooked with cashews, cilantro, chiles and ginger spread inside the dosa, topped with potato masala - GF	
		Ghee and Gunpowder Roast	11
		Ghee roasted dosa dusted with gunpowder - 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.

Sunchoke	13	Chile Cilantro	11
Cooked with fresh sunchoke and South Indian spices - GF		Cooked with thai green chiles, red onions and cilantro - GF	
Masala	11	Mushroom Medley	13
Cooked with potato, caramelized onion, chile masala - GF		Cooked with sauteed bunapi, king trumpet, king oyster, bunashimeji, and maitake mushrooms - GF	

CURRIES

All curries are served with basmati rice.

Winter Vegetable Curry	15	Chettinad Lamb Pepper Fry	20
Sweet potato, cauliflower, fingerling potatoes, parsnips, green beans in a coconut and tomato 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	17
Flash fried prawns cooked in a yellow coconut curry with fenugreek, ginger, garlic and spices - GF		This mouthwatering traditional curry is cooked with fresh garam masala, tomatoes, bell peppers, 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 red chile, eggplant, and basil
- 1 **Single Chutney**
Mint, tamarind, coconut, tomato, basil, roasted garlic red 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
- 4 **Popsicles!**
We've collaborated with Paleteria Oasis on some fun flavors. Ask what we have tonight! - **GF**

DRINKS

- 4 **Mango Lassi**
- 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*