

chai pani



Indian Street Food

CHAAT

Brightly flavored snacks served by street vendors all over India.

BHEL PURI \$7.99 (vegan)

Tangy, crunchy, sweet, and spicy - an Indian street food classic. Puffed rice, flour crisps (puris), crunchy chickpea noodles (sev), roasted lentils (chana daal), cilantro, and onions tossed with tamarind, garlic, and green chutneys.

CORN BHEL \$9.99 (vegan)

Fresh-roasted corn, cucumber, cilantro, mint, tomato, onions, and fresh corn poha (Indian corn flakes) tossed with our cumin-lime dressing.

SEV POTATO DAHI PURI (SPDP) \$7.99 (vegetarian)

Savory puffed flour crisps (puris) stuffed with potatoes, onions, cilantro, and crunchy chickpea noodles (sev), with sweet yogurt, and tamarind & green chutneys. Finger lickin' good.

SWEET POTATO RAGDA \$9.99 (vegan)

Roasted sweet potato over warm ragda (yellow pea stew) with green chutney, garlic chutney, pomegranate, and papadum chips.

SAMOSAS CHAAT \$10.99 (vegetarian)

Scratch-made, flaky pastries (2) stuffed with savory & spicy cumin-scented potatoes. Served on spicy garbanzo bean stew topped with sweet yogurt and tamarind & green chutneys.

MATCHSTICK OKRA FRIES \$8.99 (vegan)

Julienned okra fries tossed with salt & seasoning. Okra like you've never had it - one of our signature dishes.

CHILLI CHICKEN \$9.99

Originating in the kitchens of the Hakka-Chinese community in Kolkata. Joyce Farms boneless chicken tossed with onions, bell peppers, and curry leaves in a ginger-chilli soy sauce.

KALE PAKORAS \$8.99 (vegetarian)

Indian-style savory kale fritters made with curried chickpea batter. Served with green chutney and sweet yogurt.

INDIAN STREET SANDWICHES

Classic Indian sandwiches served on traditional soft buns toasted with ghee (pav), flaky paratha, and other delicious sandwich vehicles.

VADA PAV \$9.99 (vegetarian)

Spicy potato dumplings fried in curried chickpea batter topped with green & tamarind chutneys. Served on two locally-made griddled buns (pav). Served with fried chilies. A Mumbai favorite.

BENGALI FISH FRY SANDWICH \$10.99

Anglo-Indian style crispy NC catfish served with ginger-chili mayo & sliced tomato. Served on two locally-made griddled buns (pav) with desi slaw.

SLOPPY JAI (KHEEMA PAV) \$10.99

Spiced halal lamb hash simmered with tomatoes, ginger, and aromatic spices. Garnished with onions & cilantro, green chutney, sweet yogurt, and served on two locally-made griddled buns (pav). The most awesome Sloppy Joe ever.

BOMBAY CLUB SANDWICH \$9.99 (vegetarian)

From the street carts of Mumbai's sandwich-wallas. Sliced tomato, onion, cucumber, and green chutney with spiced potato bhaji and Amul cheese layered in buttered bread and grilled to perfection. Served with Maggi ketchup.

CHICKEN KATHI ROLL \$8.99

Joyce Farms tandoori chicken rolled in a flaky paratha, with desi slaw, green chutney, egg, and cilantro. Served with Maggi ketchup. The return of a Chai Pani classic.

UTTAPAM Savory crepes made from rice & lentil batter, with a variety of toppings. A South Indian specialty and highly addictive. Served with sambar (vegetable stew seasoned w/ tamarind) & coconut chutney.

MIXED VEGETABLE UTTAPAM \$12.99 (vegan)

Carrots, peas, onion, cilantro, ginger, and chillies.

TOMATO & CHEESE UTTAPAM \$12.99 (vegetarian)

Tomato, cheese, onion, cilantro, ginger, and chillies.



Thali is a traditional family meal enjoyed all over India from North to South. Our home-style thali features a daily selection of regional dishes that highlight India's culinary diversity.

THE VEGETARIAN THALI

Pick 1 of our vegetarian specials.

THE NON-VEGETARIAN THALI

Pick 1 of our non-vegetarian specials.

lunch: served with fragrant basmati rice, home-style daal, raita, hand-made roti, kachumber, and Lijjat papadum

dinner: served with fragrant basmati rice, home-style daal, sabji, raita, hand-made roti, kachumber, Lijjat papadum, and dessert

*EXTRAS: Rice \$3, Roti \$2, Raita \$3

SALADS

GRILLED PANEER SALAD \$11.99 (vegetarian)

Grilled paneer (Indian farmer's cheese) over shredded cabbage, carrots, scallions, and roasted cashews topped with toasted sesame seeds, cilantro, and crispy chickpea noodles (sev). Served with our house-made cumin-lime dressing.

TANDOORI CHICKEN SALAD \$11.99

Grilled Joyce Farms tandoori chicken over shredded cabbage, carrots, scallions, and roasted cashews topped with toasted sesame seeds, cilantro, and crispy chickpea noodles (sev). Served with our house-made cumin-lime dressing.

DESI SIDE SALAD \$5.99 (vegan)

Shredded cabbage, carrots, scallions, and roasted cashews topped with toasted sesame seeds, cilantro, and crispy chickpea noodles (sev). Served with our house-made cumin-lime dressing.

Gluten-Free? Allergies? No Problem!

Just ask your server for our Special Diets Menu.

DRINKS

Mango Lassi \$4.49

chilled yogurt drink with sweet mango pulp & cardamom

Amritsari Sweet Lassi \$3.99

sweet lassi topped with fresh cream, chopped almonds, and cardamom

Salt Lassi \$3.99

lassi seasoned with roasted cumin, green chilli, and black rock salt

Lime Ricky \$3.99

house-made raspberry syrup, fresh lime juice, and soda water

Nimbu Pani \$3.49

fresh-squeezed lime, simple syrup, soda water, and a dash of salt

Chai \$2.99

brewed with milk, cardamom, ginger get a pack of Parle-G biscuits for \$1.00

eZen Organic Herbal Teas \$3.49

Green Sencha, Peppermint, Ginger Lemon, Earl Grey, English Breakfast

Iced Tea \$2.49

eZen Organic Black Tea (free refills)

Assorted Sodas \$2.49

free refills

Indian Specialties \$2.99

Thums Up (Indian cola), Limca (lime soda) take home a six-pack for \$11.00

Kids Organic Juices \$2.99

THE WAY
OF THE
MINDBLAST



- + Mindblasting Indian street food - no shortcuts, no compromises, no funny business.
- + We buy happy, free-range chickens, and sustainably-raised, all-natural lamb & catfish.
- + Rotis and puris hand-made by aunties in-house, locally-made pav.