

Salads

- coconut kale mung** 6.95    
sprouted mung, cucumber, ginger, red onion, cilantro, jalapeño, orange-cumin dressing
- seasonal greens & spiced lamb kebab** 13.95   
free-range, red onion, tomato, cucumber, lemon rice, dill-raita dressing
- seasonal greens, beets & tandoori chicken** 12.95   
organic greens, red beet poriyal, black channa, radish, spiced lime dressing
- add slice of tandoori naan** 2

Small Plates

Order a few, tapas-style!

- tandoori lamb kebab** 7.95   
ginger, onions, masala, raita or cilantro-mint chutney; **add naan 2**
- tandoori chicken** 6.95   
south indian masala, raita or cilantro-mint chutney; **add naan 2**
- tandoori naan** 2 
baked-to-order, soft, wheat flatbread
- tandoori garlic naan** 2.5 
baked-to-order, garlic, cilantro
- stuffed naan**
all with red onion, cilantro, jalapeno served with house-made chutney
 - lamb chicken** 6.95 
 - bombay potato** 6.50
 - cheese** 5.50 
 - cheese** 5.50 
- chennai fried chicken** 6.95   
boneless, fried, spicy, raita dipping sauce
- idli fries** 4.95    
“south Indian french fry” rice and lentil patties, sliced, roasted chile-garlic chutney
- vada pav** 4.95  
spiced potato slider, caramelized onions, peppers, soft bun, “gunpowder” chutney
- samosa** 2.50  
choose **sweet potato** or **classic masala potato** savory pastry, potato, pea, cilantro-mint chutney
- additional chutney** .50



Flavorful, street-inspired Indian food created with healthy, local ingredients.

-  vegan
-  wheat-free, gluten-free
-  dairy-free
-  egg-free
-  nut-free

Dosas

South Indian savory rice and lentil crepe, served with **fresh coconut and tomato chutneys** and **sambar**, a flavorful lentil and vegetable dipping soup. Dip each bite of dosa in the sambar and chutneys...and feel free to use your hands!

Many dosas can be made **vegan (V)**, please inform us about your dietary preferences.

served with:



























sambar



coconut & tomato chutneys






add an extra side of chutney .50

- cilantro mint**
- spicy habanero mango**
- tamarind**

- masala potato** 8.50  
spiced potato, caramelized onions, cashew
add truffle oil .50
- roasted chile garlic** 8.95  
masala potato, chutney
- habanero mango** 9.50  
masala potato, chutney (warning – SPICY!)
- butter chicken** 12.95   
all-natural, tomato, ginger, garlic, spices
- paneer** 12.95   
spiced, shredded, fresh farmer’s cheese
- tamil lamb** 13.95   
grass-fed, coconut, spices, onion, ginger
- egg** 7.95   
thin layer of cage-free egg, “gunpowder” sprinkle
- seasonal vegetables** 10.95   
fresh, lightly sautéed
- cheese** 9.95   
shredded, melted, cheddar, mozzarella
- paper masala** 9.95  
extra large, crispy, spiced potato masala on the side (for here, only!)

Sweets

Desserts are house-made daily.

- chocolate chunk chai cookie** 2.95 
oversized, baked fresh daily
- hazelnut fudge** 2.95  
cashew milk, dark chocolate ganache, salted cashews
- vegan cardamom kheer** 2.95  
creamy tapioca pudding, coconut milk, saffron, toasted, slivered almond

Street Wraps

Grilled roti, dipped in egg with your choice of filling below, topped with pickled red onion, cucumber, tomato and cilantro.

- bombay potato** 9.50   
whole-spices, tomato, ginger, chile, garlic, caramelized onion
- butter chicken** 11.95 
all-natural, tomato, ginger, garlic, chile, yogurt
- tamil lamb** 12.95 
grass-fed, coconut milk, cinnamon, cloves, chiles, poppy seeds
- prawn masala** 12.95 
tomato, onion, coconut milk, chile, fresh curry leaves
- paneer** 11.95 
fresh farmer’s cheese, caramelized onion masala, cilantro

Rice Bowls

Homestyle Indian curries garnished with a wedge of lime and fresh cilantro.

add chiles, roasted cashews, or side of raita .50
add slice of tandoori naan 2

choose your rice:



- coconut**
- lemon**
- brown**
- white**

choose your curry:

- tamil lamb** 13.95   
spicy, fennel, tomato, onion, poppy seed, coconut milk
- chicken tikka masala** 12.95   
tomato, cream, sweet masala spices
- saag paneer** 13.95   
spinach, fresh farmer’s cheese, cream, spices
- butternut squash dal** 9.50    
lentils, ginger, garlic, onion, tomato, turmeric

We use natural, free-range, hormone-free, antibiotic-free meat, raised in enriched environments.