



Taste of Southern India Signature Four-Course Tasting

Designed to be enjoyed by the entire table

\$ 39 per person for four-course tasting Select one item from each course
\$ 22 per person *additional* for wine pairing Four half glasses pre-selected for each dish

We use local, organic and sustainable ingredients as much as possible

I. Starter

Corn & Pepper Soup Seasonal sweet corn, light base of coconut milk, mildly spiced with jalapeno peppers, ginger & shallots
Mung Sprouts Freshly sprouted lentils, tomatoes, cucumbers, ginger, grated coconut, seasoned with chile & mustard seed oil
Potato & Pea Croquette Breaded patties with organic peas served with chutneys
Prawn Chile Fry Fried prawns rubbed in ground lentils & chiles over organic micro greens
Chennai Chicken Boneless *organic* chicken marinated in *Straus organic* yogurt with coriander & cumin, fried
Grilled Calamari Seasoned with cilantro, cumin, chiles, onions, lime

II. Mini Dosa

All served with fresh coconut & tomato chutneys and sambar, a flavorful lentil dipping soup made with vegetables & spices

Cilantro-Mint Masala Savory rice-lentil crepe, spiced Indian potatoes, cashew nuts, *spread* of cilantro-mint chutney
Spicy Mung Masala Mung lentil dosa ('pesarattu') with green chiles & spiced Indian potatoes
Spring Masala dosa combined with fresh vegetables including peas, carrots, cabbage & red onion
Paneer & Peas Dosa filled with spiced, grilled farmer's cheese, peas & cilantro
Tomato, Onion & Green Chile Uttapam Open-faced pancake-style variation of the dosa grilled on both sides

III. South Indian Curry

Pav Bhaji Buns (pav) grilled with butter served with a thick sauce of tomatoes, potatoes, peas, carrots, spices & raw onions
Halibut Arugula Curry Coconut milk, chiles, ginger, mild spices served with *organic* heirloom tomato, yellow corn & lentil rice
Chicken & Eggplant "Baingan Bharta" *Organic* boneless, Fulton Valley, roasted & pureed eggplant, peas with tomato rice
Mangalorean Prawn Masala Reduction of coconut milk, red chiles, ginger, red onions & spices with coconut rice & raita
South Indian Lamb Kofta *Natural, free-range* lamb meatballs, rich sauce of tomatoes & mild spices, with plain basmati rice & raita

IV. Dessert

Chai Cola Float Spiced cola, house-made ginger-cardamom ice cream
Rasmalai Sweet cheese patty in a cool, sweet cream, flavored with rose, cardamom & crushed pistachios
Gulab Jamoon Soft, lightly-fried milk and dough balls served in a warm, cardamom flavored sugar syrup
Gelato or Sorbet (Please ask about our available flavors and vegan options)

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Salad

(Please ask about our vegan options)

Heirloom Tomatoes & Idiappam Lightly spiced, <i>house-made</i> rice noodles, pearl sago, reduction of coconut milk, mint chutney	11
Mung Sprouts Freshly sprouted lentils, tomatoes, cucumbers, ginger, grated coconut, seasoned with chile & mustard seed oil	9
Mango & Goat Cheese <i>Organic</i> gem lettuce, spiced mango, toasted hazelnuts, goat cheese	9.5
Fiery Fruit Chopped seasonal fruits dressed with lemon juice, cayenne, mint & ginger	8.5

Soup

Corn & Pepper Seasonal sweet corn, light base of coconut milk, mildly spiced with peppers, ginger & shallots	9
Red Beet Cumin Roasted puréed red beets, touch of crème fraîche	9
Rasam “Fire Broth” Spicy broth of tomatoes, tamarind, lentils & black pepper...sipped from the bowl like miso	4

“Street Food” Starter

Chicken Kebab Ground natural chicken, spiced and grilled, served with cilantro and tamarind chutneys	10
Grilled Calamari Seasoned with cilantro, cumin, chiles, onions, lime	10
Spicy Sweet Scallop Sautéed, mustard, chiles, maple syrup, cilantro, roasted red bell pepper coulis	10
Chennai Chicken Boneless <i>organic Fulton Valley</i> chicken marinated in <i>Straus organic</i> yogurt with coriander & cumin, fried	9.5
Prawn Chile Fry Prawns dry rubbed in ground chickpea, chiles & other spices, fried, served over <i>organic</i> micro greens	9.5
Vada Pav (Vegetarian Slider) Spiced-potato patty, chutneys, caramelized onions & “gunpowder”- ground chiles & lentils (1 or 2)	6/10
Potato Pea Croquette & South Indian Samosa Savory pastries, caramelized onions & vegetables, patties with <i>organic</i> peas	9
South Indian Bhel Puri Puffed rice, green mango, beets, potatoes, tomatoes, onions & coriander, spicy & sweet chutneys	8.5
Dahi Papadi Chaat Bite-sized flat crispy bread, potatoes, spiced <i>organic</i> yogurt, tamarind & mint-cilantro chutneys	9
Dahi Vada Lentil dumplings topped with cool <i>Straus organic</i> yogurt, piped with tamarind & mint, mildly spiced	9
Idli Sambar or Vada Sambar Steamed rice patties or lentil dumplings served in Sambar, a lentil dipping soup	7.5

South Indian Entree

✘ Indicates dishes for which we request you select a side of rice, dosa or uttapam listed with prices below

Curries are *always* meant to be eaten with a side, recommendations in parenthesis

Mangalorean Prawn Masala Reduction of coconut milk, red chiles, ginger, red onions & spices (excellent w/ coconut rice) ✘	15
Spicy Andhra Coconut Prawn Red chiles, <i>grated</i> coconut, green peas, ginger, onion, garlic (recommended w/ dahi rice) ✘	15
Duck Spinach Masala & Paneer Sauce of shallots, tomato, coriander, fennel, cloves & cinnamon (great w/ tomato rice) ✘	16
Halibut Arugula Curry Coconut milk, chiles, ginger, mild spices served <u>with</u> <i>organic</i> heirloom tomato, yellow corn & lentil rice	29
Kerala Fish Moilee <i>Sustainably-caught</i> , coconut sauce, coriander, cumin, shallots & mustard seeds, served <u>with</u> coconut rice	28
Spiced Lamb Chops Free-range & natural, mildly-spiced lentil sauce, spiced potatoes & cauliflower, <u>with</u> tomato rice & raita	29
South Indian Lamb Kofta <i>Natural</i> lamb meatballs, rich sauce of tomatoes & mild spices (great w/ plain or tomato rice) ✘	17
Chicken & Eggplant ‘Baingan Bharta’ <i>Organic</i> boneless, Fulton Valley, roasted & puréed eggplant, peas (great w/ tomato rice) ✘	15
Pepper Chicken Fall-off-the-bone, <i>organic</i> chicken, crushed peppercorns, ginger, spices (perfect w/ tomato rice) ✘	15
Pav Bhaji Buns (pav) grilled with butter served with a thick sauce of tomatoes, potatoes, peas, carrots, spices & raw onions	12
Tamil Vegetable Curry Cauliflower, green beans, potatoes, carrots & cherry tomatoes (recommended w/ coconut rice) ✘	13
Channa Bhatara Chickpea (garbanzo) masala served <u>with</u> an oversized, soft, puffy wheat bread or vegan poori	14
Heirloom Tomato Basmati Rice Side	5
Coconut or Dahi (yogurt) Basmati Rice Side	3
Plain Basmati Rice Side Delicate, fragrant long-grained rice	2.5
Plain Uttapam or Dosa Side Served like bread for the entrees	4

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Dosa

Savory rice and lentil crepe, all **served with fresh coconut & tomato chutneys** and **sambar**, a flavorful lentil *dipping* soup made with vegetables and spices. **Masala** described below is a traditional filling of spiced mashed potatoes.

Tips for first-timers: Dip each morsel of your dosa or uttapam in the sambar, then add a bit of the chutneys...and yes, feel free to use your fingers

Masala	The classic dosa filled with mashed spiced potatoes (masala), onions and cashew nuts	11
Masala Chutney	Classic masala dosa spread with a spiced <i>chutney</i> of blended baby eggplant	11.5
Cilantro Mint Masala	Masala dosa layered with a thin spread of a spicy cilantro-mint chutney	11
Roasted Chile & Garlic Masala	Masala dosa layered with spread of spicy chutney (hot!)	11.5
Spicy Mung Masala	Mung lentil dosa ('pesarattu') with green chiles, chopped onions, cilantro and spiced potatoes	11.5
Mysore Masala	Masala dosa layered with a thin spread of a spicy lentil chutney, typical of the Indian city of Mysore	11.5
Spring	Masala dosa combined with fresh vegetables including peas, carrots, cabbage & red onion	11.5
Paneer & Peas	Dosa filled with spiced and shredded farmer's cheese, lightly grilled, peas & cilantro	11.5
Paper Masala	Thin, pliable and <i>crispy</i> variation, served with spiced Indian potatoes, onions & cashew nuts	11.5
Sada Paper	Large crispy Paper dosa served <i>without</i> the filling	9.5
Rava Masala	Crispy dosa made of semolina wheat, served with spiced Indian potatoes, onions & cashews	11.5
Onion Rava	Crispy dosa made from semolina wheat, red & yellow onions caramelized into the batter	11.5
Egg Dosa	Mildly spiced <i>cage-free</i> eggs <i>spread</i> and cooked across the inside of the dosa, onions & chiles	11.5

Uttapam

Slightly thicker, pancake-style variation of the Dosa, with a variety of savory toppings described below

Each Uttapam is also served with fresh coconut & tomato chutneys and sambar

Masala	Topped with spiced Indian potatoes, onions & cashew nuts	10.5
Paneer & Peas	Topped with spiced and <i>shredded</i> farmer's cheese, lightly grilled, peas & cilantro	11
South Indian Moons	Chef's selection of five different Uttapams	13.5
Tomato & Onion	Topped with onion, tomatoes & green chiles	11
Chile & Cilantro	Mixed green chiles, onions & fresh cilantro	11
Caramelized Onion	Caramelized onions, garnished with cilantro	11
Spring	Masala uttapam combined with fresh vegetables including peas, carrots, cabbage & red onion	11

Rice, Bread & Sides

Dahi Rice	<i>Straus organic</i> yogurt with <i>Tilda</i> Basmati rice...a mouth-cooling South Indian alternative to raita	6
Raita	Chopped cucumber in spiced, cool <i>Straus organic</i> yogurt	4.5
Chutneys	An <i>extra</i> serving of tomato, coconut, tamarind, cilantro-mint, baby eggplant	.5
	roasted chile & garlic or sweet onion chutney	1
Achaar (Indian Relish)	Green mango (spicy or sweet), Andhra tomato, Garlic, Lime, Madras onion, Carrot & Chile <u>or</u> Mixed	1
Paratha	Unleavened flat wheat bread, pan fried	4
Bhatura	Oversized, soft, puffy wheat bread	5
Poori	Two puffy round pieces of fried bread made from whole grain durum wheat (vegan)	4.5

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The Spice Route Cocktails ...Nectar-Driven

Billie Holiday	Marian Farms Organic Pisco, blueberries, blackberries, lemon juice, cage-free egg white, Peychaud's bitters, up	12
Batsman	Plymouth English Gin, Darjeeling tea, lemon juice & ginger beer, over ice with a mint sprig	10
Nile Blossom	Tru2 Organic Gin, J. Witty Organic Chamomile Liqueur, fresh grapefruit & jalapeno honey nectar, served up	10
Juhu Palm	DH Krahn Gin, coconut milk, lime juice, bird's eye chili, served with lime zest	10
Mount Tam	Hayman's Old Tom Gin, Dubonnet Rouge, rhubarb bitters, tamarind, strawberry & black pepper over crushed ice	11
Ginger Ante	Goslings Black Seal Rum, ginger jaggery nectar, fresh lime, Blenheim ginger ale, rosemary sprig, over ice	10
Peony	No. 209 Gin, hibiscus masala nectar, coconut milk, lime, orange flower water, lime zest, birds eye chili, up	10
Bollywood Hills	Sub Rosa Saffron Vodka, orgeat syrup, lime juice, St. Elizabeth Allspice Dram, up with a lime twist	10
Emerald Sound	Domaine de Canton French Ginger Liqueur, rye whiskey, mango gastrique, absinthe rinse, mint, shaken over ice	11
Bengali Gimlet	Tanqueray Rangpur Gin, curried nectar, lime juice, served up	10

The Revival ...Classics & Classics-Inspired

Leeson Park	Jameson Irish Whiskey, Dolin sweet vermouth, Domaine de Canton, black cardamom, stirred, up	10
Charlie Chaplin	Plymouth Sloe Gin, Rothman & Winter Apricot Liqueur, lime juice, shaken, up	10
Silver Fizz	Aviation Gin, lemon juice, cage-free egg white, shaken, with soda	10
Hanky Panky	Broker's Gin, Fernet-Branca, Carpano Antica, stirred, up	9
Princeton	Hayman's Old Tom Gin, Regan's orange bitters, ruby port, stirred, up	11
The Pink City	Plymouth Original Gin, raspberry nectar, lemon juice, green cardamom, lemon twist, shaken, up	10

Sparkling Apéritifs By The Glass

Brut Cava Macabeo	Poema	Penedès, Spain	Vibrant peach, pear & toast aromas, flavors of orange rind & spice	NV	8
Prosecco	Isabella	Veneto, Italy	Wildflower aromas, ripe pear & white peach palate, hints of honey	NV	10
Rosé of Pinot Noir, Raboso	Lamberti	Calmasino, Italy	Floral & banana aromas, raspberry flavors, herby, with Pinot Bianco	NV	10
Sparkling Shiraz	Bleasdale	Langhorne Creek, Australia	Currants & blueberries, mild spice, lingering finish	NV	11

Whites & Rosés By The Glass

Chardonnay	Iron Horse <i>Unoaked</i>	Russian River, CA	<i>Sustainable</i> , estate-fruit, yellow apple with pear & spice	'07	11
Chenin Blanc	Spice Route	Swartland, S. Africa	Rich, full-bodied, green apple, melon, white peach & hazel nuts	'06	10
Muscat (Dry)	Aum Cellars <i>Tres Joyas</i>	Napa, CA.	<i>Organic</i> , S. Blanc & Viognier, tangerine, honeysuckle & peach, bright	'09	10
Pinot Bianco	Elena Walch	Alto Adige, Italy	Floral & honey aromas, hints of walnut, ripe apple, mineral finish	'08	9
Riesling	Tangent <i>Paragon Vyd (dry)</i>	Edna Valley, CA	<i>Sustainable</i> , aromas of peach & melon fruits, crisp citrus finish	'08	10
Riesling Spätlese	Dr. Heyden (<i>sweet</i>)	Rheinhessen, Germany	Peach, mango, snappy acidity, mineral accents, juicy finish	'07	12
Rosé of Nero d'Avola	Di Giovanna	Sicily, Italy	<i>Organic</i> , strawberry nose, red currants & citrus, rich yet crisp finish	'09	10
Sauvignon Blanc	Lambert Bridge	Dry Creek Valley, CA	<i>Bevill Vineyard</i> , grapefruit & lime, melon, mouthwatering acidity	'08	10
Torrontes	Mi Terruño	Mendoza, Argentina	Family estate, tangerine & honeysuckle, white pepper dry finish	'08	8
Viognier	Triennes <i>Sainte Fleur</i>	Var, France	Aromas of honeysuckle & citrus, juicy stone fruit, lime zest, mineral finish	'08	11

Reds By The Glass

Cab Franc	Domaine de la Noblaie	Chinon, France	Bramble fruit & tobacco, rich blackberry, soft tannins, bright acidity	'06	12
Cabernet Sauvignon	Robert Oatley	Mudgee, Australia	With Merlot, dark blue & blackberry, hints of oak, soft tannins	'07	10
Carménère	Carma	Palmilla, Chile	Aromas of blackberry & coffee, ripe plum, dried herbs, soft spicy finish	'07	9
Gamay Noir	Andrew Lane	Suisun Valley, CA	Nouveau style, fresh strawberry & Bing cherry, fruity, crisp acidity	'09	8
Malbec	Finca d'Abril Rapsodia	Mendoza, Argentina	Dark purple, cassis & plums, floral with chocolate & sweet spice	'06	9
Pinot Noir	Sean Minor	Carneros, CA	Blueberry, plum flavors, hints of forest floor & spice, touch of vanilla	'08	12
Pinotage	Spice Route	Malmsbury, S. Africa	Deep plum, mocha & caramel aromas, sweet fruit palate, savory	'08	12
Sangiovese	Miner Gibson Ranch	Mendocino, CA	Spicy plum nose, cherry, cedar & cocoa palate, subtle tannins, lively	'07	12
Shiraz	Hesketh Usual Suspects	McLaren Vale, Australia	Rich cassis, dark plum, touch of Viognier to balance spice	'08	12
Tempranillo	Dehesa Gago	Toro, Spain	Unoaked, nose of violet & sweet cherry, black pepper with smoky tannins	'08	11

Beers

Sudwerk	Pilsner	Davis, CA	Pale straw color with rich malt and elegant hops	6
Taj Mahal	Lager	Bangalore, India	Crisp, refreshing floral lager with creamy malt	6
Ommegang "Witte"		Cooperstown, NY	Belgian white-style with gentle hops, orange peel and coriander	7.5
Aventinus	Weizenstarkbier	Kelheim, Germany	Bavaria-style, soft, yet rich, spicy chocolate aroma, hint of banana	9
Fuller's	Extra Special Bitter	London, England	Malty Pale Ale balanced with bright grassy hops & a peppery finish	6.5
Speakeasy Big Daddy	I.P.A.	San Francisco, CA	Dry and crisp on the palate with a pronounced hoppiness	6
Deschutes "Black Butte"	Porter	Bend, OR	Rich cocoa malts and coffee, crisp and smoky finish	6
Unibroue La Fin du Monde	Tripel	Quebec, Canada	Champagne-like effervescence balanced with wild spice & floral hops	8.5
Aspall	Dry English Cider	Suffolk, England	Dry, balanced with acidity, finishes with a crisp bite of English apple	13
Warsteiner Premium Fresh		Warstein, Germany	<i>Non-alcoholic</i> pilsner, brewed according to German Purity Law	7

The Virgin Tales

Lassi Natural Mango		A refreshing natural yogurt drink	5
Sweet <u>or</u> Salty Lassi		Traditional natural yogurt drink	5
South Indian Monsoon		Muddled citrus, mint & ginger with pomegranate & mango juice, splash of soda	6
Mint Lemonade		Muddled mint mixed with fresh lemonade	5
Lime Soda		Fresh lime, sugar syrup, soda water	4
Vignette Soda		<i>Non-alcoholic</i> wine country soda, Chardonnay or Pinot Noir	5
Juice		Orange, pomegranate, mango, cranberry	3.5
Soda		Coke, Diet Coke, Sprite, Iced Tea	3

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