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Brunch

Brunch Special



Sheera Poori

\$12

Semolina Halwa, cardamom, saffron, served with puff whole wheat bread

Puran Poli

\$12

Whole wheat bread griddle filled with jaggery, gram dal, cardamom, ghee

Britannia Parle

\$9



Indian cookie made with the goodness of wheat and milk

Trutti Frutti Nankatia

\$9

A classic Indian cookie

Amul Mask Pav

\$5

Bread butter, A classic. hot on the outside with a scoop of Amul butter inside, dusted with sugar Granules

Kisan Mix fruit Jam

\$5

Pav, Indian jam spread



Sandwiches and Savories

Bombay Sandwich

\$15

Griddle bread, with spiced potatoes, veggies, green chutney, Amul butter

Bombay Pav Bhaji

\$15

Bombay Pav Bhaji is the quintessential fast-food street staple of Mumbai. A thick, spicy mash of mixed vegetables (bhaji) slow-cooked with a distinct spice blend. Doused in a dollop of butter, served alongside soft, split dinner rolls (pav) toasted golden on a flat griddle.

Poori Bhaji

\$15

A classic Maharashtrian, cumin-spiced potato semi-dry highlights the clean flavors of ginger, green chilies, curry leaves, cilantro, and lemon, served with puffed whole wheat bread.

Baida Ghotala

\$15

A wholesome Street breakfast, scrambled egg, herbs, and spices

Omelet Pao

\$15

Indian style omelet with onion, tomato, green chili, cilantro

Amboli

\$15

Fermented rice "Poha" steamed lentil crepes, filled with coconut chutney and sambhar broth.

Traditional Indian Platter



Masachi Thali *fish* \$35

Green Masala fish curry, Coastal spiced fish fry “suké” Shimple (Clams)

Malvan Kombdi *chicken* \$30

Traditional coastal chicken curry w/ dry coconut “KOPRA” Kombdi Koliwada

Mutton Rassa Thali *suké/goat* \$35

Prepared in red chili paste, dry coconut, hand-pounded spices, and paya stew



Bhaji Thali *vegetarian* \$28

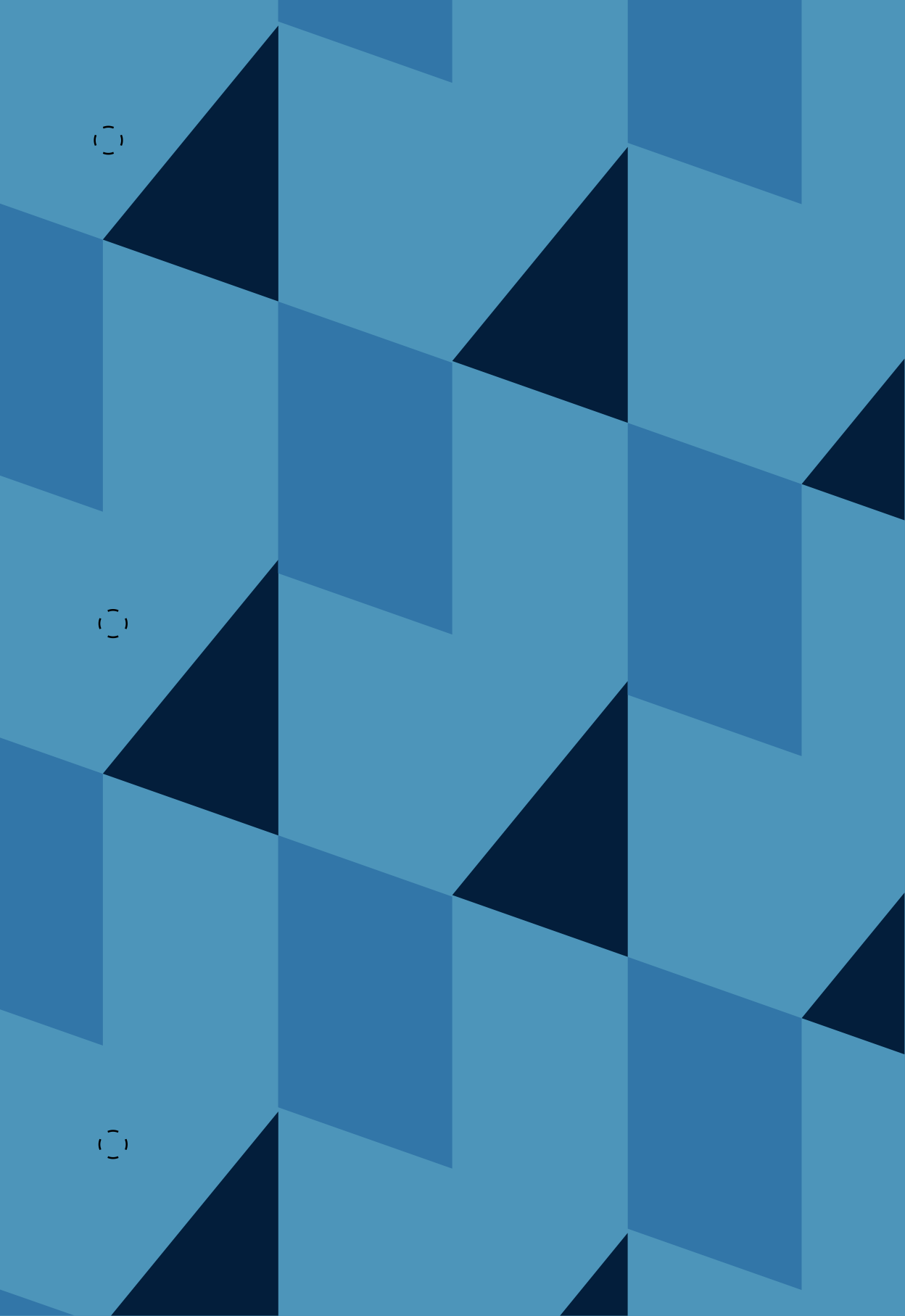
Green Mango drumstick coconut curry, Chawli Bhaji “Aamti”, Cilantro Fritter “Kothimbir Vadi”

Each Thali is served with small grain coastal rice, flat Bread “Tandalachi Bhakri,” Mangosteen, coconut, and cumin cooler “solkadi,” Bombay style salad “koshimbir, Lime pickle, Rice Poppadum, roasted hand-pounded peanut, “Shengdāna thecha” chutney



food allergies
and intolerances

Please speak with our staff
about your specific requirements
before ordering



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