

Seasonal Tasting Menu

\$35 per person

Restaurant Week  August 1 to 7

Wine Flight
\$15 per person

First (Select one item from each course)

Watermelon & Paneer Salad *Organic* mache lettuce, sprouted mung lentils, cucumber, chiles & fresh coconut

Grilled Calamari Fresh, seasoned with cilantro, cumin, chiles, onions & lime

Chennai Chicken Boneless *organic* chicken marinated in *Straus organic* yogurt with coriander & cumin, fried

South Indian Corn Soup Grilled corn, touch of coconut milk, fresh curry leaves, chiles, puréed

Second

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

Summer Vegetable Dosa Collard greens, red, green & yellow bell pepper, ground lentils and chiles

Masala Chutney Dosa Classic masala dosa spread with a mildly spiced *chutney* of blended baby eggplant

Paneer & Peas Dosa 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

Third

Kerala Fish Moilee *Sustainably-caught*, coconut sauce, coriander, cumin, shallots & mustard seeds, served with coconut rice

Duck Spinach Masala & Paneer Sauce of shallots, tomato, coriander, fennel, cloves & cinnamon with lemon rice side

Prawn Masala Reduction of coconut milk, red chiles, ginger, red onions & spices with coconut rice side

South Indian Lamb Kofta *Natural, free-range* lamb meatballs, rich sauce of tomatoes & mild spices, with plain basmati rice & raita

Seasonal Vegetable Curry Cauliflower, squash, peas, potatoes, coconut milk, tomatoes, chiles, with coconut rice side

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

**** A San Francisco health care surcharge of 4% will be added to all checks ****

****A service fee of 20% of the pre-tax check will be added to parties of five or more ****

Small Plates

Please ask about our vegan, wheat-free & nut-free options

Watermelon & Paneer Salad	<i>Organic</i> mache lettuce, sprouted mung lentils, cucumber, chiles & fresh coconut	9
Avocado & Peach Salad	Mixed baby lettuces, sprouted pumpkin seeds with Himalayan salt, citrus peach dressing	9
South Indian Corn Soup	Grilled corn, touch of coconut milk, fresh curry leaves, puréed	9
Rasam "Fire Broth"	Spicy broth of tomatoes, tamarind, lentils & black pepper...sipped from the bowl like miso	4
Fox Island Mussels	South Indian-style spicy broth, coconut milk, shallots, tomatoes & spices served with uttapam	13
Crispy Fish Pakora	<i>Sustainably-caught</i> fish, marinated in chile, cumin, ginger & garlic, fried, w/ chile & sweet-onion chutney	11
Grilled Calamari	Seasoned with cilantro, cumin, chiles, onions & lime	10
Spicy Sweet Day Boat Scallop	Sautéed, mustard, chiles, maple syrup, cilantro, roasted red bell pepper coulis	11
Chennai Chicken	Boneless <i>organic Fulton Valley</i> chicken marinated in <i>Straus organic</i> yogurt with coriander & cumin, fried	10
Vada Pav (Vegetarian Slider)	Spiced-potato patty, chutneys, caramelized onions & "gunpowder"- ground chiles & lentils (1 or 2)	6/10
South Indian Bhel Puri	Puffed rice, green mango, beets, potatoes, tomatoes, onions & coriander, spicy & sweet chutneys	8.5
Dahi Vada	Lentil dumplings topped with cool <i>Straus organic</i> yogurt, piped with tamarind & mint, mildly spiced	9
Samosas 'North & South'	Savory pastries filled with caramelized onions & vegetables (South) and spiced potatoes (North)	9
Idli Sambar or Vada Sambar	Steamed rice patties or lentil dumplings served in Sambar, a lentil dipping soup	7.5

Entrées (Curries & More)

ψ Indicates dishes for which we request you select a side of rice, dosa or uttapam for an **extra charge**, with prices listed below
Curries are *always* meant to be eaten with a side, recommendations in parenthesis

Kerala Fish Moilee	<i>Sustainably-caught</i> , coconut sauce, coriander, cumin, shallots & mustard seeds, served <u>with</u> coconut rice	28
Roasted Fish with Cilantro-Chile Chutney	<i>Sustainably-caught</i> , cardamom, cloves, onions, mint, ginger, <u>with</u> coconut rice	28
Hyderabadi Chicken Biryani	Bone-in, <i>natural</i> , basmati rice with an aromatic spiced sauce, caramelized onions, cashews, peas	20
Pepper Chicken	Boneless, <i>natural</i> chicken, crushed peppercorns, ginger, spices (perfect with lemon rice side) ψ	16
Duck Spinach Masala & Paneer	Sauce of shallots, tomato, coriander, fennel, cloves & cinnamon (great w/ lemon rice side) ψ	17
Spiced Lamb Chops	<i>Free-range & natural</i> , mildly-spiced lentil sauce, spiced potatoes & cauliflower & raita	29
South Indian Lamb Kofta	<i>Natural</i> lamb meatballs, rich sauce of tomatoes & mild spices (great with side of lemon rice) ψ	17
Prawn Masala	Reduction of coconut milk, red chiles, ginger, red onions & spices (great with coconut rice side) ψ	16
Mango Prawns	Karnataka-style, green mango, tomatoes, chiles, mustard seeds (great with coconut rice side) ψ	16
Seasonal Vegetable Curry	Cauliflower, squash, peas, potatoes, coconut milk, tomatoes, chiles (great w/ paratha) ψ	13
Channa Bhatura	Chickpea (garbanzo) masala served <u>with</u> an oversized, soft, puffy wheat bread or vegan poori	15
Coconut, Lemon 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. Portion size of a large plate.

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
Summer Vegetable	Collard greens, red, green & yellow bell pepper, ground lentils and chiles	12
Masala Chutney	Classic masala dosa spread with a spiced <i>chutney</i> of blended baby eggplant	11.5
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	Traditional dosa combined with fresh vegetables including peas, carrots, cabbage & red onion	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
Paneer & Peas	Dosa filled with spiced and shredded farmer's cheese, lightly grilled, peas & cilantro	11.5
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	1
Achaar (Indian Relish)	Green mango (spicy or sweet), Andhra tomato, Garlic, Lime, Carrot & Chile <i>or</i> 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

Mood Indigo	DOSA Blade Gin™, house-made grenadine, lemon, fresh blueberries, ginger beer, served tall over ice	11
Wry Rajah	Rye whiskey, Carpano Antica vermouth, cherry liqueur, mango juice, birds eye chili, on ice	10
Jackfruit Gin Fizz	DH Krahn Gin, lemon juice, egg white, jackfruit marmalade, soda, mist of orange essence, served up	13
Batsman	Plymouth English Gin, Darjeeling tea, lemon juice, ginger beer, served tall over ice	10
Ginger Ante	Goslings Black Seal Rum, ginger jaggery nectar, fresh lime, ginger ale, over ice	10
Peony	Right Gin, hibiscus masala nectar, coconut milk, lime, birds eye chili, served up	10
Bollywood Hills	Sub Rosa Saffron Vodka, orgeat syrup, lime juice, allspice dram, served up	10
Bengali Gimlet	Tanqueray Rangpur Gin, curried nectar, lime juice, served up	10

The Revival Cocktails

Gin and Tonic	DOSA Blade Gin™ with house-made tonic water, over ice	10
Leave of Absence	Buffalo Trace Bourbon, Benedictine, St. Germain, Angostura and orange bitters	12
Charlie Chaplin	Plymouth Sloe Gin, Rothman & Winter Apricot Liqueur, lime juice, shaken, up	9
Isabel	El Jimador Blanco Tequila, Woodford Reserve Bourbon, thai chile agave nectar, lemon bitters, stirred, up	9
The Pink City	Plymouth English Gin, raspberry nectar, lemon juice, green cardamom, served up	10

Sparkling Wines & Apéritifs By The Glass

Brut Cava Macabeo	Poema	Penedès, Spain	Vibrant peach, pear & toast aromas, flavors of orange rind & spice	NV	9
Chenin Blanc	Château D'Laulée	Touraine, France	Mineral, white flowers & grape fruit on the nose, delicate bubbles	NV	10
Fino Sherry	Lustau 'Jarana'	Jerez, Spain	Roasted & nutty aroma, crisp flavors of apple & lemon, light-bodied	NV	8
Prosecco	Adami 'Bosco di Gica'	Valdobbiadene, Italy	Scents of peach & acacia blossom, rich & lingering flavors	NV	12
Rosé of Gamay	Patrick Bottex	Bugey-Cerdon, France	Honey & fig aromas, long & balanced finish with berry flavors	NV	10

Whites & Rosés By The Glass

Alvarinho	Morgadio Da Torre	Vinho Verde, Portugal	Mineral, white fruit & citrus notes, lively acidity & finish	'09	9.5
Chardonnay	Peltier Station "Hybrid"	Lodi, CA	<i>Biodynamic</i> , pear, Meyer lemon & peach flavors with refreshing acidity	'09	10
Grüner Veltliner	Jurtschitsch 'Stein'	Kamptal, Austria	<i>Organic</i> , white pepper, bright & tart citrus notes with minerals	'09	12
Irsai Oliver	Szöke Mátyás	Mátra, Hungary	Native yeast, white flowers, jasmine & aloe vera with minerals	'10	9
Riesling (Dry)	J. Dreissigacker	Rheinhessen, Germany	<i>Organic</i> , ripe tropical fruit notes, stone fruit & minerals	'09	10
Riesling	S. Schonborn "Pfaffenberg"	Rheingau, Germany	Caramel & jasmine on the nose, orange rind & peach flavors	'03	12
Rose of Grenache	Esteve de Neri	Cotes de Luberon, France	<i>Biodynamic</i> , fresh citrus fruit flavors with a bright acidity	'09	8.5
Sauvignon Blanc	Ceago	Clearlake, CA	<i>Biodynamic</i> , aromas of white peach & lemon with a hints of grapefruit	'09	11

Reds By The Glass

Carmenere	Lapostolle "Alexandre"	Colchagua Valley, Chile	<i>Biodynamic</i> , black fruit, spices, pepper & bitter chocolate	'09	10
Cabernet Sauvignon	Raka Quinary	Western Cape, S. Africa	Coffee & herbs on the nose, figs, black currant, full bodied	'05	12
Malbec	Tempus Alba	Mendoza, Argentina	Ripe plum & red fruit aromas with a hint of vanilla & chocolate	'08	11
Pinot Noir	Domaine de Mouscaillo	Languedoc / Roussillon, France	Ripe black fruit flavors with firm structure, minerals	'07	13
Pinotage	Simonsig	Stellenbosch, S. Africa	Notes of raspberry & red berries, hint of spice, silky tannins	'08	9.5
Tempranillo	Hinojosa	Mendoza, Argentina	Chocolate, earth, concentrated dark fruit flavors, balanced	'07	8.5
Zinfandel	Graziano Winery	Mendocino, CA	Full-bodied, opulent aromas of red berries & spice, deep with texture	'07	10

Beers

Sudwerk	Pilsner	Davis, CA	Pale straw color with creamy malt body and elegant hops	6
Lagunitas	'New Dogtown' Pale Ale	Petaluma, CA	Easy drinking pale with light caramel, grapefruit, and citrus notes	6
Unibroue	'La Fin du Monde' Tripel	Quebec, Canada	Champagne-like effervescence balanced with wild spice & floral hops	9
Firestone Walker	Double Barrel Ale	Paso Robles, CA	Barrel aged English pale with light fruit and black tea notes	6
New Belgium	'Abbey Ale' Dubble	Ft. Collins, CO	Creamy with ripe fruit, hints of clove and anise, semi dry finish	6
Bear Republic	'Hop Rod' Rye IPA	Healdsburg, CA	Big floral and pine hop flavors with a bit of spice and caramel malt	7
North Coast	Russian Imperial Stout	Fort Bragg, CA	Lightly sweetened espresso and cacao flavors with a warming finish	7
Kingfisher	Lager	Bangalore, India	Light bodied pale lager, clean with dry finish	6
Samuel Smith	<i>Organic</i> Apple Cider	Tadcaster, England	Light bodied, crisp and tart with a dry, refreshing finish (550 ml)	10
Warsteiner	Non-alcoholic Pilsner	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 or 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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