



Seasonal Tasting Menu

\$35 per person

Restaurant Week  August 1 to 7

Wine or Beer Flight

\$15 per person

First (Select one item from each course)

Cochin Calamari Tender calamari, sautéed with mildly-spiced coconut milk, served w/ *organic* mixed greens & mini uttapam
Spicy Sweet Day Boat Scallop Sautéed, mustard, chiles, maple syrup, cilantro, roasted red bell pepper coulis
Watermelon & Paneer Salad Mache, sprouted mung, herbs, cucumber, chiles & fresh coconut
South Indian Corn Soup Grilled corn, touch of coconut milk, fresh curry leaves, puréed

Second

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

White Truffle Masala Masala dosa, with truffle oil from Alba, Italy
Spicy Mung Masala Mung lentil dosa with green chiles, chopped onions, cilantro and spiced potatoes
Paneer & Peas Dosa Filled with spiced, grilled farmer's cheese, peas and cilantro
Caramelized Onion & Chile Uttapam Open-faced, pancake-style variation of the dosa grilled on both sides

Third

Prawn Moilee Coconut milk, green onions, chiles, fenugreek, ginger, onions, garlic & curry leaves, with coconut rice
Chile & Garlic Chicken Boneless *natural* chicken with a spicy sauce of roasted garlic and chiles w/ lemon rice & raita
Tamil Lamb Curry *Free-range & natural*, fennel, tomatoes, poppy seeds, caramelized onions, spices, w/ lemon rice & raita
Hyderbadi Eggplant Spices, tomato, fresh ground peanuts, with coconut rice

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 Mache, sprouted mung, herbs, cucumber, chiles & fresh coconut	9
Mixed Greens, Avocado & Peach Salad Herbs, sprouted pumpkin seeds with Himalayan salt, citrus dressing	9
Red Beet Cumin Soup Roasted puréed red beets, touch of crème fraîche	9
South Indian Corn Soup Grilled corn, touch of coconut milk, fresh curry leaves, puréed	9
Rasam "Fire Broth" Soup Spicy broth of tomatoes, tamarind, lentils & black pepper, sipped from the bowl like miso	4
Spicy Sweet Day Boat Scallop Sautéed, mustard, chiles, maple syrup, cilantro, roasted red bell pepper coulis	11
Crispy Fish Pakora <i>Sustainably</i> -caught fish, marinated in chiles, cumin, ginger & garlic, fried, served w/ a spicy chutney	11
Cochin Calamari Tender calamari, sautéed with mildly-spiced coconut milk, served w/ <i>organic</i> mixed greens & mini uttapams	10
Chennai Chicken Boneless <i>organic</i> chicken marinated in <i>Straus organic</i> yogurt with coriander & cumin, fried	9.5
Lamb Baida Roti Roti brushed with <i>cage-free</i> eggs, filled with spiced ground, <i>natural</i> lamb, diced potatoes & peppers	11
3-Cheese Dosa Roll Dosa rolled with fontina, mozzarella & cheddar cheese served with roasted chile garlic & tomato chutney	9
Chile & Onion Pakora Thinly sliced, seasoned chickpea batter, fried, garnished with cilantro & flash fried curry leaves, spicy	9
Vada Pav (Vegetarian slider) Spiced-potato patty, chutneys, caramelized onions & "gunpowder", ground chiles & lentils (1 or 2)	6/10
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 <i>in</i> Sambar, a lentil dipping soup	7

Curries & More...

⚡ 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

Prawn Moilee Coconut milk, green onions, peas chiles, fenugreek, ginger, onions, garlic & curry leaves (great w/ coconut rice) ⚡	15
Tamil Lamb Curry <i>Free-range & natural</i> , fennel, tomatoes, poppy seeds, caramelized onions & spices (great w/ lemon rice) ⚡	18
Chile & Garlic Chicken Boneless <i>natural</i> chicken with a spicy sauce of roasted garlic and chiles (great w/ lemon rice) ⚡	14
Hyderbadi Eggplant Spices, tomato, fresh ground peanuts (great w/ coconut rice) ⚡	14
Tamil Vegetable Bhatara Seasonal vegetables, coconut milk, tomatoes, chiles, caramelized onions served w/ fried wheat bread	13
The Daily Curry (Tuesday through Friday) Please ask your server for details	AQ

CURRY SIDES

Coconut, Lemon or Dahi (Yogurt) Basmati Rice Side	3
Plain Basmati Rice Side Plain delicate, fragrant long-grained rice	2.5
Plain Uttapam or Dosa Side Served like bread for the entrees	3

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Dosa & Uttapam

Savory rice and lentil crepes, 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 creamy spiced potatoes, onions, and cashew nuts (masala)	10
White Truffle Masala Masala dosa, with truffle oil from Alba, Italy	12
Lamb 'Keema' Plain dosa served with a <i>side</i> of minced lamb, peas and diced potatoes	15
Masala Chutney Masala dosa spread with a spiced <i>chutney of</i> blended baby eggplant	10.5
Habanero-Mango Masala (Warning: Very intense heat!) Masala dosa layered with spread of spicy habanero chutney	11
Spicy Mung Masala Mung lentil dosa with green chiles, chopped onions, cilantro and spiced potatoes	11
Paneer & Peas Dosa filled with spiced and <i>shredded</i> farmer's cheese, lightly grilled, peas and cilantro	11
Spring Masala dosa combined with fresh vegetables including peas, carrots, cabbage and red onion	11
Paper Masala A thin, pliable and <i>crispy</i> variation, served with spiced Indian potatoes, onions and cashew nuts	11
Rava Masala A wispy dosa made of semolina and <i>wheat</i> , served with spiced Indian potatoes, onions and cashews	11
Egg Mildly spiced <i>cake-free</i> eggs <i>spread</i> and cooked across the inside of the dosa, onions and chiles	10
Onion Rava Rava dosa with red and yellow onions caramelized into the batter	10

Uttapam

Slightly thicker, pancake-style variation of the Dosa, with a variety of savory toppings described below. **Masala** described below is a traditional filling of spiced mashed potatoes.

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

Masala Topped with spiced Indian potatoes, onions and cashew nuts	10
South Indian Moons Chef's selection of five different Uttapams	13.5
Paneer & Peas Topped with spiced and <i>shredded</i> farmer's cheese, lightly grilled, peas and cilantro	10
Chile & Cilantro Mixed green chiles, onions & fresh cilantro	10
Tomato & Onion Topped with onion, tomatoes and green chiles	10
Caramelized Onion Caramelized onions, garnished with cilantro	10

Rice, Bread & Sides

Dahi Rice <i>Straus organic</i> yogurt with <i>Tilda</i> Basmati rice...a mouth-cooling South Indian alternative to <i>raita</i>	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 or habanero	.5
Achaar (Indian Relish) Green mango (spicy or sweet), Andhra tomato, Garlic, Lime, Madras onion, Mixed Vegetables	1
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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