

Brunch Favorites

OYSTERS

raw or wood-fired
\$3 per piece

CHEF'S OMELET

onions, peppers, spinach, shiitake, cheddar
aloo methi, chili sauce, paratha
\$28 +crab \$12

ALOO POORI CHOLE

mango chutney, dahi pakora, sooji halwa
\$32

MAKKI KI ROTI & SARSON KA SAAG

gurh, dahi sada, mango pickle, sooji halwa
\$32

BESAN KA CHILLA & ANDA CURRY

lime pickle, english cucumber raita, gajar halwa
\$32

DOSA 3 WAYS

aloo, paneer, lamb
with sambar & chutneys
\$32

SHRIMP & GRITS WITH IDLI & SAMBAR

crispy okra, wheat semolina upma
\$36

CHILI CHICKEN & WAFFLES

vindaloo syrup, curry leaves
\$28

PAV BHAJI

tomato-garlic chutney, brioche buns
\$22

BISON BURGER

blue cheese, wild mushrooms, chaat masala fries
\$28

