



Taste of Southern India Signature Four-Course Tasting

Designed to be enjoyed by each person at the table

\$ 39 per person for four-course tasting Select one item from each course
\$ 20 per person *additional* for wine pairing Three half glasses specifically selected for each dish

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

I. Starter

- Roasted Garlic & Fennel Soup** Puréed, garlic, shallots, onions, cumin, fennel seeds, cilantro
Garbanzo & Avocado Salad Diced onions, tomatoes, green chiles spiced with dried mango, spicy lemon dressing
Mung Sprouts Salad Freshly sprouted lentils, tomatoes, cucumbers, ginger, coconut, chiles & mustard seeds
Dahi Vada Lentil dumplings, topped with cool *Straus organic* yogurt, piped with tamarind & mint, mildly spiced
Prawn Chile Fry Fried prawns rubbed in ground lentils & chiles over shredded romaine lettuce
Chennai Chicken Boneless *organic* chicken marinated in *Straus organic* yogurt with coriander & cumin, fried
Cochin Calamari Tender calamari, sautéed with a mildly-spiced coconut milk sauce, served with mixed greens

II. Mini Dosa

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

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

III. South Indian Entree

- Seasonal Vegetable Korma** Coconut milk, french green beans, peas, sweet potato & cauliflower w/ coconut rice
Kerala Chicken *Organic*, boneless, chiles, cilantro, mint, grated coconut, tomatoes, cauliflower & spices with coconut rice & raita
Tamil Lamb Curry Free-range & natural, fennel, tomatoes, poppy seeds, caramelized onions & spices, with lemon rice & raita
Goan Prawns Spicy, ground red chiles, tomatoes, cumin, garlic, potatoes, mustard & vinegar, with dahi (yogurt) rice

IV. Dessert

- 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, dusted with cashews
Gelato or Sorbet (Please ask about our flavors and vegan options)

**** 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 ****



Salad

Please ask about our vegan options

Garbanzo & Avocado Diced onions, tomatoes, green chiles, spicy lemon dressing	9
Pomegranate & Goat Cheese Salad <i>Organic</i> little gem lettuces, spiced mango, toasted hazelnuts	9.5
Mung Sprouts Freshly sprouted lentils, tomatoes, cucumbers, ginger, coconut, chiles & mustard seeds	9
Paneer & Romaine Chopped <i>organic</i> romaine, cubes of farmer's cheese, <i>organic</i> cherry tomatoes, creamy garlic dressing	9.5

Soup

Red Beet Cumin Roasted puréed red beets, touch of crème fraîche	7.5
Roasted Garlic & Fennel Puréed, garlic, shallots, onions, cumin, fennel seeds, cilantro	7.5
Rasam "Fire Broth" Spicy broth of tomatoes, tamarind, lentils & black pepper...sipped from the bowl like miso	4

Starter

Chennai Chicken Boneless <i>organic</i> chicken marinated in <i>Straus organic</i> yogurt with coriander & cumin, fried	9.5
Cochin Calamari Tender calamari, sautéed with mildly-spiced coconut milk, served with <i>organic</i> mixed greens	9.5
Prawn Chile Fry Prawns dry rubbed in ground chickpea, chiles & other spices, fried, served over shredded romaine lettuce	9.5
Red Beet Croquette Shredded beets, almonds, cashews, peanuts, cumin and chiles, served with mint & sweet onion chutney	8
Chile Bhajia & Sweet Onion Chutney Batter-fried chile peppers, caramelized onion & tomato chutney, mustard seeds	8
Samosas 'North & South' Savory pastries filled with caramelized onions & vegetables (South), and spiced potatoes (North)	8
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

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South Indian Entree

✳ Indicates dishes for which you need to select a side of rice, dosa or uttapam (recommendations are in parenthesis)

Seasonal Vegetable Korma	Coconut milk, french beans, peas, sweet potato & cauliflower (recommended w/ coconut rice) ✳	12
Channa Bhatura	Chick pea (garbanzo) masala served <u>with</u> an oversized, soft, puffy wheat bread <i>or</i> vegan poori	14
Goan Prawns	Spicy, ground red chiles, tomatoes, cumin, garlic, potatoes, mustard & vinegar (great w/ 'dahi' rice) ✳	14
Kerala Chicken	<i>Organic</i> , boneless, chiles, cilantro, mint, grated coconut, tomatoes, cauliflower, spices (great w/ coconut rice) ✳	14
Tamil Lamb Curry	Free-range & natural, fennel, tomatoes, poppy seeds, caramelized onions & spices (great w/ lemon rice) ✳	16.5
Basmati Rice Side	Aromatically flavored with Lemon, Coconut or Dahi	3
Basmati Rice Side	Plain delicate, fragrant long-grained rice	2.5
Plain Uttapam or Dosa Side	Served like bread for the entrees	3

Dosa

Entrée-sized, savory rice and lentil crepe, all **served with tomato & fresh coconut chutney**, and **sambar**, a flavorful lentil *dipping* soup made with vegetables and spices. **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
Masala Chutney	Masala dosa spread with a spiced chutney of blended baby eggplant	10.5
Lamb 'Keema' Dosa	Plain dosa served with a <u>side</u> of minced lamb, peas and diced potatoes	15
Cilantro Mint Masala	Masala dosa layered with a thin spread of a spicy cilantro-mint chutney	11
Habanero-Mango Masala	(Warning: very intense heat!) Masala dosa layered with spread of spicy habanero chutney	10
Spinach & Fennel Pooriyal	Spiced, diced filling with spinach & fennel stems	10
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
Onion Rava	Rava dosa with red and yellow onions caramelized into the batter	10
Egg	Mildly spiced <i>organic</i> eggs <i>spread</i> and cooked across the inside of the dosa, onions and chiles	10

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 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
Spring	Masala Uttapam combined with fresh vegetables including peas, carrots, cabbage, and red onion	11

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Rice, Bread & Sides

Dahi Rice Straus organic yogurt with Tilda Basmati rice...a mouth-cooling South Indian alternative to raita	6
Raita Chopped cucumber in spiced, cool Straus organic yogurt	4.5
Chutneys An extra serving of tomato, coconut, tamarind, cilantro-mint, baby eggplant or habaneros	.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