



PROGRESSIVE INDIAN

KULCHAS & SAMPLERS

LUNCH

SPRING 2019

EXECUTIVE CHEF

Sujan Sarkar

CHEF DE CUISINE

Pujan Sarkar

GREEN PEA & GOAT CHEESE KULCHA 12
Truffle Butter

KASHMIRI DUCK KULCHA 14
Apricot & Chili Chutney
Parmesan

ASSORTED PAPPADS & CRISPS 11
Peanut & Chili Chutney
Mango & Tomatillo Chutney
Avocado Raita

CHUTNEY SAMPLER 13
with Garlic Naan, Green Pea & Goat Cheese Kulcha
Peanut & Chili Chutney
Mango & Tomatillo Chutney
Avocado Raita

SMALL PLATES

POTATO TIKKI 12
Kale Tempura
Sweet & Sour Yogurt Mousse
Raspberry

LAMB KEEMA
HYDERABADI 18
Green Peas
Spiced Potato Mousse
Buttered Pao

BURRATA
TANDOORI SWEET POTATO
& BABY CARROT 16
Wild Garlic Chutney
Walnuts
Lentil Crisps

CHICKEN MALAI
KOFTA 19
Amul Cheese
Romaine Hearts
Caesar Dressing
Walnut Crumble

MASALA JACKFRUIT
TACOS 16
Pineapple Kut
Avocado Tourn
Boondi (2 pc.)

TANDOORI
MONK FISH 19
Avocado
Mixed Greens
Radish & Red Onion Salad

CAULIFLOWER
KOLIWADA 15
Edamame Hummus
Peanut Chutney
Podi Masala

CHICKEN
KOLIWADA 16
Peanut Thecha
Nori Dust

LUNCH FAVORITES

KADAI PANEER 20
Bell Peppers & Onions
Naan or Saffron Rice

TANDOORI MUSHROOM 20
Polenta Upma
Parmesan

VEGETABLE BERRY PULAO 22
Cashews
Avocado Raita

GONGURA CHICKEN CURRY 22
Cashews
Naan or Saffron Rice

BUTTER CHICKEN 24
Naan or Saffron Rice

LAMB PEPPER FRY 24
Naan or Saffron Rice

MALABAR MONK FISH &
SEAFOOD CURRY 24
Green Garlic Chutney
Naan or Saffron Rice

ACCOMPANIMENTS

5
Saffron Rice
Plain Naan
Garlic Naan
Cheddar Naan
Tandoori Roti
Avocado & Garlic Raita

8
Black Dairy Dal
Curry of the Day (Veg)
Mixed Salad

*20% gratuity will be added to parties of 6 or more.

*Corkage is \$30 per 750 ml, limited to two bottles per party.

*A 4.5% San Francisco Mandates Surcharge will be added to your pre-tax cheque

*Before placing your order, please inform your server if a person in your party has a food allergy or dietary restriction.

WINES BY THE GLASS

NV GLORIA FERRER PRIVATE CUVÉE BRUT
(Sonoma) 12

NV GRATIEN & MEYER BRUT-ROSÉ
(France) 13

2017 COMMANDERIE DE LA BARGEMONE ROSÉ
(France) 12

2016 PETER LAUER BARREL X RIESLING
(Germany) 14

2014 SANDHI CHARDONNAY
(Santa Rita Hills) 14

2017 JEAN-MAX ROGER MENETOU-SALON SAUVIGNON BLANC
(France) 16

2018 JULES TAYLOR SAUVIGNON BLANC
(Marlborough) 12

2015 LAURENT KRAFT CHENIN BLANC
(Vouvray) 15

2014 SANTA MARGHERITA CHIANTI CLASSICO RISERVA
(Italy) 12

2017 PRESQU'ILE PINOT NOIR
(Santa Barbara County) 16

2016 PEDRONCELLI "MOTHER CLONE" ZINFANDEL
(Sonoma) 14

2017 VESTINI CAMPAGNANO KAJANERO RED BLEND
(Italy) 13

2016 LE P'TIT PAYSAN "LE P'TIT PAPE" RHONE BLEND
(Monterey County) 14

NV11 CAIN CUVÉE BORDEUX BLEND
(Napa Valley) 18

ANANDINI HIMALYAN TEAS 6

Hand crafted Himalayan teas curated
by first Indian Tea Sommelier Anamika Singh

INDIAN BOUQUET

Autumn Tea, Rose Petals, Chamomile, Rhododendron
Lavender, Lemongrass Cornflower & Cardamom

MISTLETOE KISSES

Handmade Oolong Tea, Rose Petals,
Hibiscus Flowers, Orange, Spices, Vanilla

WORK IT UP

Orange Peel, Hibiscus, Mint

SEASONAL SWEET LASSI 8
MASALA CHAI 5

TEA 4

Green | English Breakfast | Chamomile

ILLY 5

Espresso | Cappuccino | Latte | Americano | Machiatto

BEER (DRAFT) 7

MOONLIGHT BREWING CO
Reality Czeck, Pilsner, 4.8% (Santa Rosa, CA)

FIELDWORK BREWING CO.
"Rotating" IPA, 6.9% (Berkeley, CA)

FACTION BREWING
Faction Pale Ale, 5.4% (Alameda, CA)

FORT POINT BEER CO.
KSA Kolsch, 4.6% (San Francisco, CA)

MOCKTAILS 7

NAGPUR NARANGI
Mandarin Orange, Curry Leaf,
Peppercorn, Tonic

GREEK CLOVER FIZZ
Kaffir Lime, Fenugreek, Ginger Beer

BERRY COLLINS
Seasonal Berry Shrub, Lime, Soda

COOL CUCUMBER
Cucumber, Basil, Lime, Soda

SWEETS 12

PHIRNI MOUSSE CASHEW CAKE
Thandai Ice Cream & Wild Rice Wafer

BESAN BURFI

Chocolate Cremeux, Puffed Rice Granola,
Toasted Milk Sorbet

HOUSE-CHURNED ICE CREAM & SORBET 10

(Two Scoops)

White Peach Lassi

Thandai Ice Cream

Salted Jaggery Ice Cream

Blood Orange Sorbet (V)

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