



**We are a tipless business, our prices account for taking care of our crew.**

**We use local and organic ingredients whenever possible.**

**Our kitchen and food is 100% Gluten Free.**

**Our ghee-fried eggs are cooked medium, with firm whites and jammy yolks.**

**Scrambled eggs available upon request.**

<b>Bhurji Burrata Bowl</b> ( <i>spicy, vegetarian</i> )	<b>\$17</b>
Indian-spiced eggs scrambled with peppers and shallots, burrata cheese, ghee toast	
<b>Add Bacon Lardons</b>	<b>+\$5</b>
<b>Chaat Hash</b>	
Crispy potatoes, chaat masala, lime pickle braised greens, charred veg, 2 ghee fried eggs*	
<b>With Bacon Lardons</b>	<b>\$26</b>
<b>With Butter Chicken</b>	<b>\$26</b>
<b>With Chickpea Tempeh</b>	<b>\$23</b>
<b>Vegan (Tempeh, no Eggs)</b>	<b>\$19</b>
<b>Kitchari</b>	<b>\$16</b>
Deepak's childhood breakfast. Savory rice dhal, cabbage and herb salad, pickled egg. Make vegan w/o egg (This is also our community meal - pay what you can! )	
<b>Pakora Waffle</b>	<b>\$16</b>
Savory chickpea flour waffle, dhal, chutneys, smoked yogurt, cabbage and herb salad. Vegan.	
<b>Add 2 ghee-fried eggs*</b>	<b>+\$6</b>
<b>Add maple-glazed fried-chicken. Spicy.</b>	<b>+\$9</b>
<b>Saagshuka</b>	<b>\$23</b>
Baked eggs in a pea and spinach curry, ghee toast, chili oil	
<b>Shrimp and Grits</b>	<b>\$26</b>
Charred shrimp, tikka mole sauce, creamy coconut milk polenta, 2 ghee-fried eggs*, lime pickle braised greens, seasonal pickles ( <i>Contains sesame</i> )	
<b>Vada &amp; Gravy</b>	<b>\$18</b>
Lentil flour fritters in a peppery mushroom gravy. Vegan.	

\* Consuming raw or undercooked eggs may increase your risk of foodborne illness

Jan 26, 2024

## A-La-Carte

House-Smoked Bacon	\$8	Maple Glazed Fried Chicken	\$10
Roasted Acchar Marinated Tempeh	\$7	2 Ghee-Fried Eggs*	\$7
Lime Pickled Braised Greens	\$7	Chaat Masala Potatoes	\$7
Coconut Milk Grits	\$7	Ghee Toast	\$6
Seasonal Yogurt Raita	\$6	Cup o' Dhal	\$6

## Alcoholic Beverages

**Mimosas** **\$14**  
Mango, orange, or grapefruit.

**Masala Mary** **\$16**  
Garam masala, amchoor, green chutney. Spicy.

**Mumbai Mule** **\$18**  
Curry leaf and serrano infused tequila, fresh lime juice, Reed's ginger beer. Spicy.

**Cardamom Old Fashioned** **\$18**  
Cardamom infused rye whiskey, bitters, cardamom syrup, orange twist.

**Chai Toddy** **\$16**  
Old Monk Indian Rum, hot chai, whipped cream, lemon zest.

**Maka di Beer, Craft Brewed in Goa** **\$8**  
 Belgian Tripel (25 IBU, 7-8%ABV)      Honey Ale (22 IBU, 7-8%ABV)  
 Belgian Blanche (23 IBU, 4-5%ABV)      Bavarian Keller (15 IBU, 4-5%ABV)  
 Lemon Shandy (10 IBU, 3%ABV)      Rosé Brut IPA (25 IBU, 4.8%ABV)

**Jackalope Wine, Made in Portland** **\$15/\$54**  
Red Blend, Rosé, Vingoner

## N/A Beverages

**Kaveri Coffee** **\$5**  
Single origin, grown in South India, roasted in Berkeley. Hot or iced. Bottomless

**Masala Lab Chai** **\$6**  
Classic Indian chai spices, dandelion root, coconut milk, coconut sugar. Hot or iced. One refill.

**Chaibucha on Tap** **\$6**  
Locally made Herbucha brand kombucha infused with our chai concentrate.

**Juice** **\$4/5**  
Grapefruit, Mango, Orange

**Sodas** **\$5**  
Reed's Ginger Beer, Virgil's Root Beer

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