

weekday lunch specials

V = Vegetarian

V+ = Vegan

GF = Gluten-Free



LUNCH SPECIALS INCLUDE:

- ♦ Basmati rice
- ♦ Chappati
- ♦ Dal
- ♦ Raita
- ♦ Papad
- ♦ Achar

+ choose:

- * **Vegetarian** (daily; V)
- * **Chicken** (daily)
- * **Tandoori chicken** (daily)
- * **Fish** (Mon, Wed, Fri)
- * **Lamb** (Tues, Thurs)
- * **Prawn** (Fri)

Tandoori Roti or Naan is served with Lunch Specials from 4–6pm.

Our lunch specials change daily and are served as they would be in an Indian home.



daily chaat menu



Dosa (GF, V+)

The Dosa Wala would always put the first dosa made at the foot of Ganeshji's altar. He would roll out these savory crepes with filling, on a taava, and serve them with sambar and chutney.

Choose from Plain or Moong, with Masala or Vegetable filling.



Uttapam (GF, V+)

The Dosa Wala was simultaneously working a smaller taava flipping crispy, savory pancakes topped with tomatoes and onions.



Biryani (GF)

On Friday, the holy day for Muslims, the streets leading up to the mosque are lined with vendors selling Biryani in huge clay pots. The layers of rice and bone-in meat cook together all day long.

Choose between Chicken, Lamb, Chicken Boti, or Fish.

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Dahi Papdi Chaat (V)

Mid afternoon finds North Indians detouring to their favorite pushcart for this cooling snack of flat papdis, potatoes and garbanzo beans smothered with yogurt and chutneys.



Dahi Batata Puri (V)

I still remember making the trek to the pushcart at Elko Arcade in Mumbai for these puris filled and topped with yogurt and tamarind chutney. Make sure you finish the best part, the tangy mixture at the bottom of the plate, after the puris are gone...



Dahi Pakori (GF, V)

My grandma would have us help her grind lentils which were then made into dumplings and soaked in hot water to make them soft to their core. They are dipped in yogurt and served with mint and tamarind chutneys.



Bhel Puri (V+)

At 3pm sharp everyday the Bhel Puri Wala would pass our neighborhood ringing the bell on his pushcart. He would serve this zesty mixture of rice puffs, potatoes, onions and chutneys covered with sev in a recycled newspaper. Ask for it sweet, medium or spicy.



Sev Puri (V+)

The Bhel Puri Wala's other specialty: flat papdis with potatoes, onions, and chutneys topped with sev and, when in season, raw mango.



Pani Puri (V+)

You will find vendors with pushcarts and even bicycles selling this fiery, mint water filled in puffed puris. The puris are filled with potatoes, garbanzo beans and boondi and served with a side of tamarind chutney.



Aloo Tikki (V)

Pushcarts with large taavas have these potato patties lined up in a circle ready to be served with cholle and chutneys. The crisp skin hides the soft interior.



Samosa Cholle (V)

I looked forward to my parents having guests over because it meant samosas would be served. Our samosas are served with a side of cholle and chutneys...



Keema Samosa

A lamb filled version of the popular samosa.



Cholle Bhature (V)

The big puffy thing. Break off a piece of bread with your hands, dab the pickle and scoop the cholle into your mouth.



Mix Veg Pakoras (GF, V+)

There isn't a better snack served on a rainy day with a cup of tea.

Drinks

Salty lassi
Rose lassi
Mango lassi
Chai



Sweets



Rasmalai (GF)



Gulab Jamun



Kulfi Falooda (GF)