

weekend specials

V = Vegetarian

V+ = Vegan

GF = Gluten-Free



WEEKEND DINNER SPECIALS INCLUDE:

- ♦ Basmati rice
- ♦ Dal
- ♦ Raita
- ♦ Tandoori Roti or Naan

+ choose:

- ✧ Vegetarian (V)
- ✧ Chicken
- ✧ Tandoori Chicken
- ✧ Lamb

Weekend Dinner Specials are served Friday–Sunday, 4–8pm.

Our dinner specials are prepared and served fresh that day.



weekend 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.



Idli (GF, V+)

The Dosa pushcart also had an Idli steamer which, every hour or so, would turn out these light and fluffy rice cakes with sambar and chutney.



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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Veg Kathi (V)
This hearty paneer roll is a favorite for vegetarians.



Paratha (V+)
This traditional North Indian breakfast invokes memories of mom in the kitchen rolling parathas on tavaas and serving them hot with yogurt and achaar. Please choose from an aloo (potato) or gobi (cauliflower) stuffing.



Pav Bhaji (V)
Linking Road in Mumbai had a row of stalls all serving bhaji with pav. You would see the bhaji on a taava with a ring of Amul butter around it. The bhaji is intended to be scooped up with the pav.



Chicken Kathi Kebab
It is mesmerizing watching the workers at Bade Miya, in the shadows of the Taj Hotel in Mumbai, flip the paratha and add egg to it. It is rolled together with spicy chicken.



Lamb Baida Roti
Bade Miya's popular late night snack is this roti made on a taava and stuffed with minced lamb.



Koliwada Fish (GF)
As you approached the end of Linking Road in Mumbai, the aroma of fried fish would draw you to this wood shack. You tell the owner the quantity and he would drop it into hot oil. It would be served to you in a newspaper with a side of onions and chutney.



Shami Kebab (GF)
This Hyderabad specialty of ground lamb and lentils is served over rice. It is renowned for its smooth texture and delicate composition.



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)