

# INDIAN PARADOX

Wine + Indian Street Food

## Street Food Nashta

**नश्ता {Nashta} = BREAKFAST**

*This menu is our take on several nostalgic street food breakfast favorites from all over India.  
Enjoy our paradox of wines & street food Nashta*

### SWEET CORN SOUP - 6

*Fresh corn blended and mixed in with pan-fried celery, green onions & freshly ground pepper; topped with house-made curry leaf garnished croutons & Maggie hot & sweet sauce.  
Whether on a train journey or on a Indian street corner, your day is never complete without a steaming bowl of Sweet Corn Soup. (GF)*

### CHILLI CHEESE TOAST – 9

*Warm whole white bread generously topped with a green chili, bell pepper & garam masala cheese blend, and then grilled to golden brown goodness. This takes 15 minutes to grill.  
A standard Mumbai street fare – can be done (if you like) without the zing but we have to say – that's the best part!*

### EGG AKURI – 10.5

*Soft scrambled cooked with Parsi masala, ginger, garlic, turmeric, onions, tomatoes & cilantro. Served with a buttered toast – a classic Parsi breakfast in all Irani cafes of Mumbai.*

### MASALA OMELET – 11

*Indian omelet folded in with onions, green chilies, our freshly ground garam masala and of course butter.  
Ubiquitous Indian power breakfast served everywhere from street corners, bus terminuses and train stations.*

### DISCO FRY EGGS – 12

*Think savory Indian (French) toast. Eggs and Brioche buns pressed down with onions, chilies, cilantro, chaat & garam masalas. This is exclusive only to the streets of Mumbai and now just here in SF – and has nothing to do with dancing.*

### KANDA BATATA POHA - 10

*Flattened rice sauteed with onion, potato, and turmeric topped with roasted peanuts. Comfort food breakfast from the Indian state of Maharashtra. (GF/V)*

### DOSA + SAGU – 11.5

*Crispy Indian rice & lentil crepes served with warm, spice-ful potato masala (sagu), onion & coconut chutneys. A must-not-miss, staple breakfast universally found in all south Indian states. (V/GF)*

### KHEEMA PAV - 15

*Local grass fed minced lamb cooked with tomato, chilies, ginger, garlic, garam masala, chaat masala, and lime, served with toasted pav (bread).*

**(V) – Vegan**  
**(GF) – Gluten Free**