

— ■ ■ DAILY MENU ■ ■ —

— ■ ■ BREKKIE ■ ■ —

Served 8am - 11 am. Breads + Pastries by Starter Bakery.

Mumbai Morning Burger 8.45

pork ginger sausage, fried egg, american cheese, cress, ghost pepper chutney

Croque Gadame 8.45

brown sugar chai spiced bacon, fried egg, white cheddar, cress, pickled onions, tamarind ketchup

— ■ ■ ALL DAY TOASTS ■ ■ —

Served 8am - 3pm.

Toasty Toast (vegan) 7

avocado, cukes, chaat masala, pickled red onions

PB+C (vegan) 6.90

housemade curried peanut butter, seasonal fruit chutney on toast

— ■ ■ LUNCHTIMER SUBS ■ ■ —

Served 11am - 3pm.

Eggplant Parm Sub (V) 12.25

whole roasted indian eggplant, mozzarella, curryleaf tomato sauce

Meatballer Sub 13.75

beef + lamb, curryleaf tomato sauce, mint chutney

Rainbow Sub 13.75

La Quercia Nduja, mozzarella, desi slaw



— ■ ■ COMFORTING ■ ■ —

Served 11am - 3pm and 4pm - 8pm.

Solidarity Soup (vegan, GF) 8

\$1/bowl to Black Lives Matter Bay Area

Tikka Masala Mac + Cheese (V) 12

Baia Pasta elbows with gouda, white cheddar, toast points +1 House-made Hot Sauce

\$1/mac donated to Destiny Arts

Daily Veg Curry (vegan, GF) 16

coconut tamarind curry, golden basmati rice, raita \$1/curry donated to Planting Justice

— ■ ■ SALADS ■ ■ —

Served 11am - 3pm and 4pm - 8pm.

Green Goddess Salad (V, GF) 6/11

add Navi burnt masala brined chicken +3/+4

Baby Greens + Beet Salad (vegan, GF) 6/11

add Navi burnt masala brined chicken +3/+4

Simply Lettuces (vegan, GF) 5/9

citrus ginger vinaigrette

●●● PIZZA

Served 4pm - 8pm. A limited number of pies made daily in our tiny kitchen. 14 inch pies serve 2-3 people. Navi cheese blend of mozzarella + parmesan.

Kheema Kale 22

lamb + beef tomato sauce, lacinato kale, red onion

Leelu Potato (V or vegan) 19

fenugreek pesto, potato, sweet peppers, cherry tomatoes

Preeti's Peppah 20

pepperoni, pickled peppers, tomato sauce

Love Veggie (V or vegan) 19.5

eggplant crush, marinated paneer, cherry tomatoes, tomato sauce



— ■ ■ DRINKS MENU ■ ■ —

— ■ ■ REJUVENATING ■ ■ —

DIY Juhu Masala Chai 4.25

hot/iced, freshly ground spices & ginger +1 espresso, almond milk or rose syrup

Highwire Espresso + Milk 2.75/3.75/4.75

espresso or americano 2.75 cappuccino, gibraltar or macchiato 3.75 latte 4.75

+1 almond milk, vanilla or chocolate syrup +1 extra shot of espresso

Cup of Highwire Coffee 3 (second cup +2)

Cup of Mighty Leaf Tea 3

green, black + herbal tea bags

Fresh Turmeric Root Shots 3

+1 milk or +2 almond milk

Dr. Pai's Green Chili Turmeric Lassi 6.5

Turmeric Chicken Broth 4

— ■ ■ NA BEVVIES ■ ■ —

Seasonal Lassi 6.5

Nimbu Pani 4

cilantro lemonade

Fresh Turmeric Root Housemade Tonic 4

Darjeeling Limited 4

aka arnold palmer

Iced Tea 3.5



— ■ ■ NAVI COCKTAILS ■ ■ —

Iggles 9

punt e mes, grapefruit juice, sea salt

The Consummate Diplomat 10

dolin vermouth, contratto rosso, cherry

Apparently Sour 9

contratto bitter, elderflower syrup, lime

Mango Mimosa 7

mango, prosecco

Shandy 7

refreshing blend of nimbu pani and temescal brew

— ■ ■ WINE ■ ■ —

Wachau GRUNER Austria 9/27

Pali Riviera PINOT Sonoma Coast 10/30

Bargemone Provence ROSE 9/27

High Note MALBEC 8/24

Bellafina PROSECCO 6/18

— ■ ■ BEER ON DRAFT ■ ■ —

Temescal Brewery (rotating taps) 7

— ■ ■ BOTTLES TO GO ■ ■ —

CHECK THE ROTATION IN OUR HOUSE FRIDGE

Add \$5 corkage to drink bottle in-house

15% service included -- fair pay for all staff
Chef Preeti Mistry is a James Beard nominated, Bourdain blessed chef using local, sustainable ingredients. Visit us at Juhu Beach Club, our sister restaurant in Temescal.

5000 Adeline Street, Emeryville, CA 94608
Take-Out Orders at 510-285-6923