



Food menu + Wine pairings

Mini nibbles

Masala Peanuts -- \$4

Oven roasted peanuts blended in with spices, ghee and a dash of lemon

Pairing: Domaine des Grandes Espérances Cremant Barbule NV -- \$13

Sundal -- \$7

Garbanzo salad tempered with mustard seeds, curry leaves & topped with shredded coconut and raw mangoes. These sell like hot cakes on the beaches of the southern beach city of Chennai

Pairing: Toni Arraz Verdil 2014 -- \$10

Small snacks

Kanda Batata Poha -- \$10

Flattened rice sautéed with onions, potatoes and spices, topped with roasted peanuts and dash of lemon.

Hearty breakfast/snack from northern India.

Pairing: F. Thienpont Sauvignon Blanc 2013 -- \$10

Churmur -- \$11

Deconstructed version of a famous street snack from the eastern city of Kolkata called Golgappa or Pani puri.

Crispy semolina puffs blended in with tamarind sauce, garbanzo beans, and mint chutney with a dash of chaat masala, sprinkled with cilantro.

Pairing: Aphros Ten Vinho Verde 2014 -- \$11

Methi Muthia -- \$11

Fenugreek leaves dumpling tempered with mustard & white sesame seeds and curry leaves.

Pairing: Lyrarakis Kotsifali 2013 -- \$9

Medium plates

Bhel Puri -- \$12

Savory, tangy, sweet street food made famous on the streets of Mumbai, has crispy puffed rice mixed in with tangy jaggery chutney, mint/cilantro chutneys and raw onions, tomatoes, potatoes, topped off with cilantro, spices and raw mangoes.

Pairing: *Bodegas Arraez Bermejo Moscatel Seco 2014 -- \$8*

Dahi Sev Puri -- \$13

Semolina puffs topped with yogurt, dried mango chutney & mint/cilantro chutney, roasted cumin powder, fried chickpea flour (sev) and cilantro

Pairing: *Jean Francois Garlon Beaujolais 2013 -- \$13*

Dabeli -- \$15

This Indian burger originates from the Kutch region in the state of Gujarat. It's a unique offering with a potato patty topped with crunchy peanuts, pomegranate seeds and fried chickpea flour (sev).

Pairing: *Sanglier Touché Grenache 2012 -- \$15*

Lamb Shish Kabab -- \$18

Skewers of flavorful minced lamb – found everywhere on the streets of Lucknow – capital of northern Indian state of Uttar Pradesh, is usually served with a tangy, sour cilantro & tomato chutney and slivers of onions.

Pairing: *Bodegas Arraez Mala Vida 2013 -- \$10*

Kheema Pav -- \$20

Minced lamb folded in with several spices served with a slice of pav (toasted bread)

Pairing: *La Ferme Dumont Cotes Du Rhone "Premiere Cote" -- \$12*

Dessert

Mango & Pistachio Kulfi -- \$8

1 scoop of each flavor