

**SATURDAY BRUNCH**  
*Served from 11am-5pm*

**CHAATS (snack)**

**SAMOSA- 7.50 (v)**

Two spiced-potato-pea-stuffed flaky pastries, fried golden, served with chutney

**SAMOSA CHOLE CHAAT- 14.95 (v)**

Golden fried samosa smothered in garbanzo curry topped with onion & cilantro, and dressed with chutney

**PANI PURI- 10.95 (v, vg)**

Mung-bean-masala-filled wheat crisps served with a shot of spicy sherbet

**DAHI PURI- 10.95 (v)**

Wheat pops filed with spiced potato, sweet yogurt filing, dressed with chickpea thins tamarind chutney and dotted with hot sauce

**KAJUR BHEL PURI- 12.95 (v, vg)**

Puffed rice, chickpea thins, dates, potato, red onion, cilantro and serrano, dressed with a tamarind-date chutney

**SMALL PLATES**

*PAV / Indian bread rolls freshly made in-house daily*

**KHEEMA PAV- 19.95**

Ground lamb dry braised with spices, served with grilled and buttered pav

**PAV BHAJI- 15.95 (v)**

Grilled and buttered pavs, served with buttered hot vegetable mash

**VADA PAV- 13.95 (v)**

Two chickpea batter-fried spiced potato rounds in a pav with dry garlic chutney

**DOSAS**

Gluten-free rice crepe and variation served with sambar and chutney

**GHEE- 12.95 (v)**

Buttered crisp rice crepe

**MASALA DOSA- 13.95 (v)**

Rice crepe stuffed with spiced potatoes

**MYSORE MASALA DOSA- 14.95 (v)**

Spicy chili-lentil grind smeared on crepe with spiced potatoes

**ONION MASALA DOSA- 14.95 (v)**

Onion crepe stuffed with spiced potatoes

**PANEER MASALA DOSA -15.95 (v)**

Paneer cheese crepe stuffed with spiced potatoes

**SPRING VEGGIE DOSA- 15.95 (v)**

Shredded fresh vegetables and kale, stuffed in a masala dosa

**SAAG PANEER DOSA- 16.95 (v)**

Saag (spinach curry puree) smeared on crepe, with a spread of shredded paneer cheese

**DOSA & CHANA -17.95 (v)**

Kerala griddle cake served with chana masala

**EGGS**

**DESHI OMELET- 15.95**

A three-egg cheese flan made with serrano, onion, tomato, and cilantro served with jeera browns and a grilled pav

**PANEER OMLET- 15.95**

Paneer stuffed deshi omlet served with grilled pav

**TANDOORI CHICKEN OMLET- 15.95**

Tandoori chicken and cheese stuffed deshi omlet with grilled pav



### **MAINS**

*All entrees are served with Basmati rice pulao*

#### **BUTTER CHICKEN- 18.95**

Savory yogurt-marinated breast of chicken, baked, and then simmered in a tomato butter sauce, finished with fenugreek leaves

#### **TELLICHERY CHICKEN- 18.95**

A signature twist of this spicy black pepper chicken; can only be made in medium to hot spice levels

#### **MALABAR LAMB- 20.95**

Tender lamb, curried with roasted coconut gravy, finished with tempered curry leaves and mustard seeds

#### **KOFTA ROYALE- 18.95 (v)**

Vegetable chickpea rounds, stuffed with paneer cheese, cashew, and raisin; simmered in a nut puree sauce

#### **SHAHI VEGETABLE KHORMA- 18.95**

Mixed vegetable and panir simmered in a cashew cream sauce, finished with fenugreek leaves

**FAR EATS BIRYANI-** Signature style biryani made with Basmati rice, ghee, onion, and pudina; served with cucumber, raita, and a pappad

**CHICKEN- 19.95**

**LAMB- 21.95**

**PRAWNS- 21.95**

**VEGETABLE- 18.95**

### **MITHAEE (dessert)**

*All made in-house*

#### **MANGO CHEESECAKE- 8.95**

An original, made with a touch of ginger

#### **MANGO ICE CREAM- 5.95**

A refreshing and sweet ice cream made with Alphonso mango

#### **RAS MALAI- 8.95**

Sweet cheese rounds in rose cream

### **BEVERAGES**

CHAI & KAPPI (chai and coffee)

MANGO LASSI

MANGO LEMONADE

MASALA CHAI

BEER AND WINE

SODA