



VEGAN TASTING MENU
BY, CHEF PUJAN SARKAR



PANI PURI
Passion Fruit Water

MASALA JACKFRUIT VADA
Bengal Mustard Aioli

Course 1
CAULIFLOWER PAKODA
Carrot Pachadi, Peanut Thecha, Kumquat, Curry Leaf
OR

COAL ROASTED AVOCADO
Carrot Chutney, Peanut, Kumquat, Curry Leaf

Course 2
MUSHROOM MOMO
Chanterelle and Morel Shorba, Chili Oil, Truffle

SORBET
Feijoa & Chili

Course 3
EGGPLANT & POBLANO KOFTA
Salan Gravy, Collard Salli

Accompaniments To Share
Whole Wheat Roti, Basmati Rice, Savoy Cabbage Foogath

Dessert
TENDER COCONUT PAYASAM
Coconut Ice Cream, Coconut Cryo

TASTING MENU \$95 *per person*
WINE PAIRING \$55 *per person*

* A 21% service charge will be added to your final bill for the tasting menu service.

* A 5 % SF Mandate will be added to the check reflecting the SF Health Care Security Ordinance surcharge, to cover health care coverage for all full-time employees.

* Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform us about your dietary restrictions.