

# pondi café

INDIA INSPIRED

[gf] - gluten free

## snacks

<b>chaat chips &amp; chutney</b> [gf] ✓	5
<b>dahi wada</b> [gf] lentil dumpling chaat	8
<b>pani poori</b> [v] party in your mouth!	7
<b>avocado toast</b> [v]	8

[v] - vegan

## LUNCH

<b>bombay benedict</b>	16
toasted brioche, masala bhaji, pickled hollandaise, poached eggs	

✓ - can be made vegan

<b>roti sampler</b> [gf] ✓	14
chickpea flatbreads with vegetables, spiced avocado, nut butter & pickles	

<b>cheese toast</b>	10
gruyère, tomatoes & herbs with tomato fenugreek sauce   chips or pondi salad	

<b>saffron shrimp salad</b>	15
with yogurt & pistachios   brioche	

<b>butter chicken curry</b> [gf]	16
with quinoa pilaf & pondi salad	

<b>kerala noodle salad</b> [gf] [v]	14
buckwheat noodles with lentils, greens, coconut, pickled carrots, lime & peanuts	

<b>lamb shank bun</b>	12
kalonji lamb, mushroom masala, eggplant pickle, saffron yogurt, pickled carrots   chips or pondi salad	

<b>curry of the day</b>	market
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## sweets

rotating Bake Lab selection!

<b>chai pie</b>	8
Parle-G crust, chai cream, cashews, whip	

<b>bournvita ice cream sandwich</b>	4
malted chocolate ice cream layered between India's age-old Parle-G cookies	

<b>madras coffee float</b> [gf]	6
spiced cold coffee + malai ice cream & whip	