

Besharam

*Born out of shameless mind and determination of
Chef Heena Patel*

SMALL BITES

- PARESH'S PARATHAS** point Reyes blue cheese, apple jam | 15
KHICHU 2 WAYS (GF,V) spiced rice dough, rice cracker, pickling chili oil | 11
DAHI WADA (GF) soaked, crushed, fermented dal fritters, chutney | 15
DRUNKEN PANI PURI (V) semolina shells, pea ragda, gin-spiked mint water | 12
KHAMAN (GF,V) savory bake, garlic thecha chutney | 16
MANGO SALAD (GF,V) manila mango, endive, sesame miso vinaigrette, leek straws | 14
KULCHAS paneer, asiago, aged cheddar, oaxaca, gouda cheese bread, black bean mole | 15
PAKORAS onion, brusselsprouts, hot honey drizzle | 15

MAINS

- UNDHIYU WELLINGTON** earthy root, fenugreek dumplings, green masala | 28
MASKA PANEER (GF) house made cheese, morgan farm spinach | 28
RINGAN NO ORO (GF,V) charred eggplant stew, urfa chili-garlic confit | 25
DHOKLI (V) desi raman, Hodo yuba, gujarati dal, samosas, crunchy toppings | 30
MALAI KOFTAS (GF,N) paneer croquettes, cashew cream sauce | 28
MUTHIYAS (GF,V) tomatillo dumplings, coconut sauce | 30
VINDALOO KOFTAS (GF,N) plant-based meatballs, spicy vindaloo sauce | 30
DAL MAKHANI (GF) slow-cooked black lentils, neem leaves tadka | 25

RICE & HOUSE MADE BREAD

- JEERA RICE (V,GF)** cumin-scented basmati, onion tempered | 5
PARATHA layered flatbread | 4
CHEESY GARLIC NAAN (N) pine nuts, mozzarella garlic, sunflower seeds | 12

CHUTNEYS

- FLIGHT OF 4** | 13
CHILI CRISP Diaspora guntur chili, pinenuts, shallots | 4
NAGI chili pepper chutney | 4
MINT CILANTRO ginger, garlic, wild mountain cumin | 4
TAMARIND DATE jaggery, dates, lime juice | 4
MANGO CHUTNEY jaggery, cumin, sea salt | 4
COCONUT CHUTNEY cilantro, ginger, lemon | 4
CUCUMBER GINGER RAITA | 4

PICKLE

- FLIGHT OF 4** | 16
CHUNDO fig and rose apples, cloves | 5
CANDY KARELA bitter melon chips | 5
GARLIC PICKLE | 5
PEPPER MURABBA chili jam | 5
LOC lemon, onion, chili raw | 3

V= vegan, GF= gluten free, N= nuts

YOUR RESERVATION TIME IS 90 MINUTES
YOUR CHECK WILL INCLUDE A "20% SERVICE CHARGE" AND
5% SAN FRANCISCO HEALTH MANDATE.

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TASTING MENU

FARSAN (SAVORY BITES)

KACHORIS croquettes, jaggery kissed coconut, chutneys

BHEL pickled cucumber, avocado with chutneys and chevdo crunch

KHANDVI silky besan rolls, garlic pesto, khakhra chip

Add ons recommended by Chef

DRUNKEN PANI PURI | 12, **PARATHA** | 4,

GARLIC NAAN | 12, **VINDALOO KOFTAS** | 30

SERRADURA | 14

BHOG (MAIN)

DUM BIRYANI caramelized onions, layers of vegetables, basmati rice, saffron

PANEER KORMA smoke cardamom sauce, grilled cheese

Crisp lentil papadum, onion raita

Choose

MALAI KOFTA: paneer croquettes in a rich cashew cream sauce

Or

MASKA PANEER: housemade paneer, spinach spiced sauce, urfa garlic confit

Or

RINGAN NO ORO charred eggplant stew, urfa chili-garlic confit

MITHAI (SWEET BITES)

SHRIKHAND CHEESECAKE: saffron-cardamom shrikhand cheesecake with a glucose biscuit crust

Or

RAS MALAI sweet caramelized milk, rose flavored paneer, pistachio

Menu \$85 per guest

Wine pairing \$49 per guest

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