Besharam

Menu unfolds in three chapters inspired by the places, memories & flavors that shaped chef Heena's journey from Gujarat to San Francisco

MANEK CHOWK

KHAMAN (GF,V) savory lentil bake, garlic thecha chutney | 18.59
DAHI WADA (GF) soaked, crushed, fermented dal fritters, chutney | 16.52
BHAJIAS (GF) brussel-spinach fritters, hot honey drizzle, cilantro chutney | 17.55

DHOKLI (V,N) desi raman, Hodo yuba, gujarati dal, samosas, idlis, peanuts | 34.07
UNDHIYU WELLINGTON summer vegetables, fenugreek fritters, green masala | 34.07
RINGAN NO ORO (GF,V) charred eggplant stew, urfa chili-garlic confit | 29.94
HANDVO (GF,V,N) peanut sauce, pumpkin, chanterelles | 33.04

KHAAU GALI

DRUNKEN PANI PURI (V) semolina shells, pea ragda, gin-spiked mint water | 14.46
MANGO SALAD (GF,V) manila mango, endive, sesame miso vinaigrette, leek straws | 16.52
SABUDANA VADA (GF,N,V) tapioca fritters, salty peanuts | 15.49

MALAI KOFTAS (GF,N) paneer croquettes, cashew cream sauce | 34.07
PAV BHAJI scallion bread, spiced vegetables, amul butter | 29.94
VINDALOO KABOBS (GF,N) almond chili sauce, paneer, spicy tofu | 34.07

CHANDNI CHOWK

KULCHAS paneer, asiago, aged cheddar, oaxaca, gouda cheese bread, black bean mole | 18.59
CHILI PANEER SALAD little gem, honey lime dressing, khakhra crunch | 16.52
MASALA MUSHROOMS (N) roasted button mushrooms, pauva, butter herb sauce | 18.59

SARSON KA SAAG (GF) mustard spinach saak, house made cheese | 33.04
ARANCINI MOILEE biryani rice balls, coconut, lemongrass | 33.04
DAL MAKHANI (GF) slow-cooked black lentils, neem leaves tadka | 30.98

RICE & HOUSE MADE BREAD

JEERA RICE (V,GF) scented basmati, cumin tempered | 5.16
PARATHA(V) layered flatbread | 4.13
CHEESY GARLIC NAAN (N) pine nuts, mozzarella garlic, sunflower seeds | 14.46

CHUTNEYS

FLIGHT OF 4 | 13.42
CHILI CRISP Diaspora guntur chili, pinenuts, shallots | 4.13
NAGI chili pepper chutney | 4.13
MINT CILANTRO ginger, garlic, wild mountain cumin | 4.13
TAMARIND DATE jaggery, dates, lime juice | 4.13
MANGO CHUTNEY jaggery, cumin, sea salt | 4.13
COCONUT CHUTNEY cilantro, ginger, lemon | 4.13
CUCUMBER GINGER RAITA | 4.13

PICKLE

FLIGHT OF 4 | 16.52
CHUNDO green mango, nutmeg | 5.16
CANDY KARELA bitter melon chips | 5.16
KATKI mango pickle | 5.16
PEPPER MURABBA chili jam | 5.16
LOC lemon, onion, chili raw | 3.10

YOUR RESERVATION TIME IS 90 MINUTES
YOUR CHECK WILL INCLUDE A "20% SERVICE CHARGE" AND
5% SAN FRANCISCO HEALTH MANDATE.
A CASH DISCOUNT OF 3.14%

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

Besharam

This is a celebration of seasonality, heritage and the generations of women whose intuition, patience and love continue to guide every dish I cook.

CHEFS TASTING MENU

Course One

PANI POORI semolina shells, pea ragda, mint water

Course Two

SABUDANA vada, onion pakora, dahi wada

Course Three

KACHORI ROLL pinenut kadhi, black sesame praline drizzle

Course Four

DUM BIRYANI caramelized onions, vegetables, saffron

Served with cashew saak, paratha, raita

Choose from

MALAI KOFTA paneer croquettes, cashew cream sauce

or

SARSON KA SAAG mustard greens sauce, house paneer crumble

or

RINGAN ORO charred eggplant stew, urfa garlic confit

Course Five

SHAHI TUKDA breadbelly milk bread, malai, pineapple icecream, jaggery caramel

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Add ons recommended by Chef
ARANCINI MOILEE | 33.04, **MANGO SALAD** | 14.46

CHEESE GARLIC NAAN | 12.39

Menu $98.09 per guest
Wine pairing $50.59 per guest

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