

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 | 16.52
DAHI WADA (GF) soaked, crushed, fermented dal fritters, chutney | 15.49
BHAJIAS onion, corn, hot honey drizzle | 15.49
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- DHOKLI (V,N)** desi raman, Hodo yuba, gujarati dal, samosas, idlis, peanuts | 30.98
UNDHIYU WELLINGTON summer vegetables, fenugreek fritters, green masala | 28.91
RINGAN NO ORO (GF,V) charred eggplant stew, urfa chili-garlic confit | 25.81

KHAAU GALI

- DRUNKEN PANI PURI (V)** semolina shells, pea ragda, gin-spiked mint water | 12.39
MANGO SALAD (GF,V) manila mango, endive, sesame miso vinaigrette, leek straws | 14.46
SABUDANA WADA (GF,N,V) tapioca fritters, salty peanuts | 15.49
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- MALAI KOFTAS (GF,N)** paneer croquettes, cashew cream sauce | 28.91
PAV BHAJI milk bread, spiced vegetables, amul butter | 25.81
PUDAS (GF,N) golden pancakes, peanut podi, coconut chutney | 30.98
VINDALOO KEEMA (GF,N) impossible meat masala, chillies, vindaloo sauce | 30.98

CHANDNI CHOWK

- KULCHAS** paneer, asiago, aged cheddar, oaxaca, gouda cheese bread, black bean mole | 16.52
CHILI PANEER SALAD little gem, honey lime dressing, togarashi crunch | 16.52
MASALA MUSHROOMS (N) roasted button mushrooms, pauva, butter herb sauce | 16.52
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- SARSON KA SAAG (GF)** mustard spinach saak, house made cheese | 30.98
ARANCINI MOILEE biryani rice balls, coconut, lemongrass | 30.98
DAL MAKHANI (GF) slow-cooked black lentils, neem leaves tadka | 25.81

RICE & HOUSE MADE BREAD

- JEERA RICE (V,GF)** cumin-scented basmati, onion tempered | 5.16
PARATHA(V) layered flatbread | 4.13
CHEESY GARLIC NAAN (N) pine nuts, mozzarella garlic, sunflower seeds | 12.39

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

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TASTING MENU

FARSAN (SAVORY BITES)

KACHORIS coconut pattice, potato straws, pepper chutneys

GHUGHRA fenugreek leaf dumpling, kadhi, chili crisp

BHOG (MAIN)

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

PANEER KORMA smoke cardamom sauce, grilled cheese, onion raita

Choose of

MALAI KOFTA paneer croquettes in a rich cashew cream sauce

Or

SARSON KA SAAG mustard spinach saak, house made cheese

Or

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

MITHAI (SWEET BITES)

ROSE LASSI

Choose of

PEACHES N CREAM house made icecream, almond cookies

Or

RAS MALAI sweet caramelized milk, rose flavored paneer, pistachio

Or

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

Add ons recommended by Chef

DRUNKEN PANI PURI | 12.39, **PARATHA** | 4.13, **MANGO SALAD** | 14.46

GARLIC NAAN | 12.39, **VINDALOO KEEMA** | 30.98, **DAL MAKHANI** | 25.81

Menu \$98.09 per guest
Wine pairing \$50.59 per guest

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