

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) corn 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

TANDOORI ELOTE (GF,V,N) peanut sauce, charred corn, lime tamarind drizzle | 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, oxaca, 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.

TASTING MENU

Chapter One

KACHORIS corn pattice, chevdo, chutneys

Chapter Two

SABUDANA VADA tapioca fritters, peanuts, pineapple murabba

Chapter Three

TOMATO RASAM kula nursery tomatoes, sweet & sour soup, chili cheese samosa

Chapter Four

PULAV & ALOO PARATHA

With Biryani spiced vegetable rice, hand rolled bread, jimmy nordello pepper jam, fafda, paneer korma smoked cardamom sauce

Choose from

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

Chapter Five

LASSI cumin, coconut, black salt

Choose form

KULFI manila mango

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, CHILI PANEER SALAD | 16.52, MANGO SALAD | 14.46

GARLIC NAAN | 12.39

Menu \$98.09 per guest

Wine pairing \$50.59 per guest

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