

# 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 lentil bake, garlic thecha chutney | 16  
**MANGO SALAD (GF,V)** manila mango, endive, sesame miso vinaigrette, leek straws | 14  
**KHANDVI (GF,N)** silky besan rolls, garlic pesto, citrus broccolini | 15  
**MASALA MUSHROOMS (N)** roasted button mushrooms, pauva, butter herb sauce | 16  
**KULCHAS** paneer, asiago, aged cheddar, oaxaca, gouda cheese bread, black bean mole | 15  
**PAKORAS** onion, brusselsprouts, hot honey drizzle | 15

## MAINS

- UNDHIYU WELLINGTON** root vegetables, fenugreek fritters, 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,N)** desi raman, Hodo yuba, gujarati dal, samosas, idlis, peanuts | 30  
**MALAI KOFTAS (GF,N)** paneer croquettes, cashew cream sauce | 28  
**MUTHIYAS (GF,V)** watermelon dumplings, coconut sauce, garlic confit salsa | 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(V)** 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** grannysmith apples, nutmeg | 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** coconut pattice, potato straws, pepper chutneys

**BHEL** puffed rice, green chutney, pickled mango

**GYOZA** fenugreek leaf dumpling, kadhi, chili crisp

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Add ons recommended by Chef

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

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

**RAS MALAI** | 14

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### 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

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### MITHAI (SWEET BITES)

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

Or

**SERRADURA** strawberry rhubarb jam, soft cream, toasted nankhatai crumble

Menu \$85 per guest

Wine pairing \$49 per guest

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