

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
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

KACHORIS coconut pattice, pearl onion korma, lilo chevdo | 30
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
MOOLI MUTHIYAS (GF,V) tomatillo dumplings, coconut moilee | 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, brushed with ghee | 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
KATKI sweet pineapple pickel | 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

DRUNKEN PANI PURI semolina shells, pea ragda, gin-spiked mint water

—

PAKORAS onion, brussel sprouts, hot honey drizzle

—

SAMOSA gujarati dal, curry leaf oil

—

Add ons recommended by Chef

MANGO SALAD | 14, KULCHAS | 15,

GARLIC NAAN | 12, VINDALOO KOFTAS | 30

—

MASKA PANEER house made cheese, morgan farm spinach

Or

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

Or

MALAI KOFTAS paneer croquettes, cashew cream sauce

—

Served with:

SARSON KA SAAG, JEERA RICE, PARATHA, CUCUMBER GINGER RAITA

—

LAPSI cracked wheat halwa, cashews, saffron custard

or

MANGO KALAKAND house made paneer, nutmeg, almond

Menu \$75 per guest
Wine pairing \$49 per guest

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