

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 (GF) 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 (V) summer vegetables, fenugreek fritters, green masala | 28.91
RINGAN NO ORO (GF,V) charred eggplant stew, urfa chili-garlic confit | 25.81
TANDOORI ELOTE (GF,V,N) peanut sauce, charred corn, lime tamarind drizzle | 30.98

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 VADA (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 scallion bread, spiced vegetables, amul butter | 25.81
VINDALOO KEEMA (GF,N) vindaloo sauce, chillies, spicy tofu | 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, khakhra 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)** scented basmati, cumin 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

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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