

SNACKS & STREET FAVORITES

PAPDI CHAAT	7	MADRAS CHICKEN WINGS [gf]	8
semolina crackers, lentil dumplings, black garbanzo sprouts with tamarind, yogurt & cilantro chutneys		slow baked with amchur, garam masala, black pepper & tamarind chutney / cumin yogurt	
PAV BHAJI	8	PANI & DAHI POORI	7
cauliflower & potato mash sautéed with peas in a spicy masala / toasted pumpkin buns		semolina puffs served with celery boondi and tamarind, yogurt & cilantro chutneys	
TEXAS SHRIMP CHAAT [gf]	10	QUINOA KHICHRI & SOUP [gf]	7 with chicken 9
pickled shrimp, roasted corn, avocado, black salt, chickpea fritters & radishes		peasant stew of brown basmati rice, black quinoa & lentils served with sambhar	
SAAG PANEER SAMOSAS	8	GOAT SAMOSAS	9
two stuffed & fried pastries filled with spinach, mustard greens & house paneer / tomato kasundi		two stuffed & fried pastries filled with slow cooked shredded goat masala / cumin yogurt	
KEBAB WRAP [gf]	12		
sliced lamb & chicken kebabs served with local baby lettuces & pickled onions			
choice of two [2] chutneys: cilantro peanut tomato kasundi tamarind cumin yogurt coconut pickled carrot			

DOSAS a South Indian inspired savory fermented rice & lentil crêpe [gf] stuffed w/greens & served with sambhar
PLAIN DOSA 8 | served with a side fingerling potato curry and choice of any one chutney

VEGETARIAN 10 **NON-VEGETARIAN** 12

FILLING CHOICES [PICK ANY TWO] **ADDITIONAL FILLINGS** 2 ea [availability varies]

smoked eggplant | potato masala mash | paneer | brussels sprouts | sautéed mushrooms
 avocado | local cheese | masala eggs | chicken | shrimp | keema

CHUTNEY CHOICES [PICK ONE]: peanut | coconut | tomato kasundi | cilantro

SALADS

PONDICHERI SALAD [gf] [v]	8	BUTTER CHICKEN SALAD [gf]	12
local greens, pickled carrots, raisins, roasted corn, pumpkin & sunflower seeds, jaggery lime dressing		local greens tossed with crisp lentils, blueberries, chevre & radishes on top of our butter chicken	
KACHUMBER [gf] [v]	7	BARLEY SALAD [v]	10
cucumber, mango & peanuts tossed with jaggery lime dressing & chaat masala		turmeric cooked barley, roasted beets, mint, spiced walnuts, blueberries & local greens	
SHRIMP CHUTNEY SALAD [gf]	12	CHICKEN BLACK GARBANZO SALAD [gf]	12
cilantro chutney sautéed shrimp with roasted beets, avocado & mango on local greens		spiced chicken tossed with sesame seeds, sprouted garbanzos, fresh coconut & cabbage	
ADD AVOCADO 2 ADD CHICKEN 3 ADD SHRIMP [3 PC] 5 ADD SHRIMP [5 PC] 8			

THALIS our rendition of a traditional sampler platter | one substitution per thali - subject to price variation

EARTH	14	RANCHER	16
butter chicken, vegetable curry, smoked eggplant, sautéed greens, dal & carrot roti		butter chicken, sayel lamb, smoked eggplant, kachumber, turmeric rice & naan	
YOGI	12	OCEAN [gf]	20
vegetable curry, sautéed greens, barley salad, quinoa khichri, sambhar, ghee & carrot roti		fish curry, pickled shrimp salad, dal, raita, sautéed greens, coconut chutney & beet uttapam	
VISHNU [v]	12	TUK TUK [kids under 12]	10
vegetable curry, brussels sprouts, dal, smoked eggplant, sautéed greens & carrot roti		chicken kebab, berries, sautéed greens, desi fries & an elephant cookie	

FRANKIES & BURGERS served with your choice of either Pondicheri Salad, desi fries or fresh fruit
 Frankies: Mumbai-style stuffed roti & egg wash wraps w/ cilantro chutney & marinated cabbage / Burgers: on housemade bread

CHICKEN FRANKIE	11	VEGETABLE FRANKIE [v]	9
cooked with onions, ginger, garlic & yogurt, flavored with fenugreek & black pepper		peanut chutney, avocado, cucumber, dal, cauliflower pickle / carrot roti	
KEEMA FRANKIE	10	GREEN MASALA CHICKEN BURGER	12
beef keema slow cooked with caramelized onions, tomato, yogurt & warm spices		sautéed chicken with green masala & onions, cumin yogurt & tomato kasundi / brioche bun	
PANEER & MUSHROOM FRANKIE	9	LAMB MINT BURGER	12
button mushrooms & house made paneer pan sautéed with onions & spices		cooked medium, w/ house made cheese spread, cilantro chutney, onion masala / brioche bun	
FISH FRANKIE	12	BUDDHA BURGER	12
seasonal fish sautéed with caramelized onions, coconut masala & peanut chutney		black garbanzo, walnut, heirloom tomatoes, paneer, herbs & cauliflower pickle / pumpkin bun	

CURRIES, ETC. served with turmeric rice

BUTTER CHICKEN [gf]	12	PANEER MASALA [gf]	12
boneless chicken cooked in a creamy fenugreek tomato sauce		house made paneer with red bell peppers & cauliflower in a cashew masala	
SAYEL LAMB [gf]	15	VEGETABLE CURRY [gf] [v]	11
Sindhi style lamb leg slow cooked with caramelized onions, yogurt, carrots & fingerling potatoes		butternut & chayote squashes and sugar snap peas in a tomato, onion, ginger & cumin curry	
KERALA SEAFOOD STEW FOR TWO	32	GOAT KOFTA CURRY	16
Louisiana crawfish, shrimp & fish in a South Indian coconut, kokum & kari leaf masala / rice, naan, greens & raita		spicy goat meatballs made with green papaya, ginger, cardamom & almonds	

DAILY FISH SPECIAL

made in a special preparation & served with sides / ask your server

MARKET PRICE

ON THE SIDE

NAAN	2	ALOO PARATHA ▼ [yogurt & pickle]	5	TURMERIC RICE [gf] [v]	2
GARLIC NAAN	3	SIDE DOSA W/GREENS [gf] [v]	3	BOONDI RAITA [gf]	3
ONION KULCHA	4	PAPADS & CHUTNEY ▼ [gf]	5	SMOKED EGGPLANT [gf] [v]	5
MILLET ROTI [gf] [v]	3	SINDHI TADKA DAL [gf]	4	SIDE BRUSSELS SPROUTS [gf] [v]	4
CARROT ROTI OR PARATHA ▼	2	DESI FRIES [gf] [v]	5	SIDE SAUTÉED GREENS [gf] [v]	5

[gf] - gluten free

[v] - vegan

▼ - can be made vegan

THE FAMOUS FIVE five dollars and fast

GREEN DOSA [gf] [v]	5
fermented lentil & rice crêpe filled with coconut chutney and fresh greens / served with sambhar	
MORNING OATS [v]	5
steel cut oats cooked w/ jaggery, cinnamon, cardamom & coconut milk, topped w/ fruit & house made granola	
UPPMA [gf]	5
hot cereal made of TX stoneground grits, cauliflower, green peas & herbs, topped with yogurt & peanuts	
JAGGERY ALMOND PARATHA	5
a whole wheat flat bread stuffed with jaggery, almonds, coconut, cardamom & ghee	
BREAKFAST FRANKIE	5 add keema 6
roti wrap with masala eggs & cilantro chutney	

MORNING FAVORITES

MORNING THALI	12
a traditional Indian variety plate - chef's recommendation. keema, uppma, potato curry, saffron yogurt, fresh fruit, carrot paratha & fried egg	
UTTAPAM [gf] [v]	10
a South Indian fermented rice & lentil savory pancake with corn, bell peppers & cabbage served with sambhar, potato curry, peanut or coconut chutney	
BEET UTTAPAM ▼ [gf]	veg 10 non-veg 12
a beet infused fermented rice & lentil pancake w/coconut & ginger, topped with a fried egg served with sautéed greens and a chutney of your choice non-veg served with keema	
MASALA EGGS PLATE	8
3 eggs scrambled w/ corn, red bell pepper, spinach & spices carrot paratha & potato curry or saffron yogurt	
SAAG PANEER OMELET	10
3 eggs filled with spinach, mustard greens & house made paneer carrot paratha	
RAILWAY OMELET	10
3 eggs filled with "everything but the kitchen sink," available veg or nonveg carrot paratha	
MASALA PAV	7
fried egg sandwich on brioche bun or biscuit with cilantro chutney & choice of saag or beef keema	
ALOO PARATHA ▼	5
crisp flatbread stuffed with a spicy potato mash, served with yogurt and house made jam	
PANEER PARATHA	6
crisp flatbread stuffed with Amul cheese, cashews, raisins & herbs, served with cilantro chutney	
FRENCH TOAST	8
made with house made brioche bread, served with fruit & jaggery syrup	
VANILLA BEAN CRÊPE [gf]	7
rice flour crêpe with [your pick] strawberry, banana, blueberry, pistachio, nutella, bournvita or honey	
THE TEXAN	8
three eggs [scrambled or fried], toast or carrot paratha & amchur potatoes	
MUMBAI TOASTERS	6
pick one: chicken, keema, vegetable masala or fried egg pressed sandwich with house made brioche bread, local cheese, fresh greens & cilantro chutney cumin yogurt	
EGGS [3] [gf]	5
three eggs: masala, fried, or plain scrambled	
ADD CHEESE 2 ADD FRIED EGG 1.5 ADD AVOCADO 2 ADD CHICKEN 3 ADD BEEF KEEMA 3	
We use cage free farm eggs. All of our egg dishes can be prepared with whites only for no additional cost.	

BREAKFAST SIDES

SAFFRON YOGURT [gf]	4	FRESH FRUIT [gf] [v]	4
AMCHUR POTATOES [gf] [v]	4	TOAST, JAM & GHEE	4
CARROT ROTI OR PARATHA ▼	2	SIDE BEEF KEEMA [gf]	5

WEEKLY SPECIALS

MEATLESS MONDAY	
All day Monday, we offer an all-vegetarian menu with our weekly menu's vegetarian dishes in addition to specials served only on this day. We have chosen to serve no meat one day a week so that we may, in this small way, lessen our impact on the environment and promote a healthier society.	
FRIED CHICKEN TUESDAY 11 AM - CLOSE	FOR TWO 25
Half of a Bryan Farm chicken marinated in a spicy yogurt masala then dusted in chickpea flour. Served with curried fingerling potatoes, arugula & blueberry salad, chutney and pumpkin buns.	
DOSA DREAMS WEDNESDAY 5 PM - CLOSE	
An often changing menu of toppings & fillings on dosas and uttapams. Warning: our imagination may run wild!	
VINDALOO RIBS THURSDAY & FRIDAY 5 PM - CLOSE	18
Half a rack of Berkshire pork ribs in a fiery hot ghost chili pepper marinade, served with onion pakoras	

[gf] - gluten free [v] - vegan ▼ - can be made vegan

At Pondicheri, we strive to use fresh, locally sourced, and organic ingredients whenever possible. We use several nuts, ghee, lentils & a vast array of spices in our cooking. Most of our food is moderately hot, however, the level of heat may vary due to the variety of fresh, natural and dry chillies we use in our cooking. **Please check with your server if you are sensitive to spicy food & inform us immediately of any allergies.**

No separate checks | 18% gratuity on tables of 5 or more | Open daily from 7:30a to 10:00p
West Ave | 2800 Kirby Dr. # B132 | Houston, Texas 77098 | PondicheriCafe.com