

Besharam

AHMEDABAD

- MANGO SALAD** manila mango, endive, white miso sesame dressing | 14 *
- DAHI WADA** urad dal fritters, chilled yogurt, chutneys | 15 **
- BHAJIAS** potato fritters, avocado raita | 16 * **
- PAV BHAJI PUFF** spiced vegetables melange, curry patta dip | 16

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- MASKA PANEER** house made cheese, spiced spinach sauce | 28 **
- MAWA PEAS** fenugreek sauce, english peas | 25 **
- DAL MAKHANI** black legumes, ghee roasted spices | 25 **
- RINGAN NO ORO** fire charred eggplant, chipotle garlic confit | 25 * **
- LAKSA** coconut sambhar, wheat noodles, chili sambal | 30 *

MUMBAI

- DRUNKEN PANI PURI** semolina puffs, pea ragda, shallots, lemon tamarind water, mint, gin | 12 *
- KACHORI DUMPLINGS** pigeon peas, sesame rasam, ginger jaggery sauce | 16 *
- KULCHAS** five cheese bread, two dal mole, pickle onion | 15
- DABELI PARATHA** peanut bhel, spice potato, red chutney | 16 *

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- MUTHIYA KADHI** chipotle sauce, gujarati dumplings | 25 **
- MALAI KOFTAS** cashew cream sauce, paneer croquettes | 28 **
- COCONUT MOILEE** peanut sauce, bitter melon stir fry | 28 *
- LAMB MEAT BALLS** plant based, vindaloo sauce | 30 **

RICE & BREADS

- JEERA RICE** basmati rice, cumin | 5 * **
- ROTI** coconut, whole wheat flour, cumin bread, ghee | 6
- CHEESY GARLIC NAAN** pine nuts, mozzarella, sunflower seeds | 12

CHUTNEYS

- 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 * **

PICKLE

- CHUNDO** mango, black mustard asafetida | 5 * **
- CHILI CRISP** green & dry chilies | 5 * **
- CANDY KARELA** bitter melon chips | 5 * **
- LIME PICKLE** | 5 * **
- MURABBA** chili jam | 5 * **
- TURMERIC** pickled, sour | 5 * **
- CUCUMBER RAITA** ginger, curry leaves | 3 **
- LOC** lemon, onion, chili raw | 3 * **

DESSERT

- HALWA** caramelized carrot, cashews, nutmeg | 14 * **
- SHRIKHAND CHEESECAKE** blueberry saffron compote | 14

* VEGAN

** GLUTEN FREE

YOUR CHECK WILL INCLUDE A "20% SERVICE CHARGE" AND 5% SAN FRANCISCO HEALTH MANDATE.

Beshkaram

Tasting Menu

KHASTA

pooris, spiced peas, chutneys, sev
stonestreet chardonnay, sonoma county

DHOKLA

savory lentil cake, cranberry chili glaze

ENDIVE PEAR SALAD

blood orange, lime mint dressing, walnuts

NIMBU PANI

mint, ginger, cumin

MALAI KOFTA

panner croquettes, cashew cream sauce
siduri pinot noir, willamette valley

PULAV

pea rice, beetroot chips, chili oil

BUTTER BEANS

ginger, scallions

PARATHAS

wheat flat bread

RAITA

cucumber, ginger

RAS MALAI

sweet caramelized milk, rose flavored paneer, pistachio
j.lohr late harvest white riesling

Menu 85 Per Guest

Beverage Pairing 45 Per Guest

Beshkaram

LUNCH MENU

- PAPDI CHAAT wheat crackers, chutneys, chaat masala | 11 *
- MANGO SALAD manila mango, endive, white miso sesame dressing | 14 *
- THALI dal makhani, malai kofta, rice, rotis | 25
- PAV VADAS spice potato fritters, brioche bun, chutneys | 22 *
- PAV BHAJI spiced vegetable stew, brioche bun | 22 *
- IT'S A WRAP paneer, manchurian sauce, chutneys | 22
- CHOLE garbanzo stew, cheesy garlic naan | 22
- LAMB MASALA BURGER mint cilantro chutney, chili fries, plantbased lamb | 22 *
- UTTAPUM savory lentil pancake, gujarati dal, mushrooms, coconut chutney | 19 * **
- MASALA OMELETTE trumpet mushrooms, house garam masala, trio of chutney | 19 **
- RAS MALAI FRENCH TOAST with seasonal berries | 22
- 2 COCKTAIL SAMOSAS with mint cilantro | 10 *

DESSERT

- SHRIKHAND CHEESECAKE blueberry saffron compote | 13

NON-ALCOHOLIC

- PATEL'S PASSION lyre's tequila, passion fruit, spiced agave | 14
- KABHI KHUSHI KABHIE GHAM sparkling riesling, dhos, cherrie syrup | 14
- DARU lyre's bourbon & amaretto, bakhlava syrup, aqua faba, lemon, nola bitters | 14
- KALA KHATTA SODA | 9
- MANGO LASSI | 10
- BEST DAY BREWING - NA BEERS | 6
West Coast IPA / Kolsch / Electro Lime / Yuzu Ginger Shandy
- BREWDOG HAZY IPA NA beer | 6
- WEIHENSTEPHANER malt beverage NA beer | 6
- CHAI assam tea, ginger, cardamom | 8
- HOT TEA | 8
hibiscus berry, tulsi ginger, yogi, aged bai mudan white, jasmine pearl green, golden monkey black, rosemint cacao, turmeric ginger
- COFFEE espresso | 4 americano | 5 cappuccino | 6

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CHAIWALI

- MIXED NUTS savory blend and honey roasted | 7
- HOT POCKETS paneer | 12
- HOT POCKETS kheema plant based black sheep | 12 *
- 2 COCKTAIL SAMOSAS with mint cilantro | 10 *
- PAPDI CHAAT wheat crackers, chutneys, chaat masala | 11 *
- MANGO SALAD manila mango, endive, white miso sesame dressing | 14 *
- PAV BHAJI spiced vegetable stew, brioche bun | 22 *
- IT'S A WRAP paneer, manchurian sauce, chutneys | 22
- LAMB MASALA BURGER mint cilantro, plantbased lamb | 22
- Add scrambled eggs | 8

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