



We use sustainably sourced seafood and naturally raised meats, coupled with the bountiful harvest of the surrounding farming communities wherever possible.

**D: DAIRY FREE | E: EGG FREE | G: GLUTEN FREE | N: NUT FREE | V: VEGAN OR VEGAN OPTION**

## SMALL PLATES

PODI IDLI **D, E, N, V** | 9  
steamed rice cakes, spiced lentil powder, tomato chutney

ASPARAGUS SOUP **D, E, G, N, V** | 11  
oven roasted asparagus, cumin, ginger and coconut

BEET SALAD **E, G, N** | 11  
baked beets, mandarin orange, goat cheese, turmeric sweet yogurt

GOL GUPPA **D, E, N, V** | 11  
mini puffed puri, chickpeas, tamarind, cilantro, seasonal fruit water

BOMBAY SLIDERS **D, E, N, V** | 14  
vegetables, potato patties, toasted pav bread, sweet onions

BHOGA FISH **D** | 13  
seasonal fish, chef's secret spices, creamy lemon sauce

## MEDIUM PLATES

TANDOORI PANEER **E, G, N** | 17  
cottage cheese, brussels sprouts, squash, cilantro chutney  
🍷 Paxton, Cabernet Sauvignon, Australia, 2017

PEPPER DUCK **D, E, G, N** | 19  
pulled duck, black pepper, uthappam  
🍷 Donati, Cabernet Franc, Monterey, 2016

MASALA DOSA **E, G, D** | 14  
south indian crepe, flavored potato stuffing, house chutneys, sambar, truffle oil (+\$2)  
🍷 Dry Creek, Sauvignon Blanc, Sonoma, 2018

GOAN SCALLOPS **D, E, G, N** | 17  
red pepper and lemon grass sauce, truffle and coconut dot, roasted mushroom  
🍷 Zocker, Riesling, Edna Valley, 2014

GRILLED PRAWNS **D, E, G, N** | 19  
chilli garlic chutney, roasted shallots, cherry tomatoes  
🍷 Marjan Simcic, Pinot Grigio, Itlay, 2018

LAMB CONE **E, G, N, V** | 19  
minced lamb with onion and garlic, crispy dosa  
🍷 Paxton, Cabernet Sauvignon, Australia, 2017

CHICKEN TIKKA **E, G, N** | 16  
chicken tandoori, mustard powder, organic yogurt  
🍷 Talbott, Pinot Noir, Monterey, 2017

## LARGE PLATES

PALAK PANEER **E, G** | 21  
cumin chilli spinach, cottage cheese  
🍷 Paxton, Cabernet Sauvignon, Australia, 2017

SUNCHOKE KOFTA **E, V** | 21  
fried sun choke, onion chili, cashew sauce  
🍷 Marjan Simcic, Pinot Grigio, Itlay, 2018

LAMB CHOPS **E, G, N** | 29  
baby potatoes, snap beans, mushroom garlic sauce  
🍷 J.Lohr, Syrah, Paso Robles, 2017

FISH MOILEE **D, E, G, N** | 27  
catch of the day, lemon coconut sauce, beans poriyal, rice  
🍷 Dry Creek, Sauvignon Blanc, Sonoma, 2018

HYDERABADI 'DUM' BIRYANI **E, G, N** | 23  
lavishly spiced chicken, layered basmati rice, raita  
🍷 Talbott, Pinot Noir, Monterey, 2017

COCONUT PRAWNS **D, E, G** | 23  
Jumbo prawn, curry leaves, cumin coconut sauce  
🍷 Zocker, Riesling, Edna Valley, 2014



DELHI BUTTER CHICKEN | 21  
tandoori chicken, butter masala sauce  
🍷 Saintsbury, Chardonnay, Napa Valley, 2018

## SIDES

NAAN **N** | 5  
GARLIC NAAN **N** | 6  
TANDOORI ROTI **D, E, N, V** | 6  
GARLIC CHEESE NAAN **N** | 7  
THAI CHILI ACHAR **D, E, G, N, V** | 2

HOUSE DAL **E, G, N (V option)** | 8  
CHUTNEY SAMPLER **D, E, G, N, V** | 6  
BASMATI RICE **D, E, G, N, V** | 4  
RAITHA **E, G, N** | 3  
UTHAPPAM **D, E, G, N, V** | 5

20 percent gratuity added for five or more guests  
6 percent San Francisco mandate added on every check  
Please inform the server about your dietary preferences

 @bhogasf  
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