



We use fresh California produce and locally sourced organic ingredients wherever possible.

SMALL PLATES

PODI IDLI | 9

Steamed Rice Cakes, Lentil Powder, Chutney

SAMOSA | 10

Potatoes, English Peas, Wheat, Cilantro

PAALAK CHAAT | 12

Baby Spinach, Tamarind, Yogurt, Roasted Cumin

ASSORTED PAAPAD PLATTER | 10

Wheat, Chickpeas, Coconut, Tamarind

DOSA CHIPS with BEET HUMMUS | 12

Lentils, Red Beets, Garbanzo

KALE CHAAT | 12

Kale, Tamarind, Yogurt, Roasted Cumin

MEDIUM PLATES

TAMARIND CAULIFLOWER | 14

Curry Leaf, Fennel, Chili Aioli

PESTO PANEER KEBAB | 18

Yogurt, White Pepper, Mustard Oil

YELLOW DAL | 13

Spinach, Brown Garlic, Red Onion, Fenugreek

ACHIOTE CHICKEN KEBAB | 16

Deji Chili, Mustard Oil, Yogurt

CHICKEN MOTIA KEBAB | 16

Sour Cream, green chilies, black pepper, garlic

VADA PAO | 16

Mustard Seeds, Turmeric, Cilantro, Tamarind

KEEMA PAO (Lamb/Bison) | 20

Minced Lamb/Bison, Black Cardamom, Quail Eggs

TANDOORI CHICKEN | 19

Chicken Leg-Quarters, Tandoori Masala, Yogurt, Garlic

INCHIN MANCHURIAN | 18

Indo-Chinese Soy Sauce, Chopped onion, Garlic | [Protein](#)

65 | 18

Pepper, Garlic, Ginger, Curry Leaves | [Protein](#)

DAL MAKHANI | 15

Black Lentil, Brown Garlic, Fenugreek Leaves

DOSA | 12

Fermented Batter, Consisting of Lentils and Rice

CHEESE DOSA | 13

Fermented Batter, Consisting of Lentils and Rice, Cheese

PODI DOSA | 13

DOSA with sprinkled Lintel Gun Powder and Ghee

MASALA DOSA | 15

DOSA with Lentils, potatoes, cashew, turmeric

KAL DOSA | 14

Thick, soft & spongy DOSA, Fermented Batter, Lentils and Rice

KEEMA DOSA (Lamb/Bison) | 20

Minced Lamb/Bison with Onion and Garlic

ONION CHILLI TOMATO UTAPPAM | 15

Savory crispy edged pancakes, lentils, onions, herbs & spices

MUSTARD PRAWNS | 22

Kashmiri Chilli, Garlic, Cumin

CHILLI | 18

Chilli, Garlic, Ginger, Lemon Juice | [Protein](#)

MIXED GRILL PLATTER | 24

Chicken Tikka, Tandoori Chicken, Lamb Chop, Shrimp

PEPPER DUCK | 20

Uthappam, Duck Breast, Fennel, Coconut Milk

LARGE PLATES

MALAI KOFTA | 24

Paneer, Dried Fruits, Brown Onion, Yogurt, Ginger

ALOO GOBI | 24

Spice-Steamed potatoes, Cauliflower, Onions

SHAHI PANEER | 26

Chunky Indian Cottage Cheese, onion-nut paste

TANDOORI LAMB CHOPS | 28

Brown Onion, Yogurt, Ginger

TANDOORI SALMON | 28

Kafir lime, Hung Yogurt, Harissa Paste

CHANA MASALA | 24

Chickpeas, Coriander, Garam Masala, Tomato, Ginger/Garlic

NAVARATHAN KURMA | 26

Nine Rich Assorted Vegetables, Dry Fruits, Spices & Nuts

BUTTER TIKKA MASALA | 26

Tomatoes, Fenugreek Leaves, Deji Chili | [Protein](#)

SAAGWALA | 26

Spinach, Brown Garlic, Red Onion, Fenugreek | [Protein](#)

VINDALOO | 26

Bold curry spices, marinated in vinegar and garlic | [Protein](#)

KADAI | 26

Flavorful/Spicy Onions, Tomatoes, Ginger/Garlic Paste | [Protein](#)

BHOGA SPECIAL DUM BIRYANI | 27

Basmati Rice, Green Cardamom, Brown Onion | [Protein](#)

* [Choice of Proteins:](#) Veg/Paneer | Chicken/Egg/Tofu (+1) | Lamb/Goat (+2) | Bison/Lamb Keema (+3) | Shrimp (+4) | Salmon (+5)



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KULCHAS (Stuffed Flatbread) -----

GOAT CHEESE & DILL KULCHA | 13

ROASTED POTATO & CHORIZO KULCHA | 16

BREADS -----

PLAIN NAAN | 4

BUTTER NAAN | 5

CHEESE NAAN | 5

FIRE NAAN | 5

MINT NAAN | 5

GARLIC NAAN | 5

GARLIC & CHEESE NAAN | 6

PLAIN PARATHA (2 Pcs) | 5

LACCHA PARATHA | 5

ROSEMARY NAAN | 5

SIDES -----

TOMATO & PEANUT CHUTNEY | 3

HOT CHILLI & GARLIC CHUTNEY | 3

CUCUMBER PACHDI (Raita) | 5

Mustard Seeds, Curry Leaves, Ginger

RAW MANGO CHUTNEY | 3

COCONUT CHUTNEY | 3

BASMATI RICE | 4

SAFFRON RICE | 5

DESSERTS -----

MANGO MOUSSE | 7

RASAMALAI | 9

MANGO INFUSED MANGO ICECREAM | 6

BHOGA Crème Brûlée | 10

Delicious custard infused with rich semi-milk solid

VANILLA ICE-CREAM TOPPED WITH MANGO DRESSING | 8

GULAB JAMUN | 9

FIRE ON THE ROCK | 10

BUTTERSCOTCH ICECREAM | 6

* Please inform the server about your dietary preferences