

TAPESTRY

MENU

APPETIZERS/SIDES

OKRA POPCORN 🌱🌱🌱🌱 kashmiri aioli, coriander, mint	\$8
SAMOSA 🌱🌱🌱 potato, pea, green chutney, tamarind chutney	\$3
NAAN-CHOS crispy paratha, chicken, scallion, crispy onion, mozzarella, tikki masala sauce	\$13.5
BUTTER FINGERS (5) besan crusted chicken tender 🌱🌱 butter chicken sauce	\$10
FRIES 🌱🌱🌱🌱 add masala, cilantro, kashmiri aioli	\$8 +\$1
JEERA RICE 🌱🌱🌱🌱 aromatic basmati	\$5

ALL DAY BREAKFAST

CHAI MASALA COOKIE caramel, pecan	\$4
BAKALAVA CROISSANT pistachio frangipane, pistachio crunch, honey syrup	\$4
ORANGE BLOSSOM CROISSANT chocolate, orange jam, orange blossom syrup	\$4.5
RASPBERRY-ROSE CROISSANT honey-rose syrup, litchi-raspberry confit, almond frangipane, rose petals	\$4
PALAK MASALA PASTRY 🌱 puff pastry, masala spinach, parmesan	\$6
CHAPLI KOLACHE 🌱 beef chapli, mozzarella	\$4.5
EGG BHURJI KOLACHE 🌱🌱 spiced scrambled egg, tomato coconut cream	\$4.5
BREAKFAST TACOS (2) paratha, butter masala sauce choose two for each taco: egg, turkey bacon, hashbrown <i>add avocado</i>	\$4.5 +\$2/EA
AVOCADO TOAST masala avocado smash, lachha onion, arugula, egg	\$11

SALADS

CHANA 🌱🌱🌱🌱 chickpea, cherry tomato, red onion coriander, mixed greens, mango vinaigrette	\$14.5
SPICY BEEF 🌱🌱🌱 charred beef, broccoli, jicama, carrot, cucumber, sweet chili dressing	\$19

MAINS

CRISPY FISH TACOS (2) 🌱 sablefish, paratha, curry aioli, charred onion, mango-cabbage slaw	\$13
CHEESE FLATBREAD 🌱🌱 naan-style flatbread, tomato sauce, mozzarella <i>add all beef pepperoni</i>	\$9.5 +\$1.5
BUTTER CHICKEN FLATBREAD 🌱 naan-style flatbread, butter chicken sauce, chicken, mozzarella, lachha onion, cilantro	\$11
VEGGIE BIRYANI 🌱🌱🌱 basmati, cauliflower, tomato, potato, ginger, garlic, coriander, onion, garlic raita	\$9.5
DAL MAKHANI 🌱🌱 choice of paratha or jeera rice	\$12
BUTTER CHICKEN choice of paratha or jeera rice	\$17
MAACHI PAKA FISH 🌱🌱🌱 sablefish, savory coconut curry, rainbow cauliflower, jeera rice	\$24
CHICKEN KOOBIDEH 🌱 charred chicken, roasted tomato, charred onion, pomegranate glaze, jeera rice, paratha, garlic raita	\$19
CHICKEN POCKET 🌱 pita, sumac chicken, sweet pepper, red onion, spinach, roasted garlic yogurt	\$13
SMASH BURGER 🌱 hawaiian bun, lamb, arugula, kashmiri aioli, roasted tomato, provolone, lachha onion <i>add fries</i> <i>add masala fries</i>	\$12 +\$5 +\$6



Vegan



Vegetarian



Gluten Free



Dairy Free



Nut Free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TAPESTRY

BEVERAGES

WATER

OPEN WATER

still or sparkling

\$4.5

JUICES & MORE

GREEN JUICE

spinach, cucumber, celery, apple, pineapple, ginger, lemon

\$11

ORANGE JUICE

\$4

APPLE JUICE

\$4

MANGO JUICE

\$4

MANGO LASSI

\$6

FRESH MINT LEMONADE

\$3

SOFT DRINKS

\$4

COKE

DIET COKE

SPRITE

COKE ZERO

DR PEPPER

TEAS

HOT CHAI

\$3

ICED CHAI LATTE

\$5

MATCHA

latte or iced latte

\$5

HOT TEAS

english breakfast, earl grey, chamomile-lemon, green tea with jasmine, lemon-ginger, black tea-blackcurrant breeze

\$4

COFFEE

(MILK ALTERNATIVES)
oat milk or almond milk

ESPRESSO

\$4

CAPPUCCINO

\$5

LATTE

regular or iced

\$5

SYRUPS

vanilla, caramel, hazelnut, brown butter, rose

+\$1

SAUCES

dark chocolate, white chocolate, caramel, chocolate, caramel sea salt

+\$1

SWEETS

JALEBI CHURROS (6)

\$8

saffron-citrus infused churro, jalebi syrup, mango lassi

FRUIT CUP

mango, melon, berry, watermelon, mint

\$5

BROWNIE

chocolate fudge, dark chocolate ganache

\$6.5

RICE PUDDING

cardamom rice, golden raisin, mango coulis

\$5.5

BASTANI ICE CREAM SANDWICH

saffron, cardamom, rose-pistachio ice cream, pistachio biscuit

\$7



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