



DesiPDX

local fare • indian flair

SNACKS

- \$3.50-

Bengali Spiced Hazelnuts [VEGAN, PALEO] - Oregon Grown Hazelnuts, Bengali 5-Spice, Coconut Sugar. Sweet, Tangy, Crunchy
Coconut Masala Pepitas [VEGAN, PALEO] - Oregon Grown Pumpkin Seeds, Shredded Coconut, Mild Spice Mix
Crunchy Chickpeas - Oregon Grown Chickpeas. Deep Fried, Tossed with House Garam Masala (NOTE: fried in same oil as chicken)

MEAT, FISH, EGGS

Plate with 1 Side + Pickles - \$10 | Plate with 2 Sides + Pickles - \$12
Thali Platter with all Sides, Pickles, Seasonal Yogurt Raita - \$15

Cardamom Chai Chicken [PALEO] - Mary's Free Range Drumsticks Tea Brined & Tea Steamed, Fried,
Finished with a Coconut Sugar Chai Glaze & Toasted Cardamom Salt
Chana Masala Belly [PALEO w/o Chickpeas] - 12 Hour Ginger & Tamarind Braised Carlton Farms Pork Belly,
Curried Onion Confit, Crunchy Chickpeas
Methi Mirchi Shrimp [PALEO] - Spice Marinated, Stir Fried with Pumpkin Seeds and Curry Leaf. Spicy!
Kali Egg Curry [PALEO] - Hard Boiled Quail Eggs, Stir Fried, Roasted Garlic and Teppal (Sichuan) Pepper Sauce. Spicy and Numbing!

SIDES (ALL VEGAN)

Small - \$3.25 | Medium - \$4.25 | Large - \$5.25

Seasonal Bean/Lentil Dhal - Rotating selection of lentil/bean stew.
PortlIndian Fried Rice - Basmati Rice, Oregon Grown Cranberries, & Shredded Coconut. Fried in Organic Coconut Oil
Cabbage-Coconut Slaw [PALEO] - Cabbage, Coconut, Spicy Green Chillies, Mustard & Turmeric Infused Oil - SPICY!
Seasonal Vegetable Sabji [PALEO] - Rotating selection of curried local farm veggies

PAKORA WAFFLES!

Savory Garbanzo Bean Flour Waffles. Drizzled with Spicy Green Chutney & Hazelnut Tamarind Chutney.

Plain - \$6 | w/ Seasonal Dhal - \$ 7.50 | w/Pork Belly, Chicken, Shrimp, or Quail Eggs - \$11 | Add Seasonal Yogurt Raita: + \$1.50

VEGAN & VEGETARIAN COMBOS

Rice & Bean Bowl: Seasonal Dhal, Portlindian Fried Rice, Seasonal Pickles - \$ 7 | Add Seasonal Yogurt Raita: +\$1.50
Thali Platter: Seasonal Dhal, Portlindian Fried Rice, Slaw, Sabji, Seasonal Pickles - \$10.50 | Add Seasonal Yogurt Raita: +\$1.50

DRINKS & SWEETS

Cascadian Chai (Hot or Cold) - Black Tea, Classic Chai Spices, Dandelion Root, Cedar Tips, & Coconut Sugar. Dairy - \$3.50 | Almond Milk - \$3.75
Carrot Halwa - Carrots Slow Simmered in Coconut Milk Until Decadent then Sweetened with Coconut Sugar - \$3

CONDIMENTS & EXTRAS

Spicy Green Chutney - Classic Chutney with Serrano Peppers & Cilantro. SPICY! - \$1.25
Tamarind Hazelnut Chutney - Oregon Hazelnuts, Tamarind, Spices. Nutty & Tangy! - \$1.75
Seasonal Yogurt Raita - Made with House Organic Yogurt - \$2.00
Pickle Plate - Assortment of Indian & Western Style Pickles - \$3.50

A-LA-CARTE MEAT (Great for Sharing!)

Chai Chicken - ½ lb \$5.50 1 lb \$9	Pork Belly - ½ lb \$11 1 lb \$20
Shrimp - ½ lb \$14 1 lb \$25	Quail Eggs - 1 dozen - \$13 2 dozen - \$23

I strive to use organic & non-GMO ingredients whenever possible without being cost prohibitive. Please ask if you have questions about specific ingredients. While my menu is completely Gluten Free, some of the spices may be processed in facilities that process gluten containing ingredients. Please be aware of this if you have Celiac disease or are extremely sensitive. Please let me know of any other allergies you may have so I can help you pick through the menu!

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