



# THE DRUNKEN MUNKEY

## - WEEKEND BRUNCH -



### Starters

- |  |   |  |
|--|---|--|
| <b>Chefs Daily Soup</b> 7<br>a hot weekend pick-me-up soup<br>- chefs selection                | <b>Sprouted Moong-Bean Salad</b> 9<br>freshly sprouted beans, chopped tomatoes, cilantro,<br>chili, red onion, ground spices, lemon vinaigrette | <b>* Chili Cheese Toast</b> 9<br>Pullman toast, mild cheddar,<br>fresh chili   |
| <b>Bombay-style "Pao" Sliders (2 Pc.)</b><br><i>'Pao' – hot skillet-toasted buttered rolls</i> |   | <b>Chaat – 'Tangy' Street Favorites</b> 8<br><i>'Chaat': crisps with chutneys, potatoes &amp; chickpeas &amp; seasonings  <br/>'Paapdi' &amp; 'Puri': Flour Crisps / Puffs</i> |
| <b>* Churchgate Aloo Pao</b> - seasoned potato mash 8  |   | <b>Paapdi Chaat</b> - seasoned, (yogurt) & chutneys with crisps  |
| <b>Masala Paneer Pao</b> - hand-grated artisanal cheese 9                                      |   | <b>Paani-Puri</b> - tamarind-mint water  |
| <b>Yorkshire Short Rib Pao</b> - slow braised short ribs 11                                    |   | <b>Dahi-Puri</b> - seasoned dahi (yogurt)  |
| <b>* Bombay Keema Pao</b> - lamb sloppy-joe 10   |   | <b>Bombay Bhel</b> - puffed rice, cilantro, lime   |

### Eggs for Breakfast

- \* Classic Monkey Masala Omelette** 14  
3-eggs, cilantro, tomatoes, onions, mushrooms, potato hash  
add: *Chili Cheese / Masala Chicken* +2 /3
- Baked Egg Golata**  
tomato and spinach sauce, with your choice of  
Lamb Keema 15      Chana Masala 13
- New York Strip Steak n' Eggs** 21  
achari (pickle-marinade) strip steak, fried eggs, potato hash
- \* Viceroy's Eggs Benedict** 16  
English muffin, Canadian bacon, poached eggs,  
curried hollandaise, potato hash
- Poached Eggs & Avocado Chaat** 14  
avocado chaat, sourdough toast, mixed greens, lemon dressing

### Cast Iron Griddle

- Colonial French Toast** 12  
Pullman toast, house-made berry reduction,  
bananas & fresh cream, pure New York maple syrup
- \* Home-Style Dosas**  
*dosa - a paper-thin pancake/crepe, traditional in south India,  
made of a rice and gram batter, with your choice of stuffing served  
with sambhar, coconut chutney and gunpowder*
- Classic Masala Dosa** 13  
stewed potatoes with mustard, onion, turmeric, curry leaf
- Bombay Keema Dosa** 15  
spiced ground lamb with fresh green peas
- Masala Paneer Dosa** 14  
scrambled paneer – cilantro, green chili, onions, tomatoes

### Lunch

- Organic Kale & Chana (chickpea) Salad** 14  
baby kale, white chick-peas, sweet peppers, red onion, radish,  
vine-ripe roasted tomatoes, lemon vinaigrette  
add: *grilled tandoori chicken breast* +4
- Tandoori Shrimp & Grits** 19  
grilled tandoori Shrimp, creamy semolina grits (Upma)
- \* The Monkey Lamb Burger** 16  
spiced ground American lamb, pickled red-onion, hot & sweet  
ketchup, crispy okra, potato hash  
add: *fried egg or maple bacon* +2 each
- \* Bombay Wrap / Kaathi Roll** 14  
Chicken Tikka / Paneer Tikka / Lamb Shami Kabab  
whole wheat roti, fried egg, red onions, chutneys & crispy okra
- Drunken Monkey Biryani - "The Royal Rice"**  
slow-stewed rice with meats or vegetables, dry fruit, spices and  
herbs – baked with covered naan, served with raita  
Lamb Biryani 24      Chicken Biryani 21  
*(Vegetarian option available)*

### Sides

- English Baked Beans** 5
- \* Masala Grits (Semolina Upma)** 6
- Maple-Bacon** 5
- Spicy Potato Hash** 5
- Toast - Sourdough / English Muffin** 3
- Crispy Okra** 9

### Little Monkey's Brunch

- Served with kids Mango Lassi
- |                                |                                 |
|--------------------------------|---------------------------------|
| <b>2 Eggs, pao-buns, bacon</b> | <b>Kids Plain Dosa</b>          |
| <b>Kids French Toast</b>       | <b>Kids Lamb Sliders (2 pc)</b> |

### Non-alcoholic Beverages

- Juices** – Fresh O.J., Pineapple, Cranberry, Grapefruit
- Lassi (Milk Smoothie)** – Mango (*sweet*), or Pepper (*savory*)
- Coffee** – Regular or De-caffeinated
- Tea Pot** – Assorted teas from 'Twining's of London'
- Pot of Masala Chai** 7  
slow brewed with basil, cloves, ginger, cardamom, nutmeg,  
milk and sugar

\* **Yelp! favorites**