

Small Plates

- Edamame** Non-GMO soybeans in the shell. Served cool, with salt. *V, Gf* \$3.75
- Miso Soup** Red miso with grated ginger, carrot, scallion, and fresh lime. *V, Gf* \$3.75
- Ota Tofu** Portland's oldest Tofu maker - Since 1911.
Age - Lightly fried tofu dusted with cayenne. Served with miso-ginger dressing and pickled vegetables. *V, Gf* \$4
Fresh - Freshly made tofu with a medium-soft texture. Topped with Schezuan black bean sauce and sesame seeds. *V* \$3.75
- Roasted Yam and Lime** A street vendor delicacy in India. Served with Himalayan black salt and cilantro. *V, Gf* \$6
- Hummus and Pita Bread** Served with Kalamata olives, cucumbers, and carrot sticks. *V(Gf possible)* \$6
- Indian Paneer** Fresh Indian cheese served with lime, ginger, and Himalayan black salt. *Gf* \$4
- Samosa** Seasoned potatoes and green peas in lightly fried pastry, served with tamarind chutney. *V* One: \$3.50 Two: \$6.50
- Vegetarian Tamale** Non-GMO masa filled with three cheeses, bell peppers, and jalapeños. *Gf* \$6
- Chinese Bao** (Baozi) Two steamed buns filled with Asian greens. Served with Schezuan black bean sauce and asazuke. *V* \$5
- European Dolmas** Grape leaves stuffed with seasoned rice, served with a light mint raita. *Gf (V possible)* \$4
- Panjabi Spinach Pakoras** Classic Indian spinach and onion fritters served with tamarind chutney and cilantro. *V* \$4
- Tamil Style Dahi Vada** Savory South Indian black lentil donuts topped with raita, cilantro and tamarind. *Gf(V possible)* \$4
- Chandini Chowk Bhel Puri** Puffed rice, sev, onions, tomatoes, and cilantro tossed with a tangy chutney and lime. *V* \$5

Light Meals

- Seasoned Sushi Rice Bowl** Sushi rice with a side of fried tofu, house pickles, and nori sheets for wrapping. *V, Gf* \$6.75
- Homestyle Dal & Rice** A popular teahouse dish. Seasoned legumes served over basmati rice, garnished with tomato, onion lime & cilantro. We make a different type of dal every day. Ask about today's selection. *V, Gf* \$7
- Spanakopita** Flaky filo dough stuffed with spinach, onions, cheeses, and herbs. Served with a green salad and olives. \$7.25
- Chana Chaval** White chickpeas cooked in a mild North Indian curry sauce. Served with basmati rice. Garnished with onions, tomatoes, lime, and cilantro. *V, Gf* \$7
- Chai Break** One crispy samosa served in a bowl of mildly spiced chana (chickpeas). Topped with tamarind chutney. *V* \$7.50
- Soba Noodles** Served warm with carrots, green onions, and a toasted sesame oil and sriracha dressing. *V* \$5 Add tofu: \$2
- Mixed Vegetable Dumplings** Six Chinese style dumplings served with gingered soy sauce and goji berries. *V* \$6

Salads

- Mixed greens** Organic mesclun with carrots and cucumber. Choice of lime vinaigrette or miso-ginger dressing. *V, Gf* \$5
- Chilled Dal Salad** Green moong dal, cucumbers, cilantro, ginger and red onion on a bed of greens, with lime vinaigrette. *V, Gf* \$5
- Sea-lad** Seaweed and mesclun in an olive oil-lime vinaigrette, topped with chickpea noodle crisps. *V, Gf* \$5
- Spinach Rolls** Classic tea snack from Southeast Asia. Fresh spinach leaves served with shredded ginger, red onions, peanuts, toasted coconut, mango chutney, & lime. Enjoy by rolling a different flavor combination each time. *V, Gf* \$6
- Yokei Bowl** Fresh red and Napa cabbage tossed in a miso-ginger dressing, topped with steamed cauliflower and edamame. *V, Gf* \$9
- Surya Salad** Marinated chickpeas, roasted yam, and fresh paneer cheese layered over a bed of mixed greens with cilantro-mint vinaigrette. *Gf* \$9

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V = vegan (All our food is vegetarian) Gf = made without wheat (NOT certified gluten free)

Flatbreads

Malaysian Mooli Pleasantly spicy, flaky flatbread filled with daikon radish. *v* \$3.75

Indian Parathas Hearty whole wheat Indian flatbreads. Great with tea or to round out a meal. *v*
Aloo Paratha - filled with seasoned potatoes, onions, and cilantro. \$3.75
Classic Plain Paratha - Simple homestyle whole wheat paratha. \$2.00

Mediterranean Seasoned Pita Warm pita topped with your choice of seasoning, served with Mama Lil's peppers *v* \$3.75
Lebanese style: - Topped with Za'atar, a Middle Eastern herb blend, which includes oregano, basil, thyme, and sesame seeds.
Syrian style: - Topped with sumac powder, a crushed Middle Eastern fruit with a lemon zest flavor.

Sides

Cup of Dal or Chana \$3 **Cup of Basmati Rice** \$2 **Pita bread** \$1

Raita Light mint yogurt sauce \$1 **Tamarind chutney** \$1 **Mango chutney** \$1

Asazuke Fusion Teahouse-made pickled vegetables. \$2.50

Sweets

Moon Cake Flaky crust with sweet mung bean filling. Often eaten at the Mid-Autumn Full Moon festival. Great with tea. \$6

Brownie Our fudgy gluten-free version of the classic treat. *Gf* \$3.75 Add vanilla ice cream (dairy or coconut milk) \$1.50

Soan Papdi A uniquely textured Indian sweetcake made with besan (chickpea flour), pistachios and almonds. \$4

Chocolate Dipped Macaroon Chewy coconut cookie, dipped in rich chocolate. *Gf* \$4

Christina's Raspberry Bars Raspberry jam, coconut and walnuts on an almond shortbread base. *v, Gf* \$4

Vietnamese Almond Cookies Crunchy cookies with a warm, buttery flavor. Excellent for dipping in tea. \$3

Baklava Classic Mediterranean layered filo pastry with honey and walnuts. \$4

Lemon Bar Lemon custard on a shortbread crust. Sweet and tart, perfect for pairing with tea. \$3

Smoked Vanilla Ice Cream Vanilla ice cream (dairy or coconut milk) with smoky-sweet Lapsang Souchong syrup. *Gf* \$5

Japanese Mochi Ice Cream Balls Three pieces of soft rice cake filled with ice cream. Three flavors: Mango, Green Tea, and Red Bean. \$6

Please ask about dessert specials

*Please limit credit cards to 3 per table.
A gratuity of 18% will be added to parties of six or more.*