

— ■ DAILY MENU ■ —

— ■ BREKKIE ■ —

Served until 11 am. Breads + Pastries by Starter Bakery.

**Mumbai Morning Burger 8.45**

pork ginger sausage, fried egg, american cheese, pepper cress, ghost pepper chutney

**Croque Gadame 8.45**

brown sugar chai spiced bacon, fried egg, white cheddar, pickled onions, tamarind ketchup

**Toasty Toast (vegan) 7**

avocado, cukes, chaat masala, pickled red onions

**PB+C (vegan) 6.90**

housemade curried peanut butter, seasonal fruit chutney on toast

— ■ SALADS + SUBS ■ —

Starting at 11 am.

**Green Goddess Salad (V, GF) 6/11**

add Navi burnt masala brined chicken +3/+4

**Beet + Orange Salad (vegan, GF) 6/11**

add sonoma duck leg confit +4/+5

**Simply Lettuces (vegan, GF) 5/9**

ginger, meyer lemon vinaigrette

**Meatballer Sub 13.75**

beef + lamb, curryleaf tomato sauce, mint chutney

**Eggplant Parm Sub (V) 12.25**

whole roasted indian eggplant, mozzarella, housemade tomato sauce



— ■ COMFORTING ■ —

Starting at 11 am.

**Solidarity Soup (vegan, GF) 8**

\$1/bowl to Black Lives Matter Bay Area

**Navi Daily Curry Tiffin (vegan, GF) 14**

veggie curry, basmati rice

\$1/curry donated to Planting Justice

**Tikka Masala Mac + Cheese (V) 11.5**

Baia Pasta elbows with gouda, white cheddar, toast points and a kick!  
kid size 7.25

\$1/mac donated to Destiny Arts

●●● PIZZA

Starting at 4 pm. Navi cheese blend of mozzarella and parmesan.  
14 inch pies serve 2-3 people.

**Kheema Kale 18**

lamb + beef tomato sauce, lacinato kale, red onion

**Leelu Potato (V or vegan) 16**

fenugreek pesto, roasted potato + pepper

**Navi Salami 16**

sopressata, pickled pepper, tomato sauce

**Love Veggie (V) 15**

asparagus, green garlic, pea shoots, tomato sauce

— ■ SWEETIES ■ —

**Straus Soft Serve Ice Cream Bowl 3.75**

+1 Passionfruit or Rose syrup, Chai Pecans, Tcho Chocolate Chunks

**Fresh Baked Cookies 2**



— ■ DRINKS MENU ■ —

— ■ REJUVINATING ■ —

**DIY Juhu Masala Chai 4.25**

hot/iced, freshly ground spices & ginger  
+1 espresso, almond milk or rose syrup  
+2 soft serve

**Highwire Espresso + Milk 2.75/3.75/4.75**

all drinks served with double shots of espresso  
espresso or americano 2.75  
cappuccino, gibraltar or macchiato 3.75  
latte 4.75

+1 almond milk or extra shot of espresso

**Cup of Highwire Coffee 3.25**

**Cup of Mighty Leaf Tea 3**

green, black + herbal tea bags

**Fresh Turmeric Root Shots - Cold 3**

+1 milk or +2 almond milk

— ■ NAVI COCKTAILS ■ —

**Iggles 9**

punt e mes, grapefruit juice, sea salt

**The Consummate Diplomat 10**

dolin vermouth, contratto rosso, cherry

**Apparently Sour 9**

contratto bitter, elderflower syrup, lime

— ■ WINE ■ —

**Wachau GRUNER Austria 9/27**

**Pali Riviera PINOT Sonoma Coast 10/30**

**Bargemone Provence ROSE 9/27**

**High Note MALBEC 8/24**

**Bellafina PROSECCO 6/18**

— ■ BEER ON DRAFT ■ —

**Temescal Brewery (rotating taps) 7**

— ■ NA BEVVIES ■ —

**Dr. Pai's Green Chili Turmeric Lassi 6.5**

**Nimbu Pani 4**

cilantro lemonade

**Darjeeling Limited 4**

aka arnold palmer

**Fresh Turmeric Root Housemade Tonic 4**

**Iced Tea 3.5**



— ■ BOTTLES TO GO ■ —

**CHECK THE ROTATION IN OUR HOUSE FRIDGE**

Add \$5 corkage to drink bottle in-house.



15% service included -- fair pay for all staff  
Chef Preeti Mistry is a James Beard nominated,  
Bourdain blessed chef using local, sustainable  
ingredients. Visit us at Juhu Beach Club, our sister  
restaurant in Temescal.

5000 Adeline Street, Emeryville, CA 94608  
Take-Out Orders at 510-285-6923