

VERMILION DOSA FRANKIE BRUNCH

Vermilion- a melding of Indian and Latin cuisines grounded in deep historical cross influences geographical commonalities in ingredients and an intellectually provocative evolution



support the James Beard Foundation Vermilion Women in Culinary Leadership Program

{ THE DOSA FRANKIE BAR }

India's favorite brunch & street snack.

Dosa or Frankie | Choose Filling | Choose Flavor

Dosa lentil rice crepe, sambar kachumbar \$12

Frankie paratha roll, slaw, egg optional \$15

Filling	Chutney
classic potato	coconut cilantro
chorizo curry leaf	tandoori sour cream
duck vindaloo	chili mint
chicken kabab	verde chimichurri
portabella masala	tamarind date
achari paneer	tomato chimichurri
spinach saag	eggplant coconut
tamarind shrimp	mint yogurt raita

Eggs Indian Latin Style

“Anda Paratha” Loaded \$15

Open layered flatbread paratha, indian “bhujia” scrambled eggs, pico de gallo, topped with choice of chorizo/paneer/portabella

Migas Frittata \$14

Baked spinach eggs, pico de gallo, coriander kadai sweet potato

{ DESSERTS }

vermilion hedonism 9
dark chocolate cake, chili - masala orange - berry cardamom sorbet

shahi tukra 9
regal indian passion - warm rich rabri – richer nut cake

caramelized banana paratha 9
coconut crumble - mango mint cubes - cardamom ice cream

churros, cinnamon & spice 8
salted coconut caramel dip

mango cardamom flan 9
coconut malibu – coconut crumble

ice cream - sorbet duo 7
choice of 2: cardamom ice cream, date coconut sorbet, berry cardamom sorbet

devil in the white city 14
cardamom saffron coconut cocktail a liquid finish

an ideal venue for events