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

{ 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

<table>
<thead>
<tr>
<th>Filling</th>
<th>Chutney</th>
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<tbody>
<tr>
<td>classic potato</td>
<td>coconut cilantro</td>
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<tr>
<td>chorizo curry leaf</td>
<td>tandoori sour cream</td>
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<tr>
<td>duck vindaloo</td>
<td>chili mint</td>
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<tr>
<td>chicken kabab</td>
<td>verde chimichurri</td>
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<tr>
<td>portabella masala</td>
<td>tamarind date</td>
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<tr>
<td>achari paneer</td>
<td>tomato chimichurri</td>
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<tr>
<td>spinach saag</td>
<td>eggplant coconut</td>
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<tr>
<td>tamarind shrimp</td>
<td>mint yogurt raita</td>
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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