Blondie

House

ブロンディ・ハウス

FROM THE KITCHEN

BREAKFAST ALL DAY

The Wake Up Call g d

Scrambled egg. Avocado. Sweet potato hash. Cheddar.

Add bacon

Sourdough | Shokupan | Focaccia

Make Your Own Omelette! g d

Omelette. Side salad. Sourdough.

Mushroom & cheese | Spinach & feta |

Teriyaki chicken | Sriracha prawns

Scramble It g d

Akuri | Eggs Japo style with miso butter

Served with shokupan

Make it vegan with tofu

Benedict g d

Poached eggs. English muffin. Sichimi hollandaise.

Avocado | Smoked salmon |

Chicken or pork ham | Teriyaki pulled chicken

BAGELS

Chicken Caesar g d

Crispy chicken. Gherkins. Caesar dressing. Lettuce. Parmesan.

Lox & Loaded g d

Smoked salmon. Pickled onion. Capers. Dill. Cream cheese.

Pesto Halloumi g d n

Grilled halloumi. Pesto. Arugula. Sundried tomatoes.

The Brekkie g d

Soft scrambled eggs. Creme cheese. Cheddar. Lettuce.

Add bacon or ham

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FROM

Janu

Pani Puri g (jain possible)
Potato. Black chana. Mint and coriander water.
Sonth chutney.

Dahi Puri g d (jain possible)
Potato. Black chana. Sweetened dahi. Sonth chutney.
Mint chutney. Sev. Pomegranate.

Dahi Bhalle g f d n (jain possible)
Lentil dumpling. Sweetened dahi.
Mint chutney. Sonth chutney.

Bhalla Papdi g f d (jain possible)
Lentil dumpling. Papdi. Sprouts. Sweetened dahi.
Mint chutney. Sonth chutney.

Raj Kachori g d n (jain possible)
Potato. Sprouts. Sweetened dahi. Mint chutney.
Sonth chutney. Seasonal fruits.

Aloo Tikki Ragda Chaat g
Crisp potato. Spicy green chutney. Ragda.
Sonth chutney.

Allahabadi Samosa Chaat g
Chole. Mint chutney. Sweet curd. Sonth chutney. Pomegranate.

Palak Patte ka Chaat g d n (jain possible)
Crisp fried spinach. Sonth chutney. Mint chutney.
Sweetened dahi. Onions. Tomatoes and fresh pomegranate seeds.

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LITTLES

Pretzel g d
Served with miso honey butter or cheese sauce.

Fries g d
Truffle | Peri Peri | Plain

Chicken Karage g d n
Cabbage. Kewpie. Lemon.

Truffle Edamame Croquette g d
Mushroom. Edamame. Spicy aioli. Togarashi.
Parmesan. Scallion.

Chips & Dips
Lavash with whipped honey feta g d
Nachos with guacamole gf v

Extras
Marinated olives
Cheese sauce
Salted cashews

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BREADS

Mushroom Toast g v n
Sourdough. Truffle cashew cream cheese.
Wild mushroom. Chimichurri. Crispy kale.

OG Blondie Avo Toast g n d
Sourdough. Sliced avocado. Feta. Pistachio.
Pomegranate. Balsamic. Arugula.

Egg Sando g
Shokupan. Egg salad. Lettuce.

Katsu Sando g
Chicken | Paneer
Japanese slaw. Gherkins. Lettuce. Tomato.

Cheese & Ham Sando g d
Emmental. Ham. Lettuce. Tomato.

Chicken Tsukune Burger g d
Spicy aioli. Dill pickle. Caramelized onion. Teriyaki glaze.
Japanese mayo. Ice berg.

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Cottage Cheese Burger g d

Crispy paneer patty. Chilli relish. Cheese. Roasted onion.
Tomato. Iceberg. Spicy aioli.

Lentils Burger g d

Crisp lentils and fresh veggies patty. Sweet chilli sauce.
Lettuce. Pickle jalapeno.

Caprese g d n

Croissant. Fresh mozzarella. Tomatoes. Balsamic glaze.
Fresh pesto. Pine nuts. Arugula.

Pesto Paneer g d n

Focaccia. Paneer. Fresh pesto. Peppers. Cheese.

Truffle Mushroom g d

Wild mushroom. White truffle oil. Focaccia. Cheese.

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OG Blondie BOWLS

Paneer | Chicken | Tofu | Prawns

Hummus Arigato g v
Edamame hummus. Edamame salad. Sesame cucumber.
Togarashi. Quinoa falafel. Sesame pita.

Super Food Salad v
Farro. Quinoa. Lentils. Kale. Parsley. Cucumber.
Pomegranate. Date. Romesco sauce.

Yaki Udon v
Fresh udon. Carrot. Spring onion. Napa cabbage.
Yaki udon sauce.

Mexican Bowl gf (jain possible)
Black rice pilaf. Guacamole. Cheddar.
Lime crema. Tortilla chips. Black bean salsa.

Pesto alla Genovese g n d
Pesto. Fusilli. Broccoli. Pine nuts. Parmesan.

Pomodoro g d (jain possible)
Tomato sago. Spaghetti. Parmesan. Basil. Pine nuts.
Zucchini crisp. Burrata.

Katsu Curry
Potato. Carrot. Bok choy. Broccoli. Mushroom.
Jasmine rice & Japanese style curry.

Thai Red Curry Ramen Noodles n
Red curry. Udon noodles. Bok choy. Corn. Mushroom.
Bean sprouts. Peanuts. Kaffir lime powder.

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BENNE & IDLI

All benne dosas are served with tomato chutney, peanut chutney, coconut chutney and white butter

Edamame d
Coconut. Bell pepper. Chilli. Onion.

Paneer 65 g d
Yogurt. Curry leaves & aromatic South Indian spices.

Butter Garlic d
Butter. Garlic. Podi masala.

Pudina Karam d
Mint. Coriander. Chilli. Indian spices.

Truffle Cheese Dosa d
Parmesan. Cheddar. Mozzarella. White truffle oil. Capsicum chutney.

Egg Dosa d
South Indian style eggs. Karam. Indian spices.

Chicken Sausage d
Tender Coorgi chicken sausage infused with South Indian spices.

Prawns Thecha d n
Prawns. Green chilli thecha. Garlic.

Mutton Pepper d
Black pepper. Onion. Kachampulli. Curry leaves. Chillies.

Podi Idli d
Baby idli. Podi masala. Ghee. Sambar.

Masala Idli d
Idli topped with grated carrot. Dill leaves. Chilli & South Indian tadka.

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