
JANU BY BLONDIE
LOCALLY
MADE
BY HAND
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MADE
BY HAND
Janu
MENU
जानू बाय ब्लोंडी जानू बाय ब्लोंडी जानू बाय ब्लोंडी

Chaats

STREET FOOD AND CHAATS

Pani Puri

Potato, black chana, mint and coriander water, sonth chutney g (j)

Dahi Puri

Potato, black chana, sweetened dahi, sonth chutney, mint chutney, sev, pomegranate g d (j)

Dahi Bhalle

Lentil dumpling, sweetened dahi, mint chutney, sonth chutney d gf

Bhalla Papdi

Lentil dumpling, papdi, sweetened dahi, mint chutney, sonth chutney gf d (j)

Raj Kachori

Potato, sprouts, sweetened dahi, mint chutney, sonth chutney, seasonal fruits d g n (j)

Aloo Tikki Ragda Chaat

Crisp potato, spicy green chutney, ragda g

Allahbadi Samosa Chaat

Chole, sweetened dahi, mint chutney, sonth chutney, pomegranate g

d: dairy g: gluten n: nuts j: jain

Palak Patte ka Chaat

Crisp fried spinach, sonth chutney, mint chutney, sweetened dahi, onions, tomatoes and fresh pomegranate seeds d n g (j)

Chaknas

CHAKNAS

Chilli Avocado Dip

Chilli, garlic, lemon, banana and sweet potato crisp gf v

Nachos d gf (j)

Cheese - Corn tortilla, jalapeno, cheese sauce

Loaded - Corn tortilla, jalapeno, cheese, bean salsa, guacamole, pico de gallo

Fries

Truffle Peri Peri Plain gf

Batata Harra

Crisp smashed baby potato salad, harissa, crispy onion, garlic, sesame, pickles gf v

Lebanese Fateh

Garlic yogurt, crisp pita, pomegranate, pickles, mint, olive oil d g

Achari Paneer Tikka

Paneer, pickle masala, mustard oil d gf n (j)

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CHAKNAS

Veg Seekh Kebab

Mixed vegetables, spices, cream cheese d g n

Tandoori Aloo

Baby potato, yogurt, spices, mustard oil d gf

Jalapeno Poppers

Cheddar cheese, jalapeno, bechamel, spicy aioli, parmesan d g (j)

Salads

SALADS

The Cobb

House greens, chilli cilantro dressing, avocado, jalapeno, parmesan, crispy tortilla d gf

Crunchy

Kale, apple, cranberry, feta , candied walnuts, kokum dressing gf d (j)

Super Food

Farro, quinoa, lentils, kale, parsley, cucumber, pomegranate, date, romesco sauce gf v n

Avocado

Seasonal berries, house greens, feta, passion fruit chilli dressing gf d n (j)

Recovery

Avocado, edamame, kale, cucumber, charred broccoli, green goddess gf n

d: dairy g: gluten n: nuts j: jain

Toasties

TOASTIES

Labneh

Herbed labneh, marinated cherry tomato, truffle pistachio tapenade g d n (j)

Avocado

Avocado, edamame, jalapeno, cherry tomato, pickled radish g v (j)

Chilli Cheese Toast

Mumbai style malai cheese chilli toast, Scarmoza, pepper jack, mozzarella, jalapeno g d (j)

Muhammara

Muhammarah, feta, spiced pumpkin seeds, pomegranate, candied walnuts g d n

Sandwiches & Sliders

SANDWICHES & SLIDERS

Yam Jucy Lucy Burger

Avocado mousse, onion, tomato, tomato relish, thecha, brioche bun g d

Black Bean Burger

Black bean patty, chipotle aioli, black bean salsa, cheddar cheese, pickles, brioche bun g d (j)

Pesto Paneer Sandwich

Focaccia, paneer, cheese, basil pesto d n g (j)

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SANDWICHES & SLIDERS

Caprese Sandwich

Croissant, bocconcini, tomato, basil, balsamic, pesto n d g (j)

Truffle Mushroom

Focaccia, wild mushroom, cheddar, parmesan, white truffle oil d g

Tomato and Cream Cheese

Panini, roasted tomato, sauteed wild mushroom, pistachio, baby arugula, jalapeno cream cheese n d g (j)

Burrata

Panini, pesto, bell pepper relish, pistachio, baby arugula n d g

Classic Mumbai Chutney Sandwich

Mint chutney, potato, roasted beets, tomato, cucumber, cheese, onion g d

Benne Dosa & Idli

BENNE DOSA AND IDLI

Choice of Batter

Regular ✸ Beetroot ✸ Ragi

Request for Vegan +150

Served with white butter, coconut, peanut and tomato chutneys

Avocado

Avocado, onion , tomato masala, pickled onion d (j)

Butter Garlic

Butter, garlic, garlic podi d

Ghee Podi

Ghee, podi masala d (j)

d: dairy g: gluten n: nuts j: jain

BENNE DOSA AND IDLI

3 Cheese Benne

Parmesan, cheddar, mozzarella, pickled onion, garlic d

Truffle Mushroom

Wild mushroom, cream, parmesan, bell pepper chutney d n

Mysore Karam

Byadgi chilli, garlic, onion, tamarind, coriander d
Option to add potato masala

Paneer Thecha

Paneer, coriander, green chilli, pickled onion, garlic d n

Harive Soppu Pallya

Green and red amaranth leaves, onion, garlic, green chilli d

Not Keema Matar

Plant based meat, Indian spices, peas d

Baby Idli

Baby idlis, sambhar, podi masala d n

Steamed Idli

Soft fluffy rice cakes, drizzled with ghee, served with chutney, sambhar n gf (j)

Medu Vada

Deep fried lentil fritters, sambhar, chutney gf v (j)

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Kulchas

Served with white butter, raita, tamarind chutney

KULCHAS

Truffle Mushroom Kulcha

Mushroom, truffle oil, cheese, herbs d g

Cheese Chilli Kulcha

Cheese, green chilli, garlic d g (j)

Aloo Masala

Potato, coriander, spices d g

Paneer Kulcha

Paneer, masala, ghee d g (j)

Three Cheese Garlic Kulchette

Mozzarella, cheddar, processed cheese, garlic, butter d g (j)

Mix Veg

Beans, carrot, cauliflower, potato, mild spices d g

d: dairy g: gluten n: nuts j: jain

Indian Comfort

Choose

Bread ✸ Mattar Pulao ✸ Ghee Rice

Extra Bread Extra Rice

INDIAN COMFORT

Dilli 6 Chole Bhature

Spiced chickpea curry, fluffy bhatura, pickle, onion d g (j)

Matar Kulcha

White pea curry, soft kulcha, masala green chilli, butter d g (j)

Sindi Nashto Dal Pakwan

Flaky crisp pakwan, hing chana dal, mint chutney, tamarind chutney, onion, tomato d g (j)

Mathura Bedmi Puri

Bedmi puri, aloo sabzi, hing, coriander, khatta meetha kaddu d g

Punjabi Saag aur Missi Roti

Mixed saag, missi roti, white butter, jaggery d g (j)

Janu Black Dal, Khameeri

Creamy dal makhani, butter d g (j)

Banarasi Kachori Subzi

Hing aloo sabzi, hing, coriander, khatta d g

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INDIAN COMFORT

Mumbai Khau Galli Pav Bhaji

Butter, butter toasted pav, onion, lemon d g

Parsi Paneer Akuri Toast

Paneer bhurji, brioche, butter, onion, green chilli d g

Paneer Makhni, Green Chilli Laccha Paratha

Rich onion tomato gravy, cream, laccha paratha
d g n (j)

Mili Juli Sabzi, Laccha Paratha

Seasonal vegetables, onion tomato spiced gravy, laccha paratha
d g (j)

Palak Paneer Kofta, Laccha Paratha

Tomato cashew gravy, cream d g (j)

Dum Biryani, Raita

Paneer | Mushroom | Vegetable d gf (j)

Paneer Tikka Masala, Laccha Paratha

Paneer tikka masala, laccha paratha, butter, kasuri methi d n g

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Blondie Classics

with a twist

BLONDIE CLASSICS

Pesto

Pesto, fusilli, broccoli, pine nuts, parmesan d g (j)

Pomodoro

Tomato sugo, spaghetti, parmesan, basil, pine nuts, zucchini crisp, burrata d g (j)

Zafferano

Garlic saffron cream , spaghetti, chilli, lemon, asparagus d g

Aglio Olio Peperoncino

Garlic, parsley, peperoncino, extra virgin olive oil, parmesan d g

The Shroom

Vegan mushroom sauce, vegan parmesan, wild mushroom, truffle oil v g

Falafel Bowl

Hummus, quinoa falafel, olives, crispy chickpeas, matboucha, pickles, pita v g

The Mexican Bowl

Black rice pilaf, adobo paneer, guacamole, cheddar, lime crema, tortilla chips, black bean salsa d gf (j)

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