

MENU

Tuesday-Sunday 10am-3pm

TOASTS

Avocado (vegan) — 7

cukes, chaat masala, pickled red onions

PB+C (vegan) — 6.90

curried PB, seasonal fruit chutney

Dr. Mistry's Tuna Toast — 9.25

sustainable tuna, dhana jeera tomato sauce

Navi Egg Salad (V) — 7.25

curry leaf tadka, fennel pickle

BREKKIE BURGERS

Mumbai Morning Burger — 8.45

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

Croque Gadame — 8.45

chai bacon, fried egg, white cheddar, cress, pickled onions, tamarind ketchup

COMFORTING

Solidarity Soup (vegan, GF) — 8

\$1/bowl to Black Lives Matter Bay Area

Tikka Masala Mac + Cheese (V) — 12

Baia Pasta elbows with gouda, white cheddar, tikka sauce

\$1/mac donated to Destiny Arts

+ \$1 Navi house hot sauce (vegan, GF)

SALADS

Chiogga Beet + Citrus Salad (V, GF)

— 6/11

Simply Lettuces (vegan, GF) — 5/9

citrus ginger vinaigrette

PIZZA

14 inch pie \$20 (2-3 people). Half pies \$10.

Whole Parbake Pies \$19.

Today's Vegetarian Pizza (V)

Today's Non-Veg Pizza

Brekkie Pizza

Grateful Guju Pizza

herb pesto, ricotta, brussels, chai bacon, squash (vegan option, contains nuts)

SNACKS & SIDES

Hot Tamarind Wings (GF) — 6/11

Garlicky Breadsticks (V) — 6.25

Navi Pickle Plate (V,GF) — 6

Chai Bacon or Pork Sausage — 3.75

Fried Egg — 2.25

Potatoes (vegan, sat/sun only) — 3.9

WEEKEND THALIS (SAT & SUN ONLY)

The Full Indian Brekkie — 16

two eggs, pork ginger sausage, chai bacon, mushrooms, chana masala, tomato chutney

Navi Mumbai Omelet (V) — 11.75

seasonal veggies, cress, tamarind ketchup

Classic Doswaffle (V, GF) — 12

sambar, coconut chutney, masala potatoes

Fried Chix & Doswaffle (GF) — 16

fried chicken wings, spicy syrup

DRINKS MENU

REJUVENATING

DIY Juhu Masala Chai — 4.25

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

Highwire Espresso + Milk

espresso or americano 2.75

cappuccino, gibraltar or macchiato 3.75

latte 4.75

+1 almond milk, vanilla or chocolate syrup

+1 extra shot of espresso

Cup of Highwire Coffee — 3

+ \$2 Refill

Cup of Mighty Leaf Tea — 3

green, black + herbal tea bags

Fresh Turmeric Root Shots — 3

+1 milk or +2 almond milk

NA BEVVIES

Sassy Lassi — 6.5

mango, lime, toasted cumin

Nimbu Pani — 4

cilantro lemonade

Turmeric Root House Tonic — 4

Darjeeling Limited — 4

aka arnold palmer

Iced Tea — 3.5

WINE

Tangent ALBARINO — 7.5/18

Vina Borgia GARNACHA — 8.5/21

Bellafina PROSECCO — 6/18

BEER ON DRAFT

Temescal Brewery (rotating taps) — 7

Pitcher of Beer — 24

NAVI COCKTAILS

Golden Child — 8

Diaspora Co. single origin turmeric, coconut milk, lime, contratto rosso

Iggles — 8

punt e mes, grapefruit juice, sea salt

Apparently Sour — 8

contratto bitter, elderflower syrup, lime

Shandy — 7

nimbu pani and temescal brew

Mango Mimosa — 7

NAVI
KITCHEN

5000 Adeline Street

North Oakland/Eville

Take-Out 510-285-6923

15% service charge added to each bill to help pay staff fairly and equitably.

Chef Preeti Mistry is a twice nominated James Beard Best Chef of the West cooking with sustainable ingredients from local farmers. Navi Kitchen is available for private events. The Juhu Beach Club Cookbook (2017) is here for sale!

