

## BRUNCH - EGGS & MORE

---

Bhurji Pao ~ Spiced Scrambled eggs, Onion, Tomato, Cilantro, Hawaiian Rolls 10

“Green eggs” ~ Cream Spinach, Poached Eggs, Crispy Pork Vindaloo, Toast 15

Short Rib Hash - Spiced Potatoes Fritters, Onion, Peppers, Fried Eggs 16

“Pancake” ~ Rice batter, Topped with Onion, Tomato, Cilantro, Coconut Chutney, Chili Garlic sauce 12

Fried Chicken & Pancake ~ Tandoori Marinated Chicken, Rice Crepe, Spiced Honey, Slaw

“Scotch Egg” ~ Lamb Kebab, Cauliflower, Arugula, Avocado, Peas 17

“Eggs Benedict” ~ Crispy Rice & Lentil Cake, Pork Belly, Poached Eggs, Chili Garlic Hollandaise 18

Bhatura ~ Fried Leavened Bread, Stewed Chick Peas, Pickled Onion, Cilantro 14

## STUFFED BREAD - PARATHA

---

All Parathas made with Whole Wheat Flour, Served with Pickles & Onions 8

Broccoli, Cauliflower, Amul Cheese

Spiced lamb, onion, cilantro

Potato Goat Cheese

Asparagus, chili, garlic, cheese

## CHAAT

---

Dahi Puri ~ Semolina Puffs, Sprouts, Yogurt, Tamarind, Cilantro, Crispy Vermicelli 6

Samosa ~ Potato & Pea Stuffed Crispy Pastry, Cilantro & Tamarind Chutney 8 V\*

Crispy Kale Chaat ~ Carrot, Radish, Yogurt, Tamarind, Mumbai Trail Mix - 9 GF

Beet Chaat ~ Tamarind, Lime, Cilantro, Carrots, Radish, Crispy Yogurt 9

Mumbai Pani Puri ~ Semolina Puffs, Sprouts, Potato, Spiced Tamarind Water 9 V\*

## BIRYANI

---

Lamb Biryani – Layers of Lamb & Rice with Herbs & Spices 15 GF

Vegetarian Bowl of the Day - 11 Add Paneer 3

## DESSERTS

---

Rice pudding - Pistachio, Raisins, Caramel 6

White chocolate pot de Creme, Whipped Cream Sea Salt 6

Falooda ~ Seasonal Kulfi, Flavored Vermicelli, Basil Seeds, Rose Syrup, Pistachio 7

**CHEF - RUPAM BHAGAT**

**FOLLOW US - LIKE US - TAG US**

FACEBOOK - /dumfsf

TWITTER - @dumfsf

INSTAGRAM - @dumfsf

#Indian #Soulfood #biryani #chaat #katirolls

VISIT OUR WEBSITE [WWW.DUMSF.COM](http://WWW.DUMSF.COM) FOR OUR TRUCK SCHEDULE, CATERING INQUIRIES AND OUR RECENT MENU UPDATES & UPCOMING EVENTS

## SPECIAL BEVERAGES - ALCOHOLIC

### MIMOSA - Made with Sparkling Wine

- Berry - 9
- Cherry - 9
- Orange - 9

### FLAVORED BEERS

- Ginger Mint - 8
- Indian Spiced Michelada - 8
- Lime & Salt - 8

## BEERS

- Mission IPA, San Diego, CA 8
- Blanche De Chambly, White Ale, Canada 7
- Gavroche, Red Ale, France 8
- Coronado Stingray IPA, San diego, California 7
- Rince Cochon, Belgian Blonde Ale, France 7
- Erdinger Wesser, Hefe - Weizen, Germany 6
- Flying Horse, Lager, India (650ml) 9

## SPARKLING

- Ruggeri Argeo Prosecco - Italy 10 / 35

## ROSE

- Domaine Houchart, Rose, Cote de Provence '15, France 9 / 34

## WHITE

- Morgadio, Albarino, Spain 11 / 40
- Chateau Soverain, Sauvignon Blanc N.Coast, CA 9 / 35
- Sunday Fun day, Chardonnay, CA 9 / 32
- J Vineyards Pinot Gris, California '15 9 / 34

## RED

- Chateau Aiguille, Cote du Rhone, France 8 / 30
- Talbott Kali Hart, Pinot Noir, CA 11 / 40
- Tooth & Nail, Cabernet Sauvignon, CA 12 / 45
- Fess Parker, Pinot Noir, Sta Rita Hills, CA '13 14 / 50

## NON - ALCOHOLIC

### LASSI

- Mango - 5
- Strawberry - 5

- Coke - Diet Coke - Sprite 3
- Sparkling water 5
- Hot Chai 3

We gladly provide service of wines not represented on our list.  
20 dollars per 750ml bottle. Maximum of two bottles per party