

Kasa Indian Eatery

1356 Polk St 94109-4618 · +14159313991 · Updated: Jan 14, 2026

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COMBOS 5

Thali (Plate)

\$18.95

A homestyle meal with several dishes served together in one plate. The way Indians typically eat at home. Includes basmati rice, daal lentils, salad, raita, chutney, roti and choice of two entrees.

Naan Stop Flavor

\$21.95

Fluffy naan bread wrapped around your choice of filling, spread with chutneys and marinated red onions. Served alongside a samosa and refreshing mango lassi. (Note: Naan vegetarian only)

Kati Roll Boxed Meal

\$16.50

A complete meal in a box. One Kati Roll with your choice of filling plus a side of Yogi Salad and a crunchy savory samosa with chutney.

Family Meal

\$75.00

Feeds 3-4 people. Includes Rice, Salad, Naan, Samosas and choice of Entree.

Family Picnic Platters

\$265.00

(24 hr advance notice required) Picnic platters, perfect for a small gathering of 9-12 people. A set meal that includes meat & vegetarian rolls, samosa chaat platter, veggie & raita platter, chicken tikka & chutney appetizer platter and gulab jamun (dessert).

SNACKS 8

Aloo Tikki Chaat

\$11.95

Indian street food snack made of fried potato patties topped with chutneys and yogurt. The crispy potato patties are topped with a saucy garbanzo bean curry, and garnished with tangy and spicy chutneys along with a cooling creamy yogurt. An explosion of flavor and texture. Vegetarian

Samosa Cravings

\$10.25

Three crunchy, savory samosas stuffed with spicy potatoes and peas. Served with zingy cilantro chutney mixed with a sweet tamarind chutney. Vegan

Spinach Pakoras

\$10.95

These crispy fritters are made from fresh spinach leaves coated in a spiced chickpea flour batter and fried to golden perfection. Served with a side of chutney. Vegan

Samosa Chaat

\$11.95

Popular Indian street food where we break up samosas into bite sized pieces and top with chutneys, onions, slightly sweetened yogurt. The mixture of tangy chutneys, crunchy samosa and spicy potatoes creates a burst of flavors in every bite. Vegetarian

Naan & Masala Sauce

\$10.95

Fluffy naan bread with our creamy tomato masala curry. Vegetarian (naan contains egg)

Pappadum & Chutney

\$6.95

A delightful appetizer featuring crispy and thin lentil crackers known as pappadum, served with two delicious chutneys. The first chutney is made with fresh cilantro, coconut, and a blend of spices for a refreshing and aromatic taste. The second chutney is made with sweet and tangy mango puree. Vegan & Gluten Free

Far Far Munchies

\$5.00

Tasty Indian chips served with an addictive tamarind siracha chutney. Vegan

The Kasa Taco

\$1.00

Topped with our pickled onions, cilantro coconut, sweet and spicy chili chutney and greens on a corn tortilla. Gluten-free.

PLATES 1

Thali (Plate)

\$18.95

A homestyle meal with several dishes served together in one plate. The way Indians typically eat at home. Includes basmati rice, daal lentils, salad, raita, chutney, roti and choice of two entrees.

KATI ROLLS 4

Naan Roll

\$13.95

Flaky naan bread with your choice of filling plus chutneys and marinated onions and side of cucumber raita. (Note: Naan contains egg) *not available for reusable container

Roti Kati Roll

\$8.95

Traditional Indian street food. Roti bread with your choice of filling plus chutneys and marinated onions and a side of cucumber raita. One makes a snack or two makes a meal! Vegan friendly.

Super Kati Roll

\$16.95

A tasty Indian burrito. Choice of filling with chutney, garbanzo beans, onions, and basmati rice, topped with cucumber raita. Vegan friendly. *not available for reusable container

Naan Stop Party!

AVAILABLE OPTIONS

Perfect for potlucks, hosting friends, or picnics at the park. Choose from our two options: Roti (traditional wholewheat flatbread) rolls are on the smaller size, making one roll a good sized snack and two complete meals (can be vegan) or Naan (one naan roll per person meal). The naan bread itself is vegetarian. Includes 10 rolls individually wrapped and served in a Kasa box with cucumber raita. *not available for reusable container

\$10.00

Chicken Kofta (df, gf):

\$10.00

Lamb Curry (df, gf): \$10.00

10 - Roti Kati Rolls: \$80.00

10 - Naan Rolls: \$120.00

ENTREE SALADS 2

Yogi Salad

\$13.95

Fresh greens with chopped raw veggies, rajma beans, corn, fried chickpea puffs and citrus dressing. Gluten-free, vegan-friendly.

Chicken Tikka Salad

\$16.95

Fresh greens with chopped veggies, rajma beans, corn, fried chickpea puffs and citrus dressing, with grilled, marinated chicken tikka. (Gluten-free)

A LA CARTE ENTREES 11

Chicken Tikka Masala

Kasa's signature dish! Grilled marinated chicken tikka in a rich tomato cream sauce with a touch of fresh green chillies (GF)

AVAILABLE OPTIONS

\$0.75

Mango Chutney | gf, vegan: \$0.75

Tamarind Chutney | gf, vegan: \$0.75

Cilantro Tamarind Chutney | gf, vegan: \$0.60

Xtra Raita | yogurt dip | gf, v: \$0.60

Red Chutney | tamarind siracha blend | gf, vegan:
\$0.60

Xtra Cilantro Chutney | gf, vegan: \$0.60

Utensil/Napkin Kit: \$0.50

SF Bag Charge: \$0.25

Add Naan: \$4.95

Add Basmati Rice: \$5.00

Add Garlic Naan: \$5.95

Half, 6oz: \$7.50

Full, 12oz: \$10.50

Gobi Aloo

A traditional Punjabi staple that combines the healthful beauty of golden turmeric, radiant cauliflower florets, and hearty potatoes, all braised together slowly. (Vegan, GF)

AVAILABLE OPTIONS

\$0.75

Mango Chutney | gf, vegan: \$0.75

Tamarind Chutney | gf, vegan: \$0.75

Cilantro Tamarind Chutney | gf, vegan: \$0.60

Xtra Raita | yogurt dip | gf, v: \$0.60

Red Chutney | tamarind siracha blend | gf, vegan:
\$0.60

Xtra Cilantro Chutney | gf, vegan: \$0.60

Utensil/Napkin Kit: \$0.50

SF Bag Charge: \$0.25

Add Naan: \$4.95

Add Basmati Rice: \$5.00

Add Garlic Naan: \$5.95

Half, 6oz: \$7.50

Full, 12oz: \$10.50

Karahi Paneer

Soft cheese cubes of cheese sautéed with ripe tomatoes, bell peppers, aromatic cilantro seeds, and savory fenugreek leaves. (Vegetarian, GF)

AVAILABLE OPTIONS

\$0.75

Mango Chutney | gf, vegan: \$0.75

Tamarind Chutney | gf, vegan: \$0.75

Cilantro Tamarind Chutney | gf, vegan: \$0.60

Xtra Raita | yogurt dip | gf, v: \$0.60

Red Chutney | tamarind siracha blend | gf, vegan: \$0.60

Xtra Cilantro Chutney | gf, vegan: \$0.60

Utensil/Napkin Kit: \$0.50

SF Bag Charge: \$0.25

Add Naan: \$4.95

Add Basmati Rice: \$5.00

Add Garlic Naan: \$5.95

Half, 6oz: \$7.50

Full, 12oz: \$10.50

Saag Paneer

Traditional Punjabi dish featuring soft cheese cubes served in a creamy spinach puree, spiced with toasted and ground cinnamon. (Vegetarian, GF)

AVAILABLE OPTIONS

\$0.75

Mango Chutney | gf, vegan: \$0.75

Tamarind Chutney | gf, vegan: \$0.75

Cilantro Tamarind Chutney | gf, vegan: \$0.60

Xtra Raita | yogurt dip | gf, v: \$0.60

Red Chutney | tamarind siracha blend | gf, vegan:

\$0.60

Xtra Cilantro Chutney | gf, vegan: \$0.60

Utensil/Napkin Kit: \$0.50

SF Bag Charge: \$0.25

Add Naan: \$4.95

Add Basmati Rice: \$5.00

Add Garlic Naan: \$5.95

Half, 6oz: \$7.50

Full, 12oz: \$10.50

Paneer Masala

Cubes of tender cheese delicately simmered in Kasa's signature rich and creamy masala sauce. (Vegetarian, GF)

AVAILABLE OPTIONS

\$0.75

Mango Chutney | gf, vegan: \$0.75

Tamarind Chutney | gf, vegan: \$0.75

Cilantro Tamarind Chutney | gf, vegan: \$0.60

Xtra Raita | yogurt dip | gf, v: \$0.60

Red Chutney | tamarind siracha blend | gf, vegan: \$0.60

Xtra Cilantro Chutney | gf, vegan: \$0.60

Utensil/Napkin Kit: \$0.50

SF Bag Charge: \$0.25

Add Naan: \$4.95

Add Basmati Rice: \$5.00

Add Garlic Naan: \$5.95

Half, 6oz: \$7.50

Full, 12oz: \$10.50

Channa Masala

Garbanzo beans gently simmered in a light tomato sauce for a classic and comforting dish. (Vegan, GF)

AVAILABLE OPTIONS

\$0.75

Mango Chutney | gf, vegan: \$0.75

Tamarind Chutney | gf, vegan: \$0.75

Cilantro Tamarind Chutney | gf, vegan: \$0.60

Xtra Raita | yogurt dip | gf, v: \$0.60

Red Chutney | tamarind siracha blend | gf, vegan:
\$0.60

Xtra Cilantro Chutney | gf, vegan: \$0.60

Utensil/Napkin Kit: \$0.50

SF Bag Charge: \$0.25

Add Naan: \$4.95

Add Basmati Rice: \$5.00

Add Garlic Naan: \$5.95

Half, 6oz: \$7.50

Full, 12oz: \$10.50

Halal Lamb Curry

Homestyle slow-simmered tender lamb curry. Paired with comforting potatoes & a blend of cinnamon & cumin spices (Dairy Free, GF, Halal)

AVAILABLE OPTIONS

- \$0.75
- Mango Chutney | gf, vegan: \$0.75
- Tamarind Chutney | gf, vegan: \$0.75
- Cilantro Tamarind Chutney | gf, vegan: \$0.60
- Xtra Raita | yogurt dip | gf, v: \$0.60
- Red Chutney | tamarind siracha blend | gf, vegan: \$0.60
- Xtra Cilantro Chutney | gf, vegan: \$0.60
- Utensil/Napkin Kit: \$0.50
- SF Bag Charge: \$0.25
- Add Naan: \$4.95
- Add Basmati Rice: \$5.00
- Add Garlic Naan: \$5.95
- Half, 6oz: \$9.50
- Full, 12oz: \$12.50

Small batch Vegetable Special

Rotating selection of Punjabi vegetarian dishes, crafted from family recipes and seasonal produce, capturing the rich tradition and variety of our heritage.

(Vegetarian, GF)

AVAILABLE OPTIONS

- \$0.75
 - Mango Chutney | gf, vegan: \$0.75
 - Tamarind Chutney | gf, vegan: \$0.75
 - Cilantro Tamarind Chutney | gf, vegan: \$0.60
 - Xtra Raita | yogurt dip | gf, v: \$0.60
 - Red Chutney | tamarind siracha blend | gf, vegan: \$0.60
 - Xtra Cilantro Chutney | gf, vegan: \$0.60
 - Utensil/Napkin Kit: \$0.50
 - SF Bag Charge: \$0.25
 - Add Naan: \$4.95
 - Add Basmati Rice: \$5.00
 - Add Garlic Naan: \$5.95
 - Half, 6oz: \$7.50
 - Full, 12oz: \$10.50
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Keema Mutter

Minced turkey well seasoned and paired with sweet peas for a harmonious blend of flavors. (Dairy Free, GF)

AVAILABLE OPTIONS

\$0.75

Mango Chutney | gf, vegan: \$0.75

Tamarind Chutney | gf, vegan: \$0.75

Cilantro Tamarind Chutney | gf, vegan: \$0.60

Xtra Raita | yogurt dip | gf, v: \$0.60

Red Chutney | tamarind siracha blend | gf, vegan: \$0.60

Xtra Cilantro Chutney | gf, vegan: \$0.60

Utensil/Napkin Kit: \$0.50

SF Bag Charge: \$0.25

Add Naan: \$4.95

Add Basmati Rice: \$5.00

Add Garlic Naan: \$5.95

Half, 6oz: \$7.50

Full, 12oz: \$10.50

Chicken Kofta

A flavorful spiced meatball made from ground chicken, braised in a smoky spice infused tomato sauce. (Dairy free, GF)

AVAILABLE OPTIONS

\$0.75

Mango Chutney | gf, vegan: \$0.75

Tamarind Chutney | gf, vegan: \$0.75

Cilantro Tamarind Chutney | gf, vegan: \$0.60

Xtra Raita | yogurt dip | gf, v: \$0.60

Red Chutney | tamarind siracha blend | gf, vegan:
\$0.60

Xtra Cilantro Chutney | gf, vegan: \$0.60

Utensil/Napkin Kit: \$0.50

SF Bag Charge: \$0.25

Add Naan: \$4.95

Add Basmati Rice: \$5.00

Add Garlic Naan: \$5.95

Half, 6oz: \$9.50

Full, 12oz: \$12.50

Chicken Tikka

Grilled 24-hour marinated chicken in our house blend of freshly ground tandoori spices. (Dairy Free, GF)

AVAILABLE OPTIONS

	\$0.75
Mango Chutney gf, vegan:	\$0.75
Tamarind Chutney gf, vegan:	\$0.75
Cilantro Tamarind Chutney gf, vegan:	\$0.60
Xtra Raita yogurt dip gf, v:	\$0.60
Red Chutney tamarind siracha blend gf, vegan:	\$0.60
Xtra Cilantro Chutney gf, vegan:	\$0.60
Utensil/Napkin Kit:	\$0.50
SF Bag Charge:	\$0.25
Add Naan:	\$4.95
Add Basmati Rice:	\$5.00
Add Garlic Naan:	\$5.95
Half, 6oz:	\$7.50
Full, 12oz:	\$10.50

A LA CARTE SIDES 8

Basmati Rice

\$5.00

Cinnamon scented basmati rice.

Daal (Lentils)

\$8.95

Slow-simmered black lentils Gluten-free & vegetarian

Naan

\$4.95

Our deliciously soft and fluffy naan bread (Contains egg)

Garlic Naan

\$5.95

Vegetarian (contains egg)

Roti Bread

\$3.50

Flat wheat bread. Vegan

Masala Sauce

AVAILABLE OPTIONS

Rich tomato cream sauce spiced with fresh green chillies. Delicious as a dip or as a pour-over for extra flavor and spiciness. Gluten Free

\$3.95

Half, 6oz: \$3.95

Full, 12oz: \$6.95

Raita (yogurt)

AVAILABLE OPTIONS

Cucumber & mint yogurt sauce.

\$5.95

Half Side: \$5.95

Full Side: \$8.95

Kachumbar Salad

AVAILABLE OPTIONS

Fresh-cut raw veggies with a citrus dressing. Gluten-Free & Vegan.

\$5.95

Half Side: \$5.95

Full Side: \$8.95

CHUTNEY BAR 6

Tamarind Chutney **\$8.00**

- A sweet and tangy Indian condiment made with tamarind pulp, sugar, and spices. This flavorful chutney adds a burst of flavor to any dish and is perfect as a dip or a spread. Its sweet and sour notes make it a versatile condiment that pairs well with both spicy and mild dishes - Vegan & Gluten Free

Cilantro Coconut Chutney **\$7.00**

- A flavorful Indian condiment made with fresh cilantro leaves, grated coconut, green chilies, and a blend of spices. This chutney has a pesto like texture with a bright and refreshing flavor that is perfect for adding a burst of flavor to any dish - Vegan & Gluten Free

Red Chili Chutney **\$7.00**

- A unique and delicious sauce that combines the sweet and tangy flavor of tamarind with the spicy kick of sriracha sauce. The chutney has a complex flavor profile that includes sweet, sour, spicy, and savory notes - Vegan & Gluten Free

Cilantro-Tamarind Mix Chutney **\$7.00**

Mango Chutney **\$8.00**

- Made with juicy ripe mangoes, sugar, and a blend of aromatic spices. This chutney has a thick and chunky texture with a sweet and tangy flavor that is balanced by a spicy kick. - Vegan & Gluten Free

Raita (yogurt)

Cucumber & mint yogurt sauce.

AVAILABLE OPTIONS

\$5.95

Half Side: \$5.95

Full Side: \$8.95

DESSERTS 2

Gulab Jamun **\$5.95**

Traditional Indian dessert. Donuts in sweet rose syrup. (contains dairy) Served cold but recommend heating up (also pairs well with ice cream!)

Strawberry Cheesecake **\$8.95**

Indulge in a slice of our Strawberry Swirl Cheesecake: Creamy, smooth cheesecake atop a buttery crust, this dessert is the perfect finale to any meal.

BEER & SANGRIA 3

Signature Sangria (Cabernet) **\$7.95**

Enjoy our House-crafted Sangria, blended with a light Cabernet Sauvignon featuring soft cherry undertones. Infused with fresh fruits, a hint of cinnamon, and a splash of hibiscus, it's a flavorful choice that compliments well with our spicier dishes.

Taj Mahal Beer - Regular **\$6.00**

Taj Mahal beer. 11oz. 4.5% abv. Must be 21+ to purchase.

Taj Mahal Beer - Large (22 oz) **\$10.00**

Taj Mahal beer. 22oz. 4.5% abv. Must be 21+ to purchase.

DRINKS 7

Kasa Chai **\$4.95**

The Best Chai in SF! Housemade with high-quality black tea, ginger, cardamon, cinnamon, demerrera sugar and milk.

Mango Lassi

\$6.50

A sweet and creamy yogurt smoothie blended and served chilled. This drink has a smooth and velvety texture with a sweet, tropical flavor from the Alfonso mango puree.

Iced Chai

\$4.95

The Best Chai in SF & Redwood City! Housemade with high-quality black tea, spices, and milk. Served cold (can be heated for hot chai)

Lychee Lemonade

\$6.50

A sweet and tangy citrus beverage with a unique twist of fruity flavor and spice. Made with lychee puree, lemon juice, and a hint of ginger for a spicy kick.

Sodas, Juices and Waters

AVAILABLE OPTIONS

\$2.50

Bottled Water: \$2.50

Thums Up | Indian Coke: \$3.95

Limca | Lemon Lime Soda:

\$3.95

Mexican Coke: \$3.50

Maaza Mango Juice: \$3.95

Pelligrino: \$3.50

Diet Coke: \$3.00

Kasa Chai Kit - 5 cup

\$8.99

Brew your own chai at home with this 5 cup pouch. Just add milk or your fav non dairy substitute.

Kasa Chai Kit - 30 cup

\$24.99

Brew your own chai at home with this 30 cup pouch. Just add milk or your fav non dairy substitute.
