

# DINNER MENU



**RASAS** 60 per person  
full table participation required

**WINE PAIRINGS** 40 per person  
individual participation allowed

## *To Start*

### **GINGER MEAL STARTER... 3**

*citrus pickled ginger to kindle the digestive fire*

### **SUMMER GAZPACHO... 12**

*weekly rotating summer produce*

### **CHARRED BEETS... 12**

*pistachio pecan dukah, cashew green goddess*

### **PERUVIAN CEVICHE**

*turmeric leche de tigre, toasted sesame, sweet potato*

*Scottish Salmon... 16 Smoked Mushroom... 14*

### **FENNEL GREEN SALAD... 16**

*arugula, shaved fennel, cucumbers, fermented tomato vinaigrette, avocado, super seeds*

*\*Add: Scottish Salmon... 14 or Pasture Raised Chicken... 10*

### **MASALA CORN CHAAT... 15**

*cashew yogurt, beet dosa, amaranth bhel*

## *To Nourish*

### **MUSHROOM SUYA SKEWERS... 24**

*cashew suya, garden basil, dosa*

### **SALMON ESCABECHADO... 32**

*purple potato causa, aji mirasol escabeche*

### **OKINAWA PORK... 34**

*japanese miso sweet potato, asian greens, house kimchi*

### **BRAISED WAGYU SHORT RIB... 38**

*rosewood farms wagyu beef, beet bordelaise, roasted roots, rutabaga puree*

## *To Sweeten*

### **PECAN ALMOND SHORTCAKE... 12**

*seasonal Texas fruit compote, tonka bean, coconut cream*

*\*contains eggs*

### **SWEET POTATO CHOCOLATE BROWNIE... 12**

*almond butter brownie, mesquite bean gelato*

*\*contains cashew & coconut*

### **MESQUITE BEAN ICE CREAM SANDWICH... 12**

*black tahini mequite chocolate chip cookie, mesquite gelato*

*\*contains cashew & coconut*

### **AVOCADO CHOCOLATE MOUSSE... 8**

*Peruvian cacao, berries*

**Featured Vendors:** Green Bexar Farms, Rosewood Farms Wagyu Beef, Bell & Evans Chicken, Bakka Salmon, Berkwood Farms, Farm to Table Texas, SAFB Mission San Juan Farm, South Texas Seasonals, Mission Compost



Welcome to Pharm Table. We are delighted to serve you. If there are unfamiliar terms or ingredients on the menu - just ask your server! Please notify us of any allergies you may have.

Our entire menu is dairy & gluten free, centered on Ayurvedic principles, globally inspired, yet hyper local. We anaerobically compost all organic waste and support regenerative farming through our vendors. By supporting Pharm Table you are supporting our mission to heal people and planet through food!

A 3% kitchen fee will be added to each guest check to ensure competitive compensation for our kitchen. If you would like this charge removed simply let us know.

Thank you for your kindness and support.

20% Auto gratuity on parties of 5 or more guests. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness