

# DINNER MENU



**'RASAS' TASTING MENU** 60 per person  
full table participation required

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

## *To Start*

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

citrus pickled ginger to kindle the digestive fire

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

pecan dukkah, cashew green goddess, hemp seed salsa macha

### **PERUVIAN CEVICHE ... 16**

turmeric leche de tigre, toasted sesame, sweet potato

*\*Your choice of Bakka Salmon or smoked mushroom*

### **END OF SUMMER SALAD ... 16**

gem lettuce, clouds of corn, summer squash, pecan Prouts, dukkah, green tomato

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

### **MASALA NOPAL CHAAT ... 18**

tamarind chutney, cashew yogurt, amaranth, house dosa

### **MEZZE PLATTER ... 18**

2 house dips, seasonal vegetables, house dosa

## *To Nourish*

### **MUSHROOM SUYA SKEWERS ... 26**

cashew suya, okra, collards, house dosa

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

late harvest potato causa, ají mirasol escabeche

### **DOHEIING PORK ... 37**

Berkwood farms khasi black sesame pork, sticky rice, hoja santa

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

Rosewood farms wagyu beef, beet bordelaise, roasted roots, butterscotch squash puree

## *To Sweeten*

### **PRICKLY PEAR SORBET ... 10**

Texas foraged prickly pear, nopal kombucha gelee

### **PECAN ALMOND SHORTCAKE ... 12** *\*contains eggs & cashew*

Texas berry compote, tonka bean, whipped coconut cream

### **SWEET POTATO CHOCOLATE BROWNIE ... 10** *\*contains cashew & coconut*

almond butter brownie, avocado chocolate mousse, coconut mesquite gelato

### **MESQUITE BEAN ICE CREAM SANDWICH ... 12** *\*contains cashew & coconut*

black tahini mesquite chocolate chip cookie, coconut mesquite gelato

**Featured Vendors:** Green Bexar Farms, Rosewood Farms Wagyu Beef, 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