

Cali-Social Cafe

KEBAB | CURRY | SALAD

Dine-in Menu

|| APPETIZERS ||

SAMOSAS (2 PCS) | \$7

Crispy pastry pockets filled with spiced potatoes and peas, served with tamarind chutney



SPRING ROLLS (6 PCS) | \$7

Crispy rolls stuffed with seasoned vegetables, served with sweet chili dipping sauce.



BUFFALO CAULIFLOWER | \$13

Crispy cauliflower florets tossed in tangy, spicy buffalo sauce.



TANDOORI WINGS (6PCS) | \$13

Juicy chicken wings marinated in yogurt and tandoori spices, grilled to perfection.



ONION PAKORA | \$10

Thinly sliced onions dipped in spiced chickpea batter and fried until golden.



HUMMUS N CHIPS | \$10

Creamy hummus served with warm naan.



CHILLI CHICKEN | \$14

Crispy chicken tossed in spicy Indo-Chinese sauce with garlic, soy, and bell peppers.



VEG MANCHURIAN | \$14

Vegetable dumplings in bold Indo-Chinese sauce with garlic, ginger, and chili.



|| SALAD ||

WATERMELON VS FETA | \$12

Watermelon, feta, arugula, mint, and balsamic drizzle.



CLASSIC CAESAR | \$10

Romaine lettuce, Caesar dressing, parmesan, croutons, and pepper.

ADD CHICKEN \$5



RUM GLAZED PINEAPPLE | \$12

Roasted pineapple glazed with rum reduction.



KUSH - FU- SALAD | \$12

A refreshing mix of crisp greens, cucumber, juicy tomatoes, olives, feta, red onion, creamy avocado, and protein-packed boiled chickpeas – all tossed with a zesty lime dressing and light seasoning.

ADD CHICKEN \$5



*Please ask our team if you have any specific allergies. This menu contains items that use soy and soy-based products.

*A service fee of 20% of pre-tax check will be added to group of six or more.

Colors may differ, taste never does – that's the Cali Social touch!

|| SOUP ||

CREAMY TOMATO BOWL | \$8

Smooth, creamy tomato soup with herbs and basil.



MANCHOW DUMPLING SOUP (VEG) | \$8

Vegetable broth with dumplings, veggies, soy, and crunchy noodles.
+ ADD CHICKEN \$2



|| RICE BOWLS ||

Served with Basmati Rice & Salad

TIKKA MASALA CURRY | \$18

Creamy tomato-based curry with fragrant spices.



COCONUT CURRY | \$18

Coconut milk curry with mustard seeds and curry leaves.



CHEF SPECIAL SAAG | \$18

Creamy spinach and seasonal greens with spices.



RED THAI CURRY | \$18

Thai red chilies, coconut milk, and fresh herbs.



VINDALOO CURRY | \$18

Fiery Goan curry with vinegar, garlic, and spices.



KORMA CURRY | \$18

Mild curry with coconut milk, cream, and nuts.



Add-ons: Chicken \$3 | Shrimp \$4 | Egg \$3 | Paneer \$3
Lamb \$4

|| PASTA PLATES ||

TIKKA SAUCE PASTA | \$15

Penne in creamy makhni sauce with Indian spices.



BROWN BUTTER WALNUT PASTA | \$15

Penne with brown butter, walnuts, broccoli, and lemon.



SUNDRIED TOMATO PESTO PENNE | \$15

Pasta with pesto, sun-dried tomatoes, and parmesan.



CHILLI OIL ONION PASTA | \$15

Pasta with chilli oil, caramelized onions, and garlic.



Add-ons: Chicken \$3 | Shrimp \$4



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|| CROISSANT SANDWICHES BURGERS ||

PULLED CHICKEN CROISSANT | \$12

Flaky, buttery croissant filled with tender, juicy pulled chicken tossed in tangy BBQ sauce. Perfectly savory and satisfying.



PULLED PORK CROISSANT | \$14

Buttery croissant packed with slow-cooked pulled pork, rich BBQ glaze, and a hint of smoky sweetness. A comforting handheld delight.



PESTO PANEER CROISSANT | \$14

Soft croissant stuffed with marinated paneer, roasted vegetables, fresh basil pesto, and crisp greens. A fresh, flavorful vegetarian treat.



KANNU VEG ROASTED SANDWICH | \$12

A wholesome delight filled with roasted seasonal vegetables, fresh lettuce, tomatoes, cheese, and a hint of herbs, served on perfectly toasted bread.



CHICKEN TIKKA BURGER | \$12

Clay-roasted chicken with aromatic spices, layered with fresh lettuce, tomato, and creamy sauce in a soft bun. Bold Indian flavors in a classic burger.



PANEER TIKKA BURGER | \$12

Clay-roasted paneer served with crunchy veggies and tangy chutney on a soft bun. A vibrant vegetarian burger bursting with flavor.



|| KEBAB SELECTION ||

Served with Basmati Rice & Salad

CHICKEN TIKKA KEBAB | \$18

Succulent boneless chicken pieces marinated in spiced yogurt, ginger, garlic, and lemon juice, then grilled to perfection in a tandoor. This Punjabi classic offers a smoky char and vibrant flavor.



AFGHANI CHICKEN KEBAB | \$18

Juicy chicken marinated in a creamy blend of yogurt, cream, and mild spices, then grilled to perfection. This Afghan specialty is known for its rich flavor and melt-in-the-mouth texture.



SALAMI CHICKEN TIKKA KEBAB | \$18

A fusion delight featuring succulent chicken and savory salami marinated in tikka masala, skewered, and grilled for a smoky, juicy bite. A perfect mix of desi spices and deli-style indulgence.



PANEER TIKKA KEBAB | \$18

Chunks of fresh paneer (Indian cottage cheese) marinated in spiced yogurt, skewered with bell peppers and onions, and grilled for a flavorful vegetarian treat.



LAMB SEEKH KEBAB | \$20

Minced lamb infused with traditional spices, molded onto skewers, and grilled to perfection for a smoky, savory bite. A hearty choice for true meat lovers.



LAMB CHOPS | \$22

Tender lamb chops marinated in aromatic spices and grilled until juicy and smoky, bursting with bold, rich flavor in every bite.



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|| BREADS ||

Garlic Naan | \$4

Soft, clay oven-baked Indian bread brushed with butter and topped with fresh garlic and herbs. Perfect for pairing with any curry.



Butter Naan | \$3

Fluffy, oven-baked Indian bread brushed generously with butter. A classic side that complements every curry.



Basil Cheese Naan | \$4

Soft, oven-baked naan stuffed with melted cheese and fresh basil, creating a gooey, aromatic delight that pairs perfectly with rich curries.



Keema Naan | \$7

Tandoor-baked naan stuffed with spiced minced meat (keema), herbs, and aromatic spices. Crispy on the outside, juicy and flavorful on the inside.



|| NOODLES & RICE ||

Chow Mein | \$14

Stir-fried noodles tossed with mixed vegetables, soy sauce, and bold seasonings – crispy, savory, and bursting with street-style flavor.



Hakka Noodles | \$14

Soft noodles stir-fried with fresh vegetables, garlic, and signature Indo-Chinese spices. Light, flavorful, and the perfect comfort classic.



Add-ons: Chicken \$3 | Shrimp \$4 | Egg \$3 | Paneer \$3

Veg Fried Rice | \$14

Fragrant basmati rice stir-fried with fresh vegetables, soy sauce, and a hint of garlic. A simple yet satisfying Indo-Chinese classic.



Burnt Garlic Fried Rice | \$14

Wok-tossed basmati rice infused with golden-browned garlic, crisp vegetables, and bold umami flavors. Smoky, aromatic, and irresistibly flavorful.



Add-ons: Chicken \$3 | Shrimp \$4 | Egg \$3 | Paneer \$3

|| DESSERT ||

CHOCO LAVA CAKE | \$10

A decadent gluten-free dessert featuring a rich, moist chocolate cake with a warm, gooey molten center, served with creamy ice cream.



GULAB JAMUN WITH ICE CREAM | \$10

Soft, syrup-soaked gulab jamuns paired with creamy vanilla ice cream a warm and cool fusion of classic Indian sweetness and indulgence.



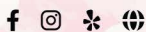
CHURROS WITH CHOCOLATE SAUCE | \$10

Crispy, golden churros filled with luscious cream, served with a rich chocolate dipping sauce for the perfect sweet treat.



PAAN ICE CREAM | \$8

A refreshing and unique dessert blending the traditional flavors of paan (betel leaf) with smooth, creamy ice cream for a sweet, aromatic, and slightly minty finish.



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