

Diary of a Foodie

From

Us

To

You <3

All Day Dining

Speciality Coffee

THANK GOURD

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*From
Us*

*To
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Diary of a Foodie

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Daily Planner

All Day Dining

Speciality Coffee

TODAY'S SCHEDULE

05:00    

06:00   

07:00  

08:00 

09:00 *wake up*

10:00 *try to stay awake*

11:00 *gulp gallons of coffee*

12:00 *have breakfast*

13:00 *think about lunch*

14:00 *think about lunch again*

15:00 *have lunch*

16:00 *think about dinner*

17:00 *work to earn food money*

18:00 *think about dinner again*

19:00 *gulp gallons of coffee*

20:00 *overthink*

21:00 *have a breakdown* 

22:00 *Eat @ Thank Gourd*

23:00 *get that beauty sleep*

(Top Priorities of the Day)

- ☐ *Eat @ Thank Gourd*
- ☐ *Drink coffee @ Indie Beans*
- ☐ *SLEEEEEEEEEEEEEEEPP*
- ☐ *SLEEP SOME MORE*
- ☐ *Eat @ Thank Gourd*
work

Water Intake

please drink water RIGHT NOW!!!!



1L



2L



3L

(To Call / To Email)

- ☐ _____
 - ☐ _____
 - ☐ _____
 - ☐ _____
 - ☐ _____
- 8097383644*
call us id

(Grateful) ONE THING THAT MADE YOU HAPPY TODAY

Your existence in this universe  

Nibbles

Asian

Corn Ribs

Korean Style 🌶️ 🥬

Tossed in gochujang sauce served with garlic aioli

389

Cajun Spice 🌶️ 🌶️

Tossed in cajun spice served with spicy mayo

389

Tofu & Chives Wonton 🌶️

Minced tofu, shallots & chives with ginger & garlic served with spicy peanut & soy sauce broth

389

Chilli Tofu 🌶️ 🌶️

Crispy fried tofu in black bean chili sauce with bell peppers

429

Gyoza 🌶️

Pan-fried rice paper gyoza pockets with charred veggies drizzled with homemade chili oil

389

Vietnamese Roll 🌶️ 🌶️ 🌶️

Smoked tofu, thinly sliced exotic veggies in rice paper sheet served with homemade peanut dip

389

Herb Crusted Tempeh 🌶️

Panko coated tempeh balinese style served with smoky dip on top

399

Stir Fry Veggies 🌶️ 🌶️

Pakchay, broccoli, bell peppers, carrots, beans, mushroom tossed in sesame oil

399

Open Bao

Pan-seared whole wheat buns stuffed with char siu mix vegetables, lettuce, & pickles

389

Turnip Cake 🌶️

Crispy radish and carrot steam cake served with soy sauce & chili oil

389



Gluten Free



Healthy



Can be
made Jain



Spicy

Chef's note



Tempeh, fermented soybean cakes from Indonesia, is brought straight to your plate by Thank Gourd in all its glory.

I was first introduced to Tempeh at a quaint food stall on the streets of Bali. I was served crispy, thin, tempeh chips with sweet soy sauce. The flavors of this simple yet delicious snack inspired me to add tempeh to Thank Gourd's menu.

Our Herb Crusted Tempeh served with smoky dip on top allows you to taste Balinese flavors in Mumbai.

We levy a 7.5% service charge for our **kitchen & service fam**

did you know?

In 2021, we started our journey by selling just hummus and smoothie bowls.

must try



Nibbles

Continental

Loaded Nachos ⑧ 499

Corn chips with guacamole, lettuce, pineapple tomato salsa, cashew cream, olives and jalapenos

Loaded Sweet Potato Fries ⑧ 499

Hand cut fries with pineapple tomato salsa, cashew cream, homemade spicy mayo, olives and jalapenos

Loaded Hummus ⑧ ⑨ 389

Classic hummus with roasted chickpea, chimichurri, lettuce, olives, crispy quinoa, sesame seeds served with Pita bread

Add ons:

Falafel 129

Veggie sticks 99

Shroom Wings 399

Crispy pulled oyster & enoki mushroom with reduced balsamic vinegar, ranch garlic aioli, parsley, & nooch

Mushroom poppers ⑧ 399

Button mushrooms stuffed with spinach, basil & tofu with vegan cheese

Cheese balls 399

Tofu and cashew crispy balls served with spicy mayo

Vegan Meat Balls ⑧ 419

Minced meat balls in marinara sauce, herb oil and microgreens

BOWLS

Soups

Gourd Soup 🌱 🌶️ 🥬

349

Rich & Velvety pumpkin soup in coconut milk with fresh rosemary and thyme served with croutons.

Paprika Zucchini 🌱 🥬

379

Creamy, bold, & warm soup of paprika and zucchini in coconut milk served with croutons.

Vegetable Clear Soup 🌱 🥬 🥕

319

Clear soup with garlic, veggies & herbs.

Roasted Broccoli & Cauliflower 🌱 🥬

379

Florets of broccoli & cauliflower roasted with fresh herbs & allium cooked in coconut milk served with croutons.



Gluten Free



healthy



Can be
made Jain



Spicy

Meals 🌱 🌶️ 🥬

Buddha Bowl

589

Herbed rice, paprika spiced chickpea, sesame tofu, exotic veggies, lettuce salad, homemade spicy dressing

Mexican Bowl

589

Herbed rice, black beans & kidney beans curry, guacamole, pineapple salsa, nachos, & lettuce salad

Protein Bowl

649

Herbed quinoa, edamame, smoky tofu, crispy tempeh, lettuce salad, exotic veggies, homemade tahini sauce

Mediterranean Bowl

649

Herbed quinoa, hummus, falafel, cucumber, carrot, pita bread and lettuce salad, chimichurri sauce

Chef's note



It would be a shame for "Thank Gourd" to not serve gourd dishes. I have always felt gourds are underrated and underused.

The subtle flavor makes them perfect to be infused with almost everything! Our Gourd Soup is an ode to under appreciated gourds.

The exciting touch of fresh herbs and coconut milk makes Gourd Soup perfect to lift your spirits. It has been one of our best sellers since day one!

Swap rice in bowls with:

Cauliflower rice	99
Quinoa	129

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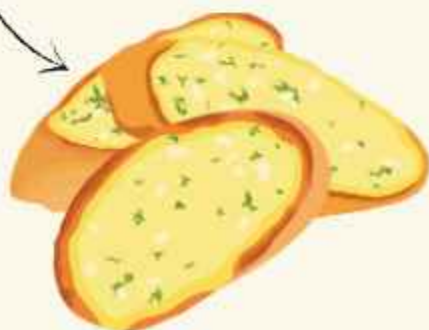
did you know?

The name Thank Gourd is a pun. We do not sell JUST gourd-based dishes.

must try



Pair paprika zucchini soup with cheese garlic bread to make a delicious meal



Breads

Toasts

Avocado Toast 🥑

579

Multi grain Sourdough bread, thinly sliced avocado, fresh homemade tomato salsa, lettuce, & cream topped with sesame seeds & a drizzle of olive oil.

Holy Guacamole 🥑

559

Multigrain Sourdough bread, hummus, & a dollop of guacamole topped with cherry tomatoes

Bruschetta

Cheese garlic

399

Garlicky & cheesy toast served with ketchup

Truffle Mushroom

399

Finely chopped mushroom in cashew cream & thyme drizzled with truffle oil

Bell pepper & tofu 🌶️

399

Spicy Bell pepper jam & basil tofu with herb oil

Tofu Bhurjee 🌶️

399

Bombay-style scrambled tofu in Indian spices served on multigrain toast with sliced tomatoes & a drizzle of sriracha sauce

Street style Kheema 🌶️

399

Mock meat and mushroom kheema with mint & dill leaves topped with mustard mayo

Breads

FlatBreads

Potato truffle

559

Thin handmade whole wheat bread with potato, truffle oil & thyme topped with cashew cream & micro greens

Meat ball

659

Whole wheat bread with vegan meat ball, and basil topped with cashew cream

Farmhouse 🌱 🌱

589

Whole wheat base with marinara topped with bell peppers, baby corn, onion, and broccoli topped with cashew cream sauce

Tofu Makhani

659

Whole wheat base with homemade spicy & creamy makhani sauce, marinated tofu, & coriander springs topped with cashew cream sauce.

Mean Green 🌱 🌱

599

Whole wheat base with homemade pesto sauce topped with bell peppers, American corn, onion, mushroom, & basil topped with cashew cream sauce.

Margherita 🌱

529

Whole wheat base with homemade marinara sauce, spicy tofu, jalapenos, olives topped with cashew cream

Onion & Rosemary

499

Whole wheat base, marinara, thinly sliced onion, confi cherry tomato, jalapeno, olives topped with cashew cream, & rosemary oil

Spicy Tofu 🌱

659

Whole wheat base with homemade marinara sauce, spicy tofu, jalapenos, olives topped with cashew cream

Kheema 🌱

659

Whole wheat base with homemade marinara sauce, soya keema lucknow style & coriander



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Chef's note



Inspired by the legendary kheema pav, this flatbread is perfect for guilt-free indulgence.

Before turning vegan, I used to relish kheema from Mumbai's street-side stalls. I wanted to recreate this delicacy for those like me who do not consume animal products.

Our homemade whole wheat soft flatbread pairs perfectly with mock meat kheema. We highly recommend trying the Kheema Flatbread at Thank Gourd.

We levy a 7.5% service charge for our **kitchen & service fam**

did you know?

The current location was
previously home to a
scrap yard and a paan
shop

must try



Pair the vegan meatball with
the potato truffle flatbread



Breads

Burgers

Charred Vegetable Burger

599

Deep-fried sweet potato and mixed vegetable patty, gherkin, peri peri mayo, lettuce, & tomatoes served with sweet potato chips on the side.

Korean Burger 🌶️🌶️

599

Bean & Mushroom patty rubbed in Korean spices (gochugaru & gochujang), lettuce, gherkin & gochu mayo in a multigrain bun served with sweet potato chips on the side.

Falafel Burger 🌶️🌶️

599

Falafel patty, hummus, zaatar spice onions, smoky garlic sauce, lettuce & pickle served with sweet potato chips on the side

Grilled Tofu Burger 🌶️🌶️

599

Grilled tofu in cajun spice, garlic aioli, jalapeno, lettuce, multigrain bun served with sweet potato chips on the side.

Italian

Pasta

Agllo Olio

Spaghetti pasta in garlic & olive oil with basil & mixed herbs

439

Cacio e pepe 🌶️ 🌶️

Spaghetti in black pepper & cheese sauce topped with caviar pearls

529

Rosé 🌶️

Penne/Spaghetti with a mix of alfredo & arrabiata sauce

499

Pesto 🌶️

Penne/Spaghetti pasta in creamy pesto sauce

489

Arabbiata 🌶️ 🌶️

Penne/Spaghetti pasta in garlic, tomatoes, pepper, & mixed herb sauce

489

Ravioli

Beet & Tofu

Homemade ravioli stuffed with tofu & beetroot served in garlicky extra virgin olive oil sauce topped with crispy sage

499

Spinach & Mushroom

Homemade ravioli stuffed with spinach & mushroom served in garlicky extra virgin olive oil sauce topped with crispy sage

499

Spaghetti Bolognese 🌶️ 🌶️

Spaghetti served with a sauce made from tomatoes, minced mock meat, garlic, & mixed herbs

599

Mushroom Risotto 🌶️ 🌶️

Risotto rice cooked in mushroom broth & cream topped with button and shiitake mushroom

599

Pink Risotto 🌶️ 🌶️

Risotto rice in pink sauce with basil & thyme

549



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Spicy

Chef's note

Does penne and spaghetti pop into your mind as soon as you think of pasta? We are here to change that with our ravioli options. Our senior chef, Mr. Tapas Das, introduced Beet & Tofu Ravioli into our menu back in 2022 and it has been a game-changer.

The filling of earthy beets and creamy tofu, makes the ravioli sweet, savory, and rich. We make the pasta, stuffing, and sauce from scratch to ensure freshness and taste.

Add on sauces:

Pesto 159

Pink 159

Add on:

Veggies 159

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did you know?

People who used to do
marketing for Thank
Gourd are now partners
of the brand

must try



If you are visiting for the
first time, try our beet &
tofu ravioli in pesto sauce

Mains

Curry

Balinese 🌶️

399

Vibrant Yellow curry cooked in authentic Balinese
spices and coconut milk

Green Thai 🌶️ 🌶️

399

Vibrant green curry cooked in authentic Thai
spices, & coconut milk

Katsu 🌶️ 🌶️

399

Creamy Japanese curry with carrots & potatoes
served with panko crusted tofu

Tofu Makhani 🌶️ 🌶️

399

Indian curry with whole spices & tofu

Mapo Tofu 🌶️ 🌶️

419

Shiitake mushroom, tofu, black bean gravy, exotic
vegetables

Rice

Edamame Garlic Fried Rice 🌶️

389

Jasmine rice in truffle oil with brunt garlic &
edamame beans

Schezwan Fried Rice 🌶️ 🌶️

359

Veggies & rice tossed in homemade schezwan
sauce

Hong Kong Fried Rice 🌶️

369

Hong kong style fried rice with veggies & kashmiri
chilli

Corriander Fried Rice 🌶️ 🌶️

369

Rice and veggies tossed in coriander & herbs

Steamed Rice 🌶️ 🌶️ 🌶️

219

Steamed basmati rice

Mains

Noodles

Chilli Garlic 🌶️🌶️🌶️

Exotic vegetables & chilli garlic sauce

499

Mapo Tofu 🌶️🌶️

Shiitake mushroom, tofu, black bean gravy, exotic vegetables

659

Thai Drunken 🌶️🌶️🌶️

Noodles in tofu and basil clear sauce with exotic vegetables topped with fried onion & garlic

599

Spicy Peanut 🌶️🌶️🌶️

Rice noodles in spicy and crispy peanut butter sauce topped with scallions

449

Khow Suey 🌶️🌶️

Rice noodles in yellow Burmese curry topped with vegetables & tofu served with assorted condiments

659

Miso Ramen 🌶️

Soba noodles in TG's special miso broth topped with shiitake mushroom, carrots, scallions, corn cob, bokchoy, and tofu

659

Biryani

Soya Chaap 🌶️

Soya Chaap and basmati rice dum biryani served with cucumber raita in cashew curd

599

Jackfruit 🌶️

Spiced kathal and basmati rice dum biryani served with cucumber raita in cashew curd

599



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Chef's note



In Varanasi, where my family hails from, jackfruit, or kathal, is a celebrated vegetable.

Its ability to absorb flavors, and the impressive bite, make it the perfect protein for biryanis.

Juicy jackfruit marinated in exotic Indian spices and fragrant basmati together make our Jackfruit Biryani a must try!

We levy a 7.5% service charge
for our **kitchen & service fam**

did you know?

The first event we hosted here was one of the owner's engagement. Since then, we have hosted various private events

must try



Our Tangerine & Rosemary Americano will wake you up

Desserts

you can't skip this

Chocolate & Orange cake € €

459

Dark chocolate ganache cake with fresh orange zest.

Banana Bread €

429

Classic banana bread with choco chips and walnuts served with a dollop of house ice cream.

Cabin In The Woods €

459

Classic dense vegan chocolate cake

Tapioca Pudding € €

359

Tapioca pearls cooked in coconut milk topped with fruits and chia seeds

Chocolate Brownie €

319

Moist and gooey chocolate brownie

Carrot Cake

359

Carrot cake with house ice cream

Cold salads

Balsamic Watermelon & Cucumber

389

Cubes of watermelon & cucumber in balsamic glaze with mint, pine nuts & almond flakes

Summer Salad

399

Mandarin wedges, pear, apple, watermelon, pomegranate, lettuce, tofu cubes, mint served with lemon dressing

Pine and Avo Salad

419

Charred pineapple, avocado, cilantro, toasted almonds on a bed of kale lettuce served with mustard dressing