



APPETIZERS

- Sumac Spuds** [VG] 5
 Turkish fries, crispy red potato wedges, sumac, black pepper, Joze ORGANIC garlic catsup
- Kalamarakia Tighanite** 11
 Greek gilded Monterey Bay calamari, Joze famous skordalia walnut-garlic dipping sauce
- Pakorás** [VG] 7
 chickpea battered vegetable fritters, served with Joze sweet chutney
- Dawzzy's Tofu Wings** [SVG] 7
 pomegranate glazed tofu triangles, Joze sriracha sauce, peanut-coconut milk sauce
- Krupuk** [VG] 4
 vegan, Gluten Free, cassava crackers

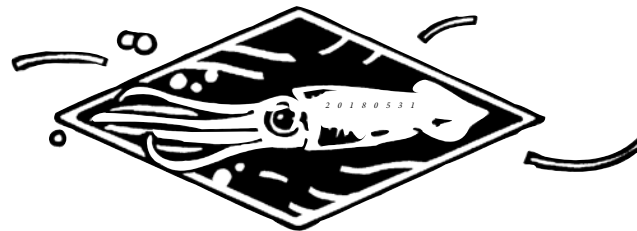
EXTRÉES

- Joze Hashbrowns** [VG] 9
 with chicken breast [G] 13
 new potatoes with artichoke hearts, tomato, mushrooms, bell pepper, garlic, sour cream
- Fattousch** [VG] 8
 with chicken breast [G] 12
 Lebanese romaine pita point salad, feta cheese, artichoke heart, artichoke herb dressing
- Laap Neua** [SG] 16
 Aussie Beef TriTip salad ORGANIC romaine, ricesticks and chili-lime-fresh Thai mint glaze
- Joze Dahl** [VG] 8
 Indian split pea stew with potato, tomato, butternut squash, cabbage, mushroom, served with fresh flatbread and yogurt
- Berber Burger** 13
 free range lamb leg mince baked on flatbread, duk'kah spice, skordalia, carrots, cabbage, atjar almond marinated salad

- [S] Spicy – by request
 [V] Vegan – by request
 [G] Gluten Free – by request

ENTRÉES

- Dinners served with jasmine rice
 Includes Joze chutney bar
 Substitute whole grain black rice add \$2
- Dragon Chicken** [SG] 13
 fresh chicken breast wok'd in a Vietnamese shiitake-mint-cilantro glaze
- Djawa Tofu** [SV] 11
 Javan tamarind pesto curry with fresh tofu, mushrooms and bell peppers
- Gado-Gado** [VG] 13
 Indonesian coconut milk peanut sauce, wok'd bok choy, zucchini, cabbage, tomato, snow peas, and bean sprouts with egg strips, tofu, atjar almond marinated salad
- Vindaloo Mushrooms** [SVG] 11
 with chicken breast [SG] 14
 local button mushrooms simmered in a Goan ginger-cinnamon-tamarind curry
- Ca Nuong** [SG] 18
 Basa fish filet oven grilled on banana leaf Vietnamese marinade, salad and Joze pickles
- MeSaltsa Basa** [G] 18
 sustainable Basa fish filet simmered in a Greek feta cheese wine sauce
- Kaliya Beef** [SG] 18
 Aussie Beef TriTip wok'd with vegetables aromatic kefir-cream reduction
- SIDES**
- Side Wok'd Veg** [SVG] 5
 fresh bokchoy, zucchini, snowpea, beansprouts, tomato, red cabbage wok'd with garlic, soy
- Side Green Salad** [VG] 4
 ORGANIC romaine, vegetables, artichoke herb dressing
- Naanish** [V] flat bread with butter 3



ORDER ON-LINE

www.indiajoze.com – *HUGE* menu
 www.facebook.com/indiajoze

BEVERAGES

- Hibiscus Cooler** ORGANIC honey SM 2 LG 5
Gin-Gin Cooler ginger ginseng lemon SM 2 LG 5
Thai Iced Tea no color added SM 2 LG 5
Joze Chai [V] world famous since 1972 SM 2 LG 5
Coffee fair trade ORGANIC AeroPress SM 2 LG 4
Joze Sodas cherry, rose, lime, tamarind, vanilla 3
Organic Local Beer
- SC Mountain IPA** 5.50
SC Mountain Amber 5.50
Beer Pitcher Amber or IPA 17
Big House Red or White Wine 5
Fish Eye Pinot Grigio 7
Black Box Cabernet or Chardonnay 7
Joze Margarita 7
 kaffirlime, soju, sake, ORGANIC agave
- Organic Mango Lassi** no added sugar 5

DESSERTS

- Joze-Made Ice Cream** SM 4 LG 6
 see specials board for today's flavors
- Persian Almond Milk Pudding** [VG] 4
 pomegranate molasses, whipped cream (or vegan)
- Sfinges** 4
 hot Moroccan pastry donut with Joze lemon curd
- Almond Baklava** with Persian rosewater syrup 4
Cookies see basket for flavors 3
Joze Rocca [G] almond toffee with chocolate 3

CASH ONLY

ATM available at India Joze

HOURS

Tuesday – Saturday 5 – 9 pm
 Sunday – Monday Closed

INDIA JOZE RESTAURANT

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