



JAKS AUTHENTIC INDIAN RESTAURANT BRINGING THE SOUL OF INDIA'S CUISINE TO SILICON VALLEY.

Highlighting the Many Corners of India, this Swanky Restaurant and Bar will offer Regionally Authentic Cuisine and an Elevated Bar with Microbrewery Collections

JAKS Authentic Indian Restaurant will genuinely present the continent's complex flavors for happy hour, lunch, and dinner with a breadth of gluten-free, dairy-free, and vegetarian options. The custom bar, The PEG Gastropub, offers an expansive beverage program with a curated microbrewery collection and dazzling mixology. Delivering authenticity beside modernity, this upcoming 115-seat Santa Clara Square Marketplace establishment will provide a sensory adventure unlike anything else in the Bay Area. Each detail, from the designer tableware and sweeping patio to the copious libations list, was selected with luxury in mind. Designed by OPERA Inc, the 2,500-square-foot interior of this chic space speaks to the contemporary elegance of the experience rather than the origin of the cuisine.

From the north to the south, the JAKS menu highlights the many regions of India, with royal Mughlai kebab recipes, crunchy chaat, classic curries, and fragrant specialty lucknowi biryani. Specializing in regionally authentic dishes from Bengal, Maharashtra, and Lucknow, as well as the southern fusion of food from Kerala and Chennai. Each dish will fuse flavor with antiquity and exploration. Originally from Mumbai, JAKS Master Chef, Prakash Singh, brings his illustrious world-traveling career and rich understanding of Indian cuisine to Silicon Valley. Proficient in the art of cooking traditional Indian cuisine and also lauded for his modern skills, Chef Prakash has earned a considerable array of prized accolades, including the highest honors from the Indian Federation of Culinary Association.

Lunch offerings at JAKS Authentic will be updated weekly. The intentional menu is healthy and balanced while staying true to the location's dedication to opulence. Embracing the idea of nourishment, JAKS lunch will include energizing JIVA bowls, translating to "life", presenting authentic flavors with modern plating techniques and other nutritional components. Also available are quick bites, shareable plates, savory lentil pancakes, hearty kebabs, Biryani, and more. Every week will feature an exciting new menu concept like homemade kebabs with bun, using a variety of meat and plant-based patties, fresh herbs, and secret master chef spices. Satiating a range of diets and with hints of wellness influence, noontime fare is not without treats. The menu also includes traditional sweets like frozen paan kulfi.

Using rich spices like saffron, overnight marinades, smoke infusions, and soulful cooking processes, all the stops are pulled out for JAKS Authentic dinner service. A meticulously crafted menu ensures there is representation from all parts of India. Prepared with only the finest ingredients and artfully plated, JAKS Authentic reintroduces Indian food in an elevated way. Taking guests on a culinary journey through space and time, Chef Prakash's signature dishes, like Banarasi Paan Patta Chaat, Martaban – Mushroom & Pineapple, Tikka - Zafrani Parmesan (a favorite for kids) Baked – Roti Pe Boti, Grilled – Kanda Lasun Salmon, Zaika (Braised lamb shank) or Paturi (Banana leaf wrapped fish), unveil refined techniques and ancient slow fire cooking methods. A line-up of lavish desserts, like Paan – Kulfi Aur Malaiyo and Aamras Shrikhand-Chevar, reflect the vibrancy of the culture.

With a beverage program designed by owner Michael Agnel, JAKS Authentic will also be home to The PEG Gastropub Bar. Fully stocked with something for everyone, The PEG will serve an assortment of high-quality cocktails crafted with unique ingredients, smoke, and edible bubbles. A beer lover's dream, the microbrewery collection of rotating drafts will cover all the favorites, from every kind of IPA to Hefeweizen's, Ports, and Sours. The thoughtful wine list features an impressive number of appellations and worldly wine regions. An enticing Happy Hour (2:30 pm to 5:30 pm) offers discounted beers and cocktails.

Offering a genuine and exotic culinary experience in a sultry, contemporary setting, JAKS is changing what it means to be an authentic Indian restaurant. JAKS Authentic will be located at 3333 Coronado Place in Santa Clara, CA. Complete with both indoor and outdoor seating, the 50-seat @riesling patio is available for renting out. An ideal venue for all types of events like celebrations or corporate gatherings with a sit-down pre-fixe menu, JAKS will also offer a full catering menu. JAKS will be open Monday through Sunday, from 11:30 am to 9:30 pm. To learn more, visit their website at www.jaksrestaurant.com.

