



"Ingredient Driven" Tapas VEGETARIAN

-  **"Donut"** 750
Cottage cheese barrel stuffed with spicy tomato pesto, baked with smoked cheese
-   **"Textures of Potato"** 750
Sauce Bravas, "100 layer" potato, confit sweet potato, potato "sphere", "Potato Croissant"
- "Minoan Tart"** 750
French Chevre cheese, cured watermelon, honey "Caviar", baby spinach
- "Hogwarts Pasty"** 750
Spiced Butternut filling, Smoked aged Cheddar, "Ghost chilli and Butterbeer" sauce
-  **"Textures of Corn"** 750
Spicy baked corn, roasted corn nuts, chipotle and smoked cheese
- "Modernist Avocado Guacamole"** 825
Baked "nacho" cone, avocado mousse, spicy salsas
- "Planta"** 825
Quesadilla, with a spicy vegetable or plant-based meat filling
- "Classic Mushroom Croquettes"** 825
Creamy mushroom filling, Truffle spray, spicy romesco
- "Blue Cheese Baklava"** 925
Filo, Medjool dates, Himalayan hot honey, Persian barberries, Almonds
- "Aphrodite"** 1050
Asparagus pate, Smoked Gouda, Balsamic "Caviar", Baguette "Cube"

 Gluten Free  Lactose Free |  Vegan

All prices in INR | Government taxes as applicable



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"Ingredient Driven" Tapas NON-VEGETARIAN

- 🍴🍴 "Gangnam Style" 825
Boneless chicken wings, Gochugang, Gochugaru peanuts
- "Casablanca" 895
Pulled lamb "Merguez", rose harissa, labneh, kataifi
- 🍴 "Gambas" 995
Prawns cooked in choice of sauce:
Spicy paprika, tomato OR butter, edamame and black lemon
- "Air-Fried Fish & Chips" 995
Sole, spicy herb butter, pangrattato, popped potato
- "Viva Espana" 1050
Chorizo Stroopwafel, Manchego cheese, pineapple and mustard
- "Croque Monsieur" 1050
Cured duck, orange and red wine gel, croissant, Gruyere
- 🍴 "Slow Cooked" 1050
Belgian pork belly lechon, spicy mango glaze, crackling, kimchi
- "Jim Jam" 1050
Nduja sausage, Italian salami, Parmesan and Truffle mousse, Parmesan cookie
- 🍴 "Sunday Roast" 1250
Australian lamb, Caramelized onion, Red Wine, Ras al hanout
- 🍴 "Viking Treasure" 1375
Homemade salmon lox, Knäckebröd cracker, pepper "Boursin"

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Non-Vegetarian Mains

"Zafferano"	950
Homemade cappelletti, chicken, chili oil, Saffron Mornay	
"Bolognese"	1150
Homemade lamb Radiatore, red wine and lamb ragout	
"She Sells Sea Shells"	1400
Conchiglie shell pasta, prawns, prawn head bisque, paprika, lime	
"Carbonara "Ema Datshi"	1400
Bucatini, pork belly, cured egg yolk, Guanciale	
🌿 Whole Grilled Pomfret, tapioca chips, Salsa Verde	1650
🌿 "Churrango Frasco"	1250
Asado grilled chicken leg (boneless), served with corn salsa, sweet potato and Chimichurri	
🌿 "Chicken breast"	1250
Roasted Potato, Vegetables, Shiitake and miso "Sauce Chasseur"	
🌿 "Baked Sole Roulade"	1400
Millet paella, edamame, vegetables, Sauce Veronique	
🌿 "Grilled Salmon"	1950
Asparagus, Japanese salad, Yuzu infused Sauce Menniere	
🌿 "Sous Vide Steak"	1650
8 ounce sous-vide tenderloin, potato terrine, vegetables served with bone marrow Bordelaise	
🌿 "Showstopper"	2350
New Zealand lamb chops, Truffle-scented mash, vegetables, Sauce Bourguignon	
"Singapore Chili Crab"	2250



All Day

- 🌱🌱 "Avocado Tartare" 950
Seasonal Fruit Salsa, Pomegranate, Black Quinoa
- 🌱 "Burrata Salad" 1250
Italian Burrata, Beetroot Kefir Dressing, Compressed Wine-poached Pear, Goji berry, Praline
- 🌱 "Summer Caprese" 850
Baby mozzarella, pesto, confit tomatoes, balsamic reduction
- "Classic Caesar" 925
Lettuce, Smoked Chicken, Croutons, Parmesan, Anchovies
- 🌱 "Millet Tabbouleh" 925
Warm Chicken breast, Homemade "Salan" Tahini
- 🌱🌱 "Nicoise" 1250
Cured Salmon, Lettuce, Edamame, Avocado, Egg, Olives
- 🌱 "Old Fashioned" 1250
Parma ham, Gorgonzola, Balsamic, Apples, Mozzarella
- "Potage du Jour" 725
Please ask your server for our hot/cold soup options

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Lunch and High-Tea (Available till 7pm)

"Veg Burger"	750
Butternut Squash, Vegetables and Cottage cheese	
"Breakfast Sandwich"	750
Smashed Avocado, Slow-roasted tomato salsa	
"French Onion Burger"	950
Tenderloin, Gruyère	
"Chicken Burger"	800
Asado grilled peri-peri Chicken leg, Labneh	
"Lamb Burger"	850
Goat cheese, Rosemary smoke	
"Anthony Bourdain's Favourite"	1200
Grilled Mortadella, Provolone cheese, Homemade grain mustard	

● Soft Shell Tacos

Veg	700
Chicken	800
Lamb Barbacoa	850
Tenderloin	850
Pork Belly	850

● Tamagoyaki

Stuffed Japanese style omelet, served with sunomono salad

Edamame & Cheese	700
Bacon	800
"Jei Fei" Black pepper Crab	950

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Pizza

Healthy and low gluten thin crust using stone ground whole-wheat emmer flour (Mention if you would like your pizza to be plant based)

"Margherita"	950
San Marzano Tomatoes, Basil, Buffalo Mozzarella	
"Spartan"	1050
Artichoke, Spinach, Onion Jam, Olives, Goat Cheese	
"Primavera"	1050
Assorted Vegetables, Ricotta	
"Bianco Verde"	1325
Burrata, Pesto, Hazelnut, Parmesan,	
"Tuscan"	1150
Smoked Chicken, Smoked Mozzarella, Pickled Onion, Sun-dried tomatoes	
"Vesuviana"	1150
Spicy Peri Peri Chicken, Truffle Brie, Relish	
"Diavola"	1375
Pepperoni, Olives, Cherry Mozzarella, Spicy Harissa, Rocket	
"Steakhouse"	1375
Tenderloin, Smoky BBQ sauce, Cheddar	
"El Classico"	1375
Jamon Iberico, Manchego, Figs	



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Vegetarian Mains

- "Textures of Tomato"** 900
Calamarata pasta, pomodoro tomato Arrabbiata, sun-dried tomato, confit tomato
- "Forest"** 900
Spaghetti aglio olio, black garlic and green pesto, assorted vegetables
- "Salsa Rosa"** 995
Penne, asparagus, tomato, mascarpone and vodka sauce
- "Smoke"** 1050
Fettucine in a smoky Parmesan sauce, aged Parmesan Reggiano (Eggless)
- "Il Fungo"** 1250
Homemade tortellini (contains egg), Kashmiri Morels, Porcini and Truffle sauce
-   **"Silken Tofu"** 1150
in a delicate coconut based sauce, millets, seared artichokes
- "Farm to Table"** 1150
Layered organic vegetable ratatouille, Provolone, marinara sauce
-  **"Gut Friendly"** 950
Gluten free lentil pasta, spicy vegetables, Shiitake, creamy kimchi sauce
-  **"Baked Camembert"** 1650
served with necessary accompaniments
-  **"La Regina" Risotto** 2250
White asparagus, fresh black Truffle, Parmesan, green asparagus purée, white wine

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