

Chef's Message

UNICO means one of a kind.

Not just in name, in thought, craft and our philosophy.
We honour tradition, but gently question it too.

Here at UNICO, every plate is a story.
A story of ingredients, intentions and identity.
No flavour is echoed and no recipe has been witnessed before.
True uniqueness deserves its own rhythm and its own voice.

Each recipe is crafted with fresh hand-picked ingredients.
Carefully curated with precision, care and passion.
Every morsel is curated to tantalise your tastebuds.
And it is meant to stay as a beautiful memory.

This is food born from fire, shaped with intuition and plated with grace.
Tastes that whisper elegance, yet linger long after the experience.

If you are reading this, thank you for being here.
This menu is a piece of my heart.
Each plate is a celebration of craft.
Every distinct flavour is made to create an everlasting memory for you.

With love,
Chef Richa Johri

Our oil is pressed.
Our flour is milled.
All in-house. All by us



- 🌱 **Cottage Cheese & Chilli Steak** 995
 Chipotle marinated paneer wrapped in phyllo and served with romesco sauce, charred asparagus & mulberry potato mash
- 🍄 **Baked Portobello & Minted Couscous** 995
 Portobello stuffed with pesto vegetables & baked with parmesan, served with minted couscous, green pepper, sesame butter & pomegranate
- 👤 **UNICO's Textures of Cauliflower** 995
 Cauliflower & pecorino puree, cilantro croquette, harissa spiced cauliflower crumb, za'atar & jalapeno steak & ginger sesame cauliflower rice

SHARING PLATTER

- Dips & Crisp** 995
 Crispy assortment of bread & chips served with four seasonal in house-made dips
- 👤 **Artisanal Homemade Cheese & Butter Platter served with Breads, Nuts, Crudites & Fruits** 1595
 Artisanal cheeses - cranberry & rosemary, caper & bitter orange, truffle & cracked pepper, dates & walnut
 Artisanal butter- miso & caramelized onions, sage & pistachio, preserved lemon & cumin, blue cheese, chives & honey
- Mezze Platter** 1795
 Hummus, muhammara, labneh & dill tzatziki
 Falafel, wood fired pita, corn ribs & sambousek



SMALL PLATES

	Stir Fried Haricot Beans & Goat Cheese	765
	French beans tossed in spicy garlic butter with goat cheese	
	Three Bean & Gruyere Crêpe	765
	Ginger tea crème fraîche & home-made chips	
👤	Pan Seared King Trumpet Mushroom	765
	With purple cauliflower, parmesan puree, smoked olive caramel & mushroom chards	
🍄	Mushroom Pâté	765
	Assorted mushroom paste blend with whisky, cream & herbs served with honey chilli jam & crispy assorted toasts	
👤	Spicy Yam Churros	765
	Crispy & garlic flavoured spicy churros made with yam, served with truffle beurre blanc	
	Halloumi & Vegetables Skewers	795
	Grilled halloumi, mushrooms, broccoli, baby corn & onions with spicy tahini	
👤	Smoked Wild Asparagus	795
	Grilled wild asparagus with spicy cashew sour cream foam, red pepper chimichurri & pistachio	

LARGE PLATES

	Harissa Mushroom Lasagna	995
	Homemade lasagna sheets lined with spicy mushroom harissa & assorted cheeses, served with cashew cream crostini	
	Edamame Crocchette	995
	Edamame steak crusted with citrus & parmesan served with creamy truffle polenta & smoked olive caramel	



UNICO'S SPECIAL



CHEF'S SIGNATURE



VEGAN



JAIN

Preparations marked with 🌱 (vegan) or 🙏 (Jain) can be customised accordingly. Please inform the host.
Our ingredients come from sustainable sources and ethical farms; please inform your server of any allergens.
All prices are in Indian Rupees, excluding applicable taxes, with a discretionary service charge of 10%.

SOUP

Roasted Leek & Garlic Broth 495

A light leek broth with fava bean puree & rosemary sourdough toast

Butternut Squash Velouté 495

Creamy blend of roasted butternut squash with sage pistachio butter & flaky crostini

Spinach & Corn Cream 495

Silky corn & spinach puree with brown garlic butter, crispy baby spinach & sesame lavash

SALAD

Compressed Watermelon with Frozen Feta 765

Tossed with basil oil, balsamic glazed arugula leaves & pinenuts

Smoked Beet & Chèvre 765

Smoke beetroot & assorted citrus fruits tossed with cinnamon sherry vinaigrette, seasonal greens, black sesame, goat cheese & hazelnuts

Quinoa & Cranberry 765

Organic quinoa tossed with pomegranate seeds, kale, brown onion & garlic in lime & mint dressing with pinenuts

Green Goddess 865

Asparagus, avocado, broccoli, green beans, edamame, mixed green lettuce tossed in sesame honey dressing & toasted seeds

Avocado, Burrata & Chia Seeds 865

Baby burrata cheese with avocado, black quinoa, chia seeds, flax seed tossed together in cilantro garlic dressing & mixed berry jam

KIDS MENU

Jr. Soya Burger	575
Crispy fried soy patty with cheddar cheese, creamy garlic mayo & pickles served with fries & ketchup	
Tomato & Feta Pizza	575
Sundried tomatoes, onions, mushrooms, basil & feta cheese on a bit smaller than our regular neapolitan pizza	
Mac n Cheese	575
Gooey & cheesy macaroni baked with parmesan crumbs for our little ones	
Penne Pomodoro	575
Penne tossed in rich & herby tomato sauce with parmesan cheese	
Spaghetti Alfredo	575
Spaghetti wrapped in creamy & cheesy alfredo sauce	
Truffle Parmesan Fries	575
Crispy fries drizzled with truffle oil & topped with parmesan	
Veg Nuggets	425
Crunchy golden fried nuggets with ketchup & mustard	
Garlic Bread with Cheese	395



HANDHELDS

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| V | Soya Burger
Grilled soya patty & breaded soya chunk with onion clove marmalade served with peppery potato wedges & homemade dip | 695 |
| | Jackfruit Burger
Rosemary & chipotle jackfruit patty with dates & habanero relish, red cabbage slaw, cheddar in black sesame bun | 695 |
| | Tostada | |
| C J | Charred Edamame & Burrata
Smoked edamame beans mashed with burrata cream & fermented cherry tomatoes on homemade sour dough | 695 |
| | Truffled Mushroom Toast
Assorted creamy cheesy mushrooms with truffle oil | 695 |
| V J | Avocado Toast
Chunky avocado mash with lime, cilantro, onion & heirloom tomatoes on sour dough | 695 |
| C | Lion's Mane Gyros
Spicy smoky lion's mane mushroom steak, pickled vegetables, potato fries with labneh wrapped in homemade khaboos | 695 |
| C | Croissant Sandwich Spinach & Ricotta
Buttery flaky house croissant with spinach & ricotta steak, sharp cheddar, pickled sundried tomato & cucumber | 695 |



HAND TOSSED PIZZA & PIDE

	Traditional Turkish Pide	615
	Sumac onions, homemade za'atar oil, kalamata olives, fresh mozzarella	
①	Tres Cheese Pide	615
	Mozzarella, cheddar & goat cheese	
	Confit Garlic Pide	615
	Confit garlic & fresh bocconcini	
🍷 ①	Za'atar & Zaitoon	995
	A middle eastern delight with vibrant herbs & olives	
	Greek Influence	995
	Balsamic sun dried tomato, feta, arugula & garlic	
	Pesto Genovese	995
	Baby burrata & yellow zucchini	
	Peppy Paneer	995
	Peppery cottage cheese, onion flakes, confit garlic & goat cheese	
👑	Valencia	995
	Spicy minced soy, onions & chilli oil	
	Amalfi Garden	995
	Trio pepper, onions, mushrooms, cherry tomato, broccoli & sweetcorn	
①	Smokey Caprese	995
	Cherry tomatoes, black olives, fresh basil & mascarpone	
🍷	Devils Mushroom & Charred Edamame	1295
	Spicy shitake, charred edamame beans & onions	
🍷 ①	Shroom Unico	1295
	Himalayan morels, shimeji, truffle oil, goat cheese sauce, fior di latte	
👑 ①	Ocho Formaggi	1295
	Eight cheese pizza: Parmesan, mozzarella, cheddar, blue cheese, feta, burrata, gouda & goat cheese with sage	

ARTISANAL PASTAS, RISOTTO & GNOCCHI

	Gigli Ala Creamy Pesto	895
	Curly gigli pasta tossed in creamy basil & pinenut pesto sauce with parmesan cheese	
Y J	Basil Fettuccine with Tomato Vodka	895
	Home made basil fettuccine tossed in spicy tomato sauce & finished with vodka	
U	Beetroot Spaghetti in Unico Style Aglio e Olio	895
	Home made beetroot spaghetti in smooth garlic & olive oil sauce. <i>However please feel free to ask for traditional Aglio e Olio pepperoncini</i>	
C	Green Pea & Preserve Lemon Risotto	895
	Arborio rice cooked with green peas puree & preserve lemon, finished with mascarpone & parmesan cheese	
Y J	Gnocchi Sorrento	895
	Home made gnocchi cooked in basil flavoured heirloom tomatoes and fresh baby bocconcini	
U J	Smoked Potato & Artichoke Tortellini	895
	Roasted artichokes & smoked potatoes stuffed homemade tortellini, served with rosemary burnt butter sauce	
C	Conchiglioni Con Zucchini	995
	Jumbo shell pasta stuffed with spicy green & yellow courgette, pepperoncini & served with garlic parmesan cream	
	Risotto Al Funghi	995
	Arborio rice cooked with wine & assorted mushrooms, flavoured with porcini & truffle paste, finished with mascarpone & parmesan cheese	
	Picante Butternut & Ricotta Cappelletti	995
	Roasted butternut squash & ricotta cheese stuffed home made cappelletti tossed in butter & sage emulsion	
C	Mushroom Raviolo With Grilled Oyster Mushrooms	995
	A jumbo ravioli of assorted mushrooms cooked in rich porcini liquor & butter emulsion	

DESSERT

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| | Salted Caramel Cheesecake | 795 |
| | Salty caramelized cheesecake with biscoff crumbs, caramelized banana, roasted almond ice cream & chocolate soil | |
| 🍷 | Belgian Chocolate Mousse | 795 |
| | With raspberry sorbet, strawberry compote & fresh blue berries | |
| 👨🍳 | Knafeh (<i>Our Deconstructed Version</i>) | 995 |
| | Rose, cardamom & saffron flavoured cream cheese with a canopy of crispy kataifi pastry, saffron syrup, pistachio & gold dust | |
| 👨🍳 | Textures of Choko La | 995 |
| | Valrhona's milk chocolate mousse with honey pecan sponge, coffee chocolate macaroons, chocolate caramel cookie, sand & bailey's sauce | |
| 👨🍳 | UNICO's Orange Basket | 1295 |
| | Mandarin jelly stuffed orange mousse, orange posset cream horn, orange cinnamon & chocolate churros, orange pistachio ice-cream & coffee orange shot | |

