

JUICES

fresh, cold-pressed and nourishing

Vitalita	250	Smeraldo	300
Watermelon, lime, fresh mint, basil		Spinach, cucumber, apple	
Tomatino	300	Moulin Rouge	375
Tomato, pepper, celery, basil, tabasco		Beetroot, carrot, apple	
Mariegold	350	Rosa Rossa	375
Carrot, orange, lime, ginger		Pomegranate, pineapple, watermelon, rose	
Energia	375	Orange Juice	300
Pineapple, apple, orange			

SMOOTHIES

Green Gut (GF) (V)	250	Tahini Mocha (GF) (V)	350
Mixed greens, pineapple, dates, mint		Espresso, banana, amla, cocoa, dates, tahini	
Butter Berry (GF) (V)	350	Date Cacao Smoothie (GF) (V)	350
Banana, peanut butter, berries, dates		Banana, dates, peanut butter, oat milk	

COOLERS

Lime Soda (Sweet / Salt)	200	Iced Tea Soda	250
Iced Tea	250	Coke	150
Ginger Mint Lemonade	250	Diet Coke	150
Jaago (Jaggery, lemon, mint)	250	Sparkling water (250ml)	250
Hibiscus Jasmine Iced Tea	250	Sparkling water (750ml)	600
Thai Iced Tea	250	Bottled Mineral Water (750 ml)	250

KOMBUCHA

Ginger Grass	350	Phool-on power	350
Ginger, lemongrass, mint		Rose petals, moringa, chamomile watermelon	
Lovely Lavender	350		
Lavender, butterfly blue pea, chamomile, spices			



COFFEE

80% gurram handwashed, 20% maceration naturals



Espresso / Iced Espresso	200	Macchiato	220
Americano / Iced Americano	200	Flat White	250
French Press	250	Hot Chocolate	350
Capuccino / Iced Capuccino	280	Hazelnut Hot Chocolate	400
Latte / Iced Latte	280	Cold Chocolate	400
Vegan Cappuccino	340	Affogato	250
Cold Coffee	280	Espresso Tonic	250
Mocha / Iced Mocha	300	V-60 Pourover	350
Vietnamese Iced Coffee	280	Cortado / Iced Cortado	250
Vietnamese Flat White	250	Sea Salt Iced Mocha	300
Honey Capuccino	300	Cold Brew	300
Ceylon Iced Latte	350		
		Oat Milk	60
		Almond Milk	60

TEA / MATCHA

full-leaf tea handcrafted in small batches

Matcha Latte / Matcha Iced Latte	300	Masala Chai	200
Tea Bag	200	Loose Leaf	200
Green Tea		Assam Tea	
Aurangzeb blend (Spicy & Floral)			
Madurai Masala Blend			
Chamomile			

HERBAL INFUSIONS

calming brews of aromatic spices, herbs & flowers

Peppermint & Lemongrass	200	Hibiscus & Jasmine	200
Rose, Mint, Liquorice, Cinnamon, Ginger, Cardamom, Fennel	200	Mint Ginger Infusion	200
Herbal Toddy	200		
Turmeric, Ginger, Healing Spices			

**Prices listed are exclusive of applicable taxes*

SMALL PLATES

local, regional & global flavours

Bruschetta 	350	Vietnamese Spring Roll  	420
Grilled sourdough bread, tomato, fresh basil		Rice paper rolls, carrots, lettuce, cucumber, side of peanut & hoisin sauce	
Add mozzarella	75		
JM Chili Toastie 	350	Beirut Mezze Platter 2.0  	675
House made ciabatta, harissa, cheese, jalapenos		Sourdough Pita, falafel, hummus, tarator (caramelized carrot, yoghurt), haydari (mint & feta), muhammara (walnut & bell pepper), salad, herbed feta	
Home Fries 	440	Steamed Momo	
Hand cut sweet potato fries served with garlic aioli & homemade ketchup		Vegetable	500
		Herbed chicken	550
Marwar Taco  	450	Curry Momo	
House-made soft shell whole wheat taco, spiced cottage cheese, ker sangri (local pickled berry & bean), salsa, cheddar		Steamed dumplings served with coconut lemon-grass galangal curry sauce	
		Vegetable (spinach dough)	550
		Herbed chicken (beetroot dough)	600
The Jackfruit Taco  	475	Wasabi Tempura Sushi 	590
House-made soft shell whole wheat taco, slow cooked spiced kosha jackfruit (heirloom recipe from West Bengal), slaw, avocado garnish		Sweet potato tempura, vegan sriracha mayo, organic sushi rice	
		Prawn tempura	200
Bangla Taco  	550	Crispy Shrimp Tempura 	750
House-made black wheat soft shell taco, spiced slow cooked kosha chicken (heirloom recipe from West Bengal), pickles, salsa, cheddar, served with queso & salsa		Prawns dipped in herbed batter & house dips	
Avo Truffle Toastie 	650	Phuket Satay  	850
Avocado, sourdough toast, truffle oil, cheddar, seeds		Grilled spiced chicken on skewers served with peanut & hoisin sauce	
		Avo Chèvre Maki 	650
		Avocado, cucumber, goat cheese, organic sushi rice	

MAINS

healthy & wholesome meals

Q - Nasi Goreng (GF) (V) 550

Quinoa & vegetables stir fried in house-made Malaysian paste
Add free range fried egg 100

Drunken Noodles (S) (V) (CG) 550

Flat rice noodles tossed with miso, veg oyster sauce and soy, chilli, basil, mixed vegetables

Q - Steak (GF) (CV) 590

Quinoa mushroom patty, sauteed spinach, pelati tomato sauce, caper, goat cheese garnish

Kasundi A'la Creme (CV) (CG) 650

Paneer (cottage cheese) tossed in a creamy spiced mustard-infused sauce (option available with vegan milk & tofu) served with organic shah pasand rice or sourdough pita

"Catch of the day" (NV) (GF) 950

Local seasonal fish fillet baked with garlic herbs & butter served with mashed potato puree, baked potato stack, seasonal vegetables, chilli oil

Sri Lankan Coconut Curry (GF) (V) 590

Vegan coconut curry with Sri Lankan spices, spinach, red bell pepper, sweet potatoes, served with organic shah pasand rice

House Curry (GF) (V) 750

Coconut milk, galangal, lemongrass, tamarind, seasonal vegetables, organic shah pasand rice

Healthy Bean Bowl (GF) (CV) 690

Sigri smoked kidney bean mix, pan tossed veggies, organic rice, avocado, cheddar

JM Noodle Bowl (GF) (V) 850

Flat rice noodles, galangal lemongrass coconut milk broth, seasonal vegetables, assorted mushrooms

Add 2 veg dumplings 100

Add 2 chicken dumplings 140

"Rotisserie" Grilled Chicken (NV) (GF) 1050

Grilled chicken breast (400g), steamed vegetables, mashed potatoes, housemade steak sauce

Add 1 free-range boiled / poached egg 100

Add tofu 100

Add chicken 150

Add prawn 200

PIZZA

thin crust pizzas hand rolled in house using 00 flour

Margherita CV CG	640	La Bianca Verde CG	750
Mozzarella, fresh basil		Pesto, mushroom, zucchini, bell peppers, onion	
Capricciosa CV CG	790	Classic Pepperoni NV CG	1100
Mozzarella, mushroom, capsicum, onion, olive		Mozzarella, pepperoni	
Verdure Miste Grigliate CV CG	790	Roast Chicken Pizza NV CG	1100
Mozzarella, char grilled vegetables (zucchini, mushroom, onion, bell pepper)		Spiced roasted chicken, mozzarella	
Mediterraneo CG	950	Truffle Funghi Pizza CG	1100
Mozzarella, sun dried tomato, feta crumble, rocket		Mozzarella, mushroom, rocket, roasted garlic, parmesan cheese, truffle oil drizzle	
Jaipur Modern CG	975	Quattro Formaggi Pizza CG	1200
Mozzarella, parmesan, rocket		Mozzarella, parmesan, smoked cheese, blue cheese	
		Burrata Roja CG	1350
Add gluten free base	100	Sun dried tomato pesto, burrata, mushroom, rocket, pecorino, mozzarella	
Add vegan cheese	100		
Add chicken	150		
Add pepperoni	200		

GOURMET FLAT BREAD

Pesto Artichoke CG	850	Prawn Anchovy NV CG	1350
Pesto, artichoke, spinach, mozzarella, parmesan		Prawn, anchovy, caper, mozzarella, parmesan cheese	
Caramelized Onion Chevre CG	1100		
Pelati tomato sauce, caramelised onion, goat cheese, rocket			

SANDWICHES & TOASTIES

Bombay Sando (V)	300	Desi Omelette Sando (EG) (S)	375
Lettuce, beetroot, potato, cucumber, onion, green chutney, house-made multigrain bread		Spicy masala omelette, onion, coriander, chilli, turmeric, raw mango, multigrain bread	
Hummus & Veggie Flatbread	490	Gochujang Tofu Tartine (V)	450
Grilled veggies, basil hummus, lettuce, spiced relish, sandwiched in a house-made flatbread		Tofu, gochujang (korean chilli paste), sourdough toast, cherry tomato	
Sicily Sandwich	550	Chicken n' Cheese Melt (NV)	550
Sourdough ciabatta, pesto, mozzarella, sundried tomato, olive		Chicken breast, cheddar, spinach, homemade spiced mayo, multigrain bread	
Club Egg Sando (EG)	450	Avo Truffle Toastie (CV)	650
fried egg, pickle, cheddar, tomato, multigrain bread		Avocado, sourdough toast, truffle oil, cheddar, seeds	

EGGS

Eggs your way (CG) (EG)	350	Mediterranean Platter (CG) (EG)	650
Free range eggs poached, scrambled, fried, omelette, hash browns, roasted tomatoes, toast		Scrambled eggs, feta, mushrooms, roasted cherry tomatoes, hashbrowns, salad, toast	
Parsi Pora Omelette (CG) (EG) (S)	350	Shakshuka / Menemen (CG) (EG)	375
Spiced Masala Omelette, eggs, onion, coriander, chilli, raw mango, turmeric, toast		Spiced tomato sauce, red bell pepper, baked free range eggs, sourdough pita	
Chevre Funghi Omelette (EG)	550	Eggs Florentine (EG)	500
Mushroom, goat cheese, herbs, souldough toast, free range eggs		Poached eggs, sourdough english muffin, fresh sauteed spinach	
Avo Eggs Benedict (EG)	650	Classic Eggs Benedict (EG) (NV)	650
Poached eggs, guacamole, sourdough english muffin, hollandaise		Poached eggs, sourdough english muffin, hollandaise, salad, bacon	

Add 1 free-range fried / poached egg	100	Add mozzarella / cheddar cheese	50
Add avocado	200	Add bacon	200
Add chicken	150	Add sweet potato fries	100

(CV) can be made vegan (CG) can be made gluten free (EG) contains egg (V) vegan (GF) gluten-free (S) spicy (NV) non veg

JM All Day Brunch

8 am onwards

SMOOTHIE BOWLS

in collaboration with Bodhi Greens, Dharamkot

Green Gut (GF) (V)	350	Tahini Mocha (GF) (V)	550
Mixed greens, pineapple, dates, mint, homemade granola, spirulina crisps		Espresso, banana, amla, cocoa, dates, tahini, homemade granola, spirulina crisps, goji berry	
Butter Berry (GF) (V)	550	Fruit Bowl (GF) (V)	250
Banana, peanut butter, berries, dates, homemade granola, spirulina crisps, goji berry		Seasonal cut fruit, pineapple, banana, apple Add: greek yoghurt and granola (200)	

HEARTY MEALS

Poha Bowl (GF) (V)	300	Breakfast Stir Fry (GF) (CV)	440
Organic red rice poha (rice flakes), assorted chutneys		Quinoa stir fried with spring onion, cumin seasonal veggies, cottage cheese (paneer), tofu or fried egg	
Potato Rosti Platter (CG) (CV)	390	Banana Brulee Oatmeal (V)	350
Shredded potato pancakes, vegetables, cheese, spiced yoghurt, salad, toast		Oat porridge, banana, cinnamon, oat milk	
Chilla Protein Wraps (GF) (CV)	440	Add Egg	100
Moong Lentil Crepes stuffed with sauteed vegetables, turmeric scrambled paneer (cottage cheese) or tofu			

PANCAKES & WAFFLES

House Pancakes	350	Q-Pancake (CG) (EG)	490
Oats, chia, maple syrup,		Quinoa, rice flour, maple syrup	
Maple Waffles	350	Add Chocolate Sauce	50
Oat, Chia, maple syrup		Add Blueberry / Seasonal fruit preserve	50
		Add Salted Caramel	50

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PASTA

choose from penne / spaghetti / gluten-free penne / zucchini noodles

Aglia Olio e Pepperoncino (S) (V) (CG) 500

Garlic, olive oil, chilli flakes

Pomodoro (V) (CG) 550

Classic pelati tomato sauce

Arrabbiata (S) (CG) (V) 550

Classic tomato sauce, chilli flakes, oregano,

Pesto (CG) 575

Farm fresh basil, garlic, parmesan, pecorino

Ravioli Butter Sage (EG) 650

Spinach & ricotta ravioli tossed in butter & sage (available in pomodoro)

Quattro Formaggi (CG) 750

Mozzarella, parmesan, smoked cheese, blue cheese

Lasagna Neapolitan (EG) 850

Slow roasted vegetables, bechamel, herbs, hand-rolled lasagne sheets, mozzarella, parmesan

Truffle Shroom Spaghetti (CG) 950

Parmesan, pecorino, truffle oil, assorted mushrooms

Add chicken	150
Add prawn	200
Add pepperoni	200
Add gluten free pasta	100

BURGER / WRAP

Classic Falafel Wrap (V) (CG) 550

Traditional falafel, pickled veggies, humus, lettuce, onions wrapped in a house-made wholewheat

Ker Sangri Paneer Wrap (CG) (CV) 600

Spiced cottage cheese (paneer), ker sangri (local pickled berry & bean), crunchy slaw, achari mayo, wholewheat tortilla

Park Circus Burger (NV) 750

Slow cooked chicken burger with whole spices, tomato relish, cheese, pickle, achari mayo, house-made black wheat bun, sweet potato home fries

Bean Burrito Wrap (CG) 550

Smoked kidney beans salsa, veggies, cheddar, jalapeno, lettuce, herbed rice, dill yoghurt dressing, housemade wholewheat tortilla

Grilled Chicken Wrap (NV) (CG) 600

Tandoori spiced chicken, fresh green salad, spiced yoghurt wrapped in a house-made wholewheat tortilla

Quinoa Shroom Burger 600

House-made bun, hummus, quinoa mushroom patty, rocket, onions, sweet potato home fries, house ketchup, garlic aioli

SALADS

seasonal farm fresh produce

Soba Noodle Salad (V)	420	Artichoke Lentil Salad (GF) (CV)	650
Soba buckwheat noodle with carrot, purple cabbage, cucumber, red bell pepper, scallion, zesty orange soy sesame dressing		Green puy lentil (black masoor dal), quinoa, artichokes, rocket, purple cabbage, goat cheese, balsamic honey mustard (kasundi) dressing	
Caesar's Classic (CG)	550	Modern's Marvel (GF) (V)	550
Iceberg lettuce, caesar dressing, sourdough croutons, parmesan garnish		Mixed seasonal greens, orange, granny smith apple, walnut, capers, fresh lemon EVOO dressing	
Captain Caprese (GF)	650	Avo Avo (GF)	750
Mozzarella di bufala, tomato, pesto, sundried tomato		Mixed seasonal greens tossed in balsamic spiced mustard dressing, avocado, feta, candied almonds, orange, slow-roasted beetroot yoghurt emulsion	

Add 1 free-range boiled / poached egg	100
Add tofu	100
Add chicken	150
Add prawn	200

SOUP

comfort in a bowl

Healing Broth (V) (CG)	390	Broccoli Spinach (GF) (V)	420
Clear vegetable broth seasoned with coriander, lemon, sesame oil, vegetables, sourdough bread		Broccoli, spinach, coconut milk, herbs	
Add 2 veg dumplings	100	Seasonal Special	390
Add 2 chicken dumplings	140	Ask your server	