



Sunday's Served!

Because Sunday's are better shared

Martini & Olives

Light fare, made to linger over

Leader of the Clan 795 Parmesan Fat-Washed Vodka, Ballantine'S, Bianco Vermouth, Elderflower, Saline Garnished With Parmesan & Black Pepper, Sea Salt Dusted Popcorn Toasted Bread & Feta 795 Toasted Bread Concoction, Bianco Vermouth, Olive Brine, Caramel Served With Feta-Stuffed Olive

Blood & Sand

795

Cherry Vodka, Orange Gin, Bianco Vermouth, Orange Saccharum, Cherry Bitters Served In A Martini Glass, Garnished With Luxardo Cherry

Vespa Martini (Batched)

795

Gin, Vodka, Lillet Blanc, Vermouth, Lemon

Lawford Libation

795

Gin, Vodka, Dry Vermouth, Lemon Zest, Orange Bitters





Mushroom Pepper Corn Tacos v

475

Banjara Chicken Kebab Tacos nv

525

Bombay Aloo tikki Bun Kebab

395

Buttered pao Bun, Bombay Aloo Tikki, Tamarind and Green chutney, Garlic Herb Fries

Crispy Chicken Bun Kebab

475

Buttered Pao Bun, Crispy Chicken, Tamarind and Green Chutney, Garlic Herb Fries

Large Plates

Comforting mains, best enjoyed unrushed

Mushroom & Charred Leeks Risotto

625

595

575

Slow Cooked Arborio Rice. Mushroom Paste, Parmesan Cheese, Fresh Herbs

Tagliatelle Caccio E Pepe

Cheese & Peppercorn

Middle Eastern Pilaf Rice

Saffron Pilat Rice, Grilled Veg Kebab, Garlic Yogurt, Pickle. Roasted Chilli, Pomegranate

Bang Bang Noodles

525/545

Steamed Udon Noodles, Peanut Butter Sauce, Dark Soy, Scallion. With Choice Of Tofu, Chicken

Dum Biryani

1195/5115

Served with raita and mirchi ka salan. With choice of Vegetable, Bhuna Chicken

Edamame Truffle Rice

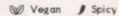
545

Wok Tossed Jasmine Rice, Edamame, Brown Garlic, Truffle Oil

Hot Basil Tofu/Chicken

545/575

Silken Tofu, Pok choy, Snow Peas, kafir Lime Leaf, Chilly Soy glaze











Small Plates

Light fare, made to linger over

Salt N Pepper Pineapple v	475
Avocado Mousse, Black Pepper corn, Burnt garlic, Scallion	
Avocado Sour Dough Toast	545
Guacamole, Olive Tapenade, olive Oil	
Burrata Kejriwal v	575
Butter Toast, Fresh Burrata, Chilly Cheese Fondue, Fresh Coriander, Aleppo Chili oil	
Grilled Chutney Chicken nv	645
Signature Marinated, Romesco Sauce, Pickled Chilly, Mini Pita	
Tibetan Jhol Momo	
veg/Chicken v/nv	475/525
Nepalese Dumpling, Spicy and Aromatic Broth, crispy Chilly oil	
Spinach and Sundried	
Tomato & Goat Cheese Pizzettas	375
Greek Chicken- Roast chicken,	
Mozzarella, sumac dust, olive oil	11.0=
Pizzettas	425



Sunday Sharings

Meant for the middle of the table, and everyone to reach in

Pesto Burrata	675
Confit Cherry Tomato, Candied Trail Mix. Berry Compate, Herb Oil, Toasted Sourdough	
Shakshuka Hummus	575
Classic Hummus, Pickles, Lavash Sticks, Pita, Eggs	
Commune Mezze Board	625
Hummus, Baba Ganoush, Muhammara, Marinated Olives, Crackers, Pickles, Falafel, Soft Pita	
French Toast Sticks	525
Cinnamon Dust, Cream Anglaise, Chocolate Sauce	

Small Plates

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Avocado Truffle bite v	525
Crispy Tortilla bread, Avocado, Wasabi truffle oil, corn puree, sea salt, balsamic caviar	
Charcoal Roasted	
Sweet Potato v	475
Cajun Marinated, Sour cream, Candied Nuts, Fresh Coriander and fennel	
Kaala Chana Hummus v	475
Roasted Garlic, Mirchi ke Tipore, Ker Sangri, Spiral Mathri	

