



# Bado

large plates

## **Bagel bhaji | 580**

Mumbai's favorite street-side bhaji. Bold, buttery, and spiced just right. Served with a spiced bagel instead of the classic pav. It's the best of both worlds, familiar comfort, unexpected crunch. Slather, scoop, or sandwich it, your call.

## **Nyoto butter chicken | 650**

Our signature recipe with a special marination and rich makhani sauce. Tastes even better with a flaky Malabar parotta!

## **Mutton haleem | 700**

A variation of a local dish known as khichda—very different from Hyderabadi haleem, with more texture and intense flavors. Served with rich sheermal bread.

## **Yakhni ramen**

The soul of ramen is its broth. Now, imagine an Indian broth full of umami—yakhni shorba!

- Mushroom | 650

## - Chicken | 700


## **Nyoto tawa pulao**

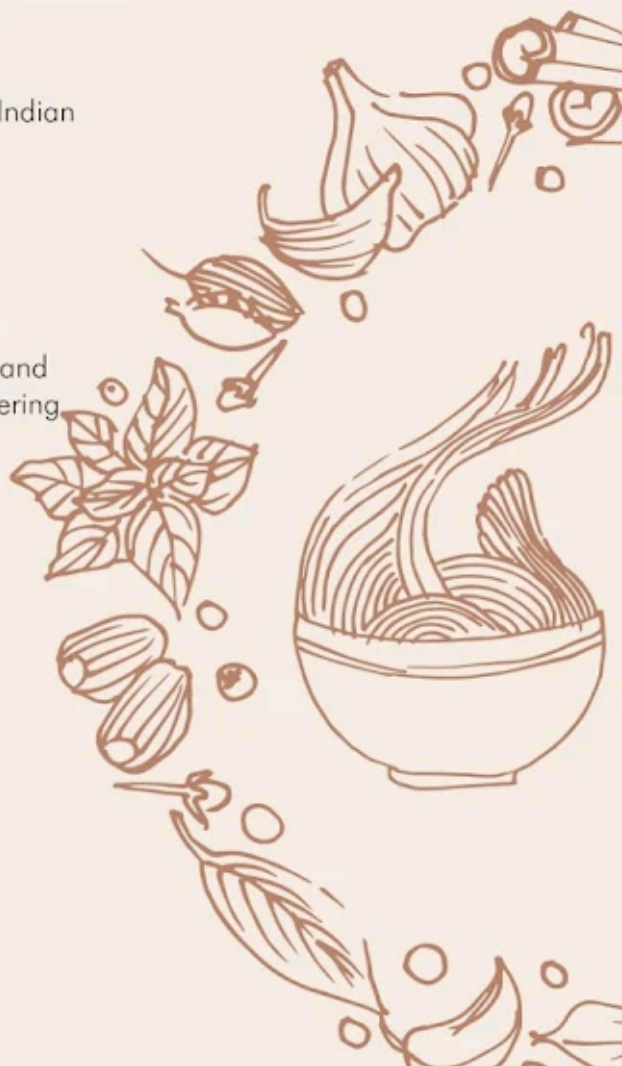
Flavor packed basmati rice stir fried with various components for that perfect mix of spice, smoke and comfort. Finished with herbs and floral notes, offering depth, aroma, and a touch of nostalgia.

- Veg | 450

## - Non Veg | 500

Large plates portion for one

All prices exclusive of GST |  non veg



# Chhoto

## small plates

### **Khatta meetha crispy corn | 350**

Golden-fried corn kernels tossed in our house spice blend, finished with fresh herbs and a hint of chili for the perfect balance of heat and flavor.

### **Sabudana sticks | 400**

Crisp golden sticks made from spiced tapioca pearls and potato. A playful twist on the classic sabudana vada. Served with a sweet chili sauce for that perfect balance of crunch and zing.

### **Ezme khichiya | 400**

Vibrant flavors of Turkish ezme salad paired with the crispy charm of Rajasthani khichiya papad

### **Rosette chaat | 450**

Rosette buñuelos from Mexico, better known as rose cookies around the world, take center stage in this dish. Their crispiness is paired with a burst of flavors that embody the essence of chaat.

### **Nyoto bhel | 450**

An inventive deconstructed bhel featuring an eclectic mix of textures and unexpected ingredients. Served with sweet curd and chutneys for a DIY chaat experience.

### **Jeeravan chicken popcorn | 450**

- Bite-sized chicken popcorn with an irresistible twist! Coated in a bold dusting of Indore's famous Jeeravan masala—crispy, spicy, tangy, and utterly addictive.

### **Khees Cornetto | 450**

Creamy, spiced corn khees fills a crisp khakhra cornetto, bringing street-style nostalgia with a modern crunch.

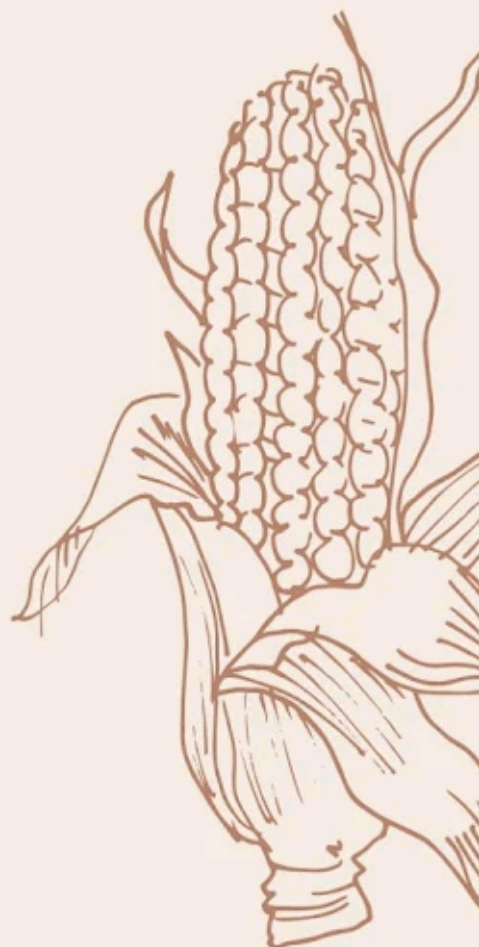
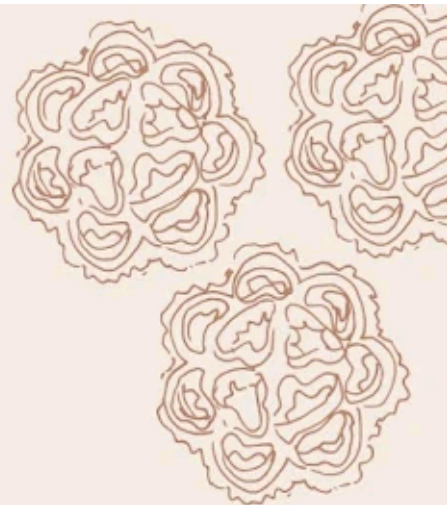
### **Masala Saigon pocket**

A bold Indo – Vietnamese fusion. Desi rice paper rolls pan-seared for a crisp finish.

- Paneer khurchan | 450
- Chicken khurchan | 500



All prices exclusive of GST | ■ non veg





# Bado



large plates

## Sev tamatar shakshuka | 550

A Maghrebi dish with a Rajasthani twist!  
Eggs cooked on a bed of sev tamatar, sprinkled with our  
homemade garam masala. Served with soft pita bread.

## Keema matar

A rich keema matar served over buttery potato mash  
comforting, bold, and indulgent. Served with toasted  
bread on side.

- Soya | 550

■ - Chicken | 600

## Saag elote | 580

Creamy spinach and tangy corn collide in this  
desi-Mexican fusion, served with flaky lachha paratha.

## Matar makhani makhana | 580

Green pea and cheese patties in a smoky makhni sauce,  
paired with crisp lotus seeds and paratha.

## ■ Thai ross omelette | 580

Crisp, fluffy Thai-style omelette rests atop a velvety  
ros—an aromatic, spiced coconut curry from Goa.  
Perfect for scooping up with pillowy Turkish bread.

## Chettinad bolognese

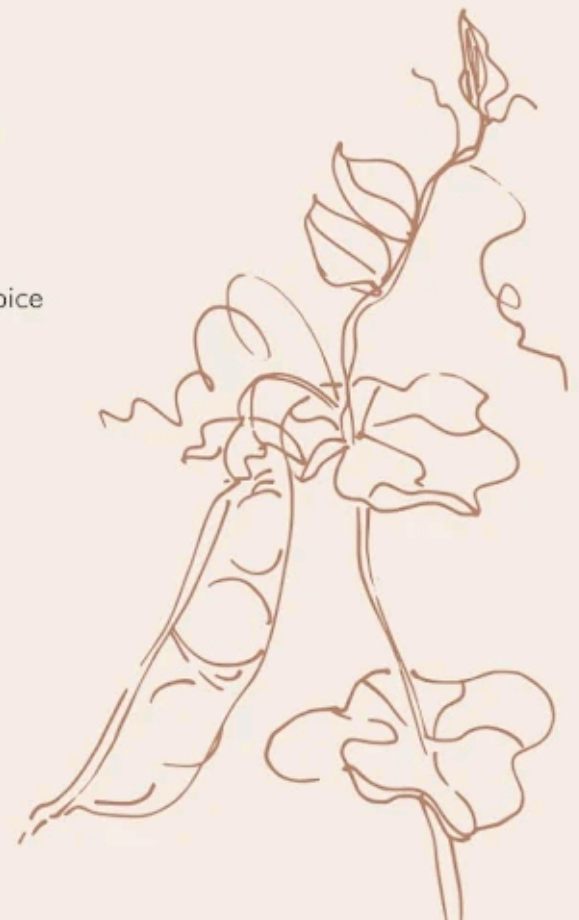
Spaghetti tossed in a robust, coconut-laced  
Chettinad-style meat sauce—where South Indian spice  
meets Italian soul. Garlic bread on side.

- Soya | 580

■ - Chicken | 620

Large plates portion for one

All prices exclusive of GST | ■ non veg



# Chhoto

## small plates

### Nyoto bruschettas

Garlic toast topped with Indian-style favorites:

- Kasundi paneer | 450

■ - Chicken tikka | 500

### Kebab Bao

Scrumptious Indian Kebab hugged by a pillowy bao, with herb mayo and pickled onions. Bold desi flavours in every bite.

- Veg | 450

■ - Non Veg | 500

### Papdi tostada | 480

Classic papdi chaat goes Mexican with refried beans, pico de gallo, sour cream, and olives.

### Daal samosa | 480

Crispy patti samosas stuffed with a spiced red lentil filling—simple, soulful, and satisfying.

### Corn cheese mirchi wada | 500

Panko-crusted banana peppers filled with sweet corn and cheese, served with tangy dehydrated mango chutney.

### Malabari quesadillas

A South Indian quesadilla!

South Indian flavors filled inside a Malabar parotta, served with a tangy tomato chutney.

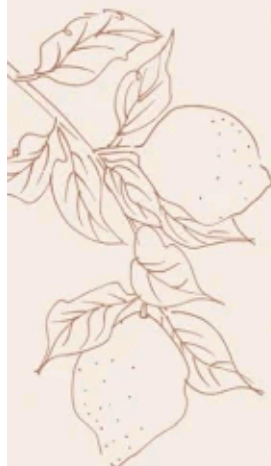
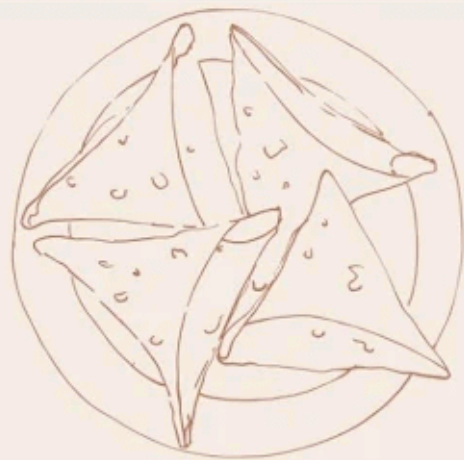
- Ghee roast paneer | 500

■ - Ghee roast Chicken | 550

### ■ Kra pao samosa | 550

Bangkok's street food, reimagined!

Spicy Kra Pao chicken encased in a crispy samosa, served with a Thai cucumber salad.



All prices exclusive of GST | ■ non veg

# Meetho

## desserts

### Masala chai affogato | 350

Love affogato? This version gets even more exciting with a pour of masala chai!

### Fruit cream cannoli | 400

From summer memories of Indian households. Custard-infused cream filled with seasonal fruits inside crisp cannoli shells.

### Aamras sticky rice | 450

A cross-cultural dessert where homestyle Indian aamras meets the Thai classic mango sticky rice.

### Filter coffee mille- feuille | 500

Flaky crispy pastry layered with smooth filter coffee mousse. A dessert with crunch, crema, and a caffeine kick.

### Gadbad falooda | 500

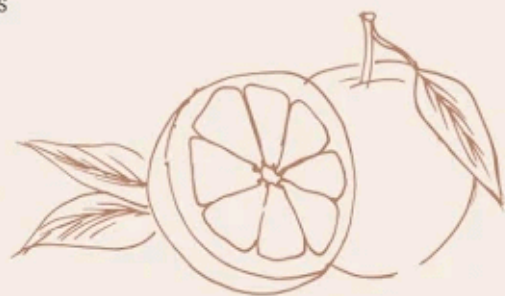
A nostalgic classic, reimagined with playful creativity. This dessert blends childhood memories with inventive textures and modern flair. Unexpected, yet comfortingly familiar.

### Malpua suzette | 550

A French classic with an Indian soul! Malpua replaces the crêpe in a desi-inspired crêpe Suzette, dipped in a buttery orange sauce and topped with vanilla ice cream.

### Biscoff ghevar | 600

Delicate honeycomb-style ghevar layered with a rich Biscoff rabdi. Warm spice, caramel notes, and crisp textures in every bite.



All prices exclusive of GST



# Beverages



<b>Masala chai</b> .....	<b>150</b>
<b>Hand beaten coffee</b> .....	<b>250</b>
<b>Soft drinks</b> .....	<b>120</b>
<b>Fresh lime soda</b> .....	<b>200</b>
<b>Virgin mojito</b> .....	<b>300</b>
<b>Cold coffee with ice cream</b> .....	<b>300</b>
<b>Jamun Cooler</b> .....	<b>350</b>
<b>Kokum Sherbet</b> .....	<b>350</b>
<b>Masala orange soda</b> .....	<b>350</b>
<b>Guava mary</b> .....	<b>350</b>
<b>Iced tea</b>	
Peach/Lemon mint.....	<b>350</b>
<b>Shakes</b>	
Strawberry/ Butterscotch/ Mango.....	<b>350</b>



All prices exclusive of GST