

# M E N U

## SOUP

### ROASTED TOMATO SOUP

Creamy and fragrant tomato soup, flavored with fresh basil leaves, garlic & dried oregano.



₹415

### MUSHROOM CAPPUCINO

Mushroom flavored soup with onion & garlic sautéed in butter, seasoned with white pepper & herbs.



₹415

### ASPARAGUS & TRUFFLE SOUP

Pan roasted asparagus, pureed to perfection along with truffle seasoning.



₹525

## SALAD

### WATERMELON FETA SALAD

Fresh rucola tossed with crumbled feta & watermelon scoops in refreshing zesty lemon dressing



₹550

### SMOKED VEGETABLE WITH QUINOA SALAD

Citrus Quinoa, Mint, Cherry Tomatoes, Shallots and aged Balsamic Marinated Smokey Roasted vegetables



₹550

### SOM TAM SALAD

Carrot, raw papaya, plum sugar and lemon juice soya, cherry tomato, garlic



₹550

### AVOCADO SESAME SALAD

Avocado, iceberg lettuce, roman, dressed with soya onion



₹660

## QUICK BITES

### FRESH GUACAMOLE WITH ASSORTED CRISPIES

Blend of fresh avocados with cilantro, tomato, onion & lemon



₹880

### CRUSTY CHEESY GARLIC BREAD

Crusty bread layered with sliced cheese & enhanced With garlic butter. Glazed & baked to perfection.



₹470

Govt. taxes extra as applicable. We do not levy service charge.



CHEF RECOMMENDATION



SPICY



DAIRY FREE



CONTAINS EGG




GLUTEN FREE

Jain meal options available.

<b>BURRATA</b> Fresh burrata served with cherry tomato basil house salad, Rocket and pine nuts, drizzled with pesto & herbed oil		<b>₹1015</b>
<b>POTATO SPIRAL STICKS</b> Mini potato spiral sticks with drizzle of tangy mayo		<b>₹440</b>
<b>WHITE CHEDDAR BLAST MUSHROOM</b> Balsamic marinated & baked mushrooms topped with grated White cheddar.		<b>₹660</b>
<b>JALAPENO CHEESE FORTUNE BAGS</b> Mixture of jalapeño & exotic cheese tied in crispy phyllo sheets	 	<b>₹660</b>
<b>SPICY CORN CHARCOAL CAKE</b> Bite size charcoal bun slider with layer of spicy corn cake & in-house chipotle	 	<b>₹660</b>
<b>BABY BOCCONCINI AND TOMATO SOURDOUGH BRUSCHETTA</b> Sour dough bread layered with cheese and roma tomatoes with basil, extra virgin olive oil and freshly ground black pepper drizzled with a balsamic reduction		<b>₹660</b>
<b>TRUFFLE PARMESAN FRIES</b> French fries tossed with parmesan and truffle oil		<b>₹550</b>
<b>FIESTA NACHOS</b> Tortilla baked with pinto beans, olives, bell peppers, onion & grated cheese topped with pico de gallo, queso creamy guacamole		<b>₹580</b>
<b>FALAFEL SANDWICH</b> Crispy falafel stuffed in grilled pita pockets with pickled vegetables		<b>₹615</b>
<b>EDAMAME</b> Tossed in appetizing flavours Butter garlic   pepper		<b>₹900</b>

## DIM SUMS

Thinly Rolled Rice Flour Wraps stuffed with Vegetables  
& Steamed to create Light Savory Treats

<b>SPICY ASPARAGUS &amp; TOFU</b>	 	<b>₹800</b>
<b>MIX VEG CRYSTAL DUMPLINGS</b>		<b>₹770</b>
<b>TRUFFLE EDAMAME DUMPLINGS</b>	 	<b>₹820</b>

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CHILLY WATER CHESTNUT BLUE PEA DUMPLINGS		₹770
TARO ASSORTED DIM SUM BASKET		₹1240
CORN & WATER CHESTNUTS DUMPLING		₹770
TRIO CHEESE CHILLI DUMPLING		₹770
CHARCOAL CHILLI BASIL		₹770

## SUSHI

PICKLED VEGETABLE ROLL Pickled vegetables, Mint mayo, Daikon		₹850
TRUFFLE ASPARAGUS MAKI Tempura Asparagus, Avocado Tartare, Tobanjan paste, Spicy Mayo, Truffle Butter, Truffle Oil		₹975
PEANUT TOFU ROLL Tofu Wrapped with Crunchy Peanut & Mint Mayonnaise		₹850
PHILADELPHIA MAKI Cream Cheese, Cucumber, Avocado, Sweet & Spicy Mayonnaise		₹850
TARO ASSORTED SUSHI PLATTER		₹1350
SPICY DRAGON ROLL Asparagus, Carrot, Cucumber, Covered with Smoked red pepper & chef special Hot mayo		₹900
CRISPY FRIED ROLL Carrot, cucumber, asparagus, cream cheese, Tempura Sprinkles with shichimi Japanese spice		₹900
ASPARAGUS & CRUNCHY WATER CHESTNUT Tempura fried asparagus, crunchy water chestnut, Balsamic caviar		₹900

## ORIENTAL STARTERS

TEMPURA MUSHROOM (Five spice stir fried mushroom coated with tempura flakes)		₹650
MONGOLIAN COTTAGE CHEESE (Mouth melting cottage cheese enhanced with assorted oriental flavours)		₹650
HAINANESE BABY CORN & WATER CHESTNUTS (Crispy baby corn & water chestnut tossed with spring greens & assorted peppers)		₹650
PEPPERED TOFU (Silken tofu crispy fried & tossed with goodness of home grounded black pepper)		₹650
TARO ASSORTED ORIENTAL PLATTER		₹950

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## CURRY STATION

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<b>HOMEMADE CURRY</b> (Yellow pumpkin water chestnut broccoli in homemade peanut lemon grass)	₹650
<b>VEGETABLE SRI LANKAN CURRY</b> (Flavored with curry leaf coconut stick fresh tomato)	₹650
<b>THAI GREEN/RED CURRY</b> (Lemongrass, galangal, & lime leaves in coconut milk)	₹600

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## RICE AND NOODLES

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<b>STEAMED JASMINE RICE</b>	₹425
<b>BURNT CHILLY RICE</b>	₹400
<b>MIENG YANG NOODLES</b>	₹400
<b>PAD THAI NOODLES</b>	₹450
<b>BURNT CHILLI NOODLES</b>	₹400

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## WARM MEDITERRANEAN SPREAD

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<b>ZA'ATAR BREAD</b> Flat bread flavored with Mediterranean spices served with drizzle of extra virgin olive oil & Tahini		₹500
<b>BATATA HARRA</b> Perfect combination of Syrian fried potato with olive oil, Garlic & coriander	 	₹500
<b>WRAPPED FETA</b> Sour feta wrapped with stringy dough		₹945
<b>FALAFEL</b> Fried crispy patty made with chickpeas, onion, fresh coriander, garlic and fine herbs served with a side of Hummus & Labneh		₹615

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## COLD MEDITERRANEAN SPREAD

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<b>COLD MEZZE PLATTER</b> Choice of flavored Hummus, Baba Ganoush, Muhammara, & Labneh served with Pickled Veg & Pita Breads		₹765
<b>BEIRUTI HUMMUS</b> Creamy blend of chickpeas & tahini flavored with garlic, fresh lemon juice & drizzled with extra virgin olive oil served with crispies		₹600

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## TRADITIONAL HUMMUS WITH PITA

Creamy Blend of chickpeas & tahini topped with Extra Virgin Olive Oil served with crispies

₹600

## TRUFFLE HUMMUS

Creamy Hummus enhanced with Black Truffle Oil & garnished with Truffle shavings



₹690

## MUHAMMARA

A flavourful Lebanese mezza made with roasted red pepper & walnuts with hint of pomegranate molasses and cumin mixed with extra virgin olive oil



₹600

## FATTOUSH

Lettuce, tomato, cucumber, dried mint, onion, radish, mixed bell pepper, fresh thyme, crispy Lebanese bread, lemon, vinegar & pomegranate molasses tossed in sumac vinaigrette & extra olive oil dressing. Drizzled with crispy pita



₹600

## TABBOULEH

A refreshing salad made with finely chopped fresh parsley, tomato, dried mint, onion, bulgur, fresh lemon and extra virgin olive oil dressing

₹655

## BABA GANOUSH

Smoked Aubergine mixed with sesame paste, flat parsley, red onion, farm tomatoes, tamarind pulp & pomegranate pearls topped with sumac and extra virgin olive oil

₹600

## HAND ROLLED FOCACCIA

Flat oven-baked rustic bread infused with Italian herb seasoning and topped with aromatic rosemary and olive oil.

### GARLIC & ROSEMARY FOCACCIA



₹525

### SUN KISSED TOMATO FOCACCIA



₹525

### TRADITIONAL FOCACCIA



₹525

### CHEESY FOCACCIA

Accompanied with finest flavored dips  
Bissara dip | olive tapenade | herby oil



₹580

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## PIZZERIA

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### THIN CRUST

MARGHERITA Tomato Basil, Mozzarella		₹615
PARMESAN AND GARLIC MUSIC PEPPER Thin crispy flat bread topped with parmesan, roasted garlic, herbs, chili flakes		₹660
TRUFFLE PIZZA Fontina cheese, truffle salsa, black truffle oil		₹1275
PRIMAVERA Onion, peppers, olive, mushroom, asparagus & baby bocconcini		₹800
MUSTIS Burrata cheese, datterini tomatoes, rocket		₹1055
CARCIOFI Artichoke, goat cheese, rocket leaves		₹835
QUATTRO FORMAGGI Mozzarella, Cheddar, Gorgonzola, Parmesan		₹880
PIZZA FIAMMA Mozzarella, spicy layer of sauce, Sliced onion, capsicum, corn & jalapeno		₹880

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## MAKE YOUR OWN PIZZA

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₹880

### SELECTION OF BASE

Thin Crust | Hand tossed

### SELECTION OF TOPPINGS

Onion | Tomato | Capsicum | Peppers | Mushroom | Cherry Tomatoes | Basil | Corn

### SELECTION OF DRIZZLE

Truffle oil | Chili oil | Basil oil

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## PASTA BAR

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### PENNE ARRABIATA

The classic spicy Italian tomato sauce with cherry tomatoes, roasted garlic, chili flakes and a medley of Italian herbs and spice



₹660

### PENNE VODKA

A medley of sweet onion, light cream, imported Italian pomodoro tomatoes, parmesan cheese, Italian parsley sautéed in clarified butter and flamed with vodka and adorned with shaved parmesan cheese



₹770

### SPAGHETTI AGLIO E OLIO

Spaghetti sautéed with freshly minced garlic, extra virgin olive oil, fresh red chili, sundried tomatoes, and fresh basil



₹660

### FUSILLI CON FUNGHI

Tossed in creamy green peppercorn sauce with a wild mushroom ragout and pan-seared vegetable with shavings of parmesan.

₹770

### FETTUCCINE CREMA AL LIMONE

Fettuccine tossed with broccoli in lemon scented cream sauce crowned with pine nut, crunchy garlic and truffle essence

₹770

### SPAGHETTI TUSCAN

Spaghetti tossed with asparagus and pesto drizzle

₹660

### FARFALLE PAPRIKA

A perfect combination of tomato-cream cheese sauce with peppers, broccoli, olives with roasted paprika and parmesan

₹660

### SPAGHETTI WITH MOZZARELLA AND PACINO TOMATOES

Soft fresh mozzarella cubes tossed in our special cherry tomato sauce with green peppers and fresh vegetables



₹770

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## MAKE YOUR OWN PASTA

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₹935

### SELECTION OF ORGANIC PASTA

Saffron Fettuccini | Spinach Fettuccini | Natural Turmeric Pappardelle



### SELECTION OF SAUCE

Aglia Olio | Basil Pesto | Alfredo | Arrabbiata | Paprika sauce

### SELECTION OF VEGETABLES

Zucchini | Broccoli | Mushroom | Cherry Tomato | Peppers | Olives | Fresh Chilis | Jalapenos

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## RISOTTO SELECTION

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<b>RISOTTO AL PESTO</b> Arborio rice cooked with italian basil pesto, parmesan		<b>₹660</b>
<b>RISOTTO CON POMODORI SECCHI PICANTE</b> Risotto cooked with sundried tomato pesto		<b>₹660</b>
<b>TRUFFLE RISOTTO</b> Creamy blend of risotto & truffle salsa enhanced with truffle oil		<b>₹990</b>
<b>RISOTTO PRIMAVERA</b> Cooked to perfection with asparagus and spring vegetables crowned with parmesan		<b>₹660</b>
<b>RISOTTO AL PORCINI</b> Risotto Cooked with Porcini Mushroom Ragout		<b>₹695</b>

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## COMFORT ZONE BITES

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<b>TANDOORI ALOO DILKHUSH</b>		<b>₹575</b>
<b>PANEER TIKKA</b>		<b>₹660</b>
<b>PANEER PAPAD KEBAB</b>		<b>₹660</b>
<b>CRISPY ALOO TIKKI CHAAT</b>		<b>₹415</b>
<b>KEBAB PLATTER</b>		<b>₹990</b>

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## HEALTHY SELECTION

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<b>CHICKPEA PASTA WITH MUSHROOMS &amp; BABY SPINACH</b> Healthy chickpea pasta tossed with organic mushroom, fresh hand rubbed herbs & extra virgin olive oil.		<b>₹880</b>
<b>FARO &amp; CITRUS FRUIT SALAD</b> Overnight soaked faro clubbed with fresh greens & orange segment, tossed in citrus dressing.		<b>₹600</b>
<b>SUMAC SCENTED FAWA BEANS HUMMUS TOPPED WITH FATTOUSH</b> Finely mashed fawa beans hummus seasoned with sumac & topped with fattoush salad.		<b>₹650</b>
<b>BLACK BEAN TOSSED ORGANIC OYSTER MUSHROOM</b> Fresh organic oyster mushrooms tossed with black bean sauce & topped with golden garlic & fresh spring onions.		<b>₹725</b>

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<b>CORN DOUGH SOUR CREAM PIZZA CRUST</b> No cheese pizza corn dough pizza crust topped with sunkissed tomato, sour cream & flavoured extra olive oil drizzle.	₹675
<b>TOFU &amp; PAK CHOY SOBA NOODLE BOWL</b> Fibrous soba noodles served in oriental broth with steamed tofu & pak choy.	₹700
<b>OPEN FALAFEL WHOLE WHEAT SHAWARMA</b> Freshly baked whole wheat pita with crumbled falafel bullets, hummus & fresh greens.	₹650

## DESSERTS

<b>NEW YORK CHEESE CAKE FRESH FRUIT COMPOTE</b> A buttery crust loaded with a luscious & creamy cheese filling topped with compote.		₹770
<b>SEASONAL CRÈME BRULEE WITH GOLDEN SUGAR SPUN</b> Delicious vanilla custard topped with a layer of crisp caramelized sugar.		₹510
<b>CHOCOLATE BOMBE</b> A rich chocolate dessert filled with layers of chocolate mousse.		₹525
<b>KNAFEH</b> Warm melted cheese covered with golden smooth semolina dough and rose water syrup.		₹945
<b>TIRAMISU</b> Coffee flavored Italian dessert with a hint of coca.	 	₹880
<b>KETO CHOCOLATE CAKE</b> Incredibly moist & fluffy cake made with almond flour and frosted with a creamy and rich chocolate frosting.		₹615
<b>BROWNIE WITH TRIO OF NUTS</b> Walnut, coconut and hazelnut chocolate brownie.		₹625

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Jain meal options available.

Make your own Gola 850

LIT but not Light 950

*Vodka, Tequila, light rum, gin, Triple sec, Cola, Lemon*

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## MOCKTAILS

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Peach Tree 350

*Peach, Assam tea, lime, ice*

Pop Swizzle 350

*Spiced jamun, lime, mint, soda*

Peruvian Parrot 350

*Guava, jalapeno, lime, ice*

Windy Wildflower 350

*Elderflower, cucumber, lime, ice, soda*

Santorini Sundowner 350

*Strawberry, watermelon,  
basil, lime, soda*

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## BEER

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Kingfisher Lager 350

Bira Blonde 400

Kingfisher Ultra 400

Heineken 500

Corona 550

# — COCKTAILS OF TARO —

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## SIGNATURE COCKTAILS

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Sunset in Mexico	650
<i>Tequila, orange, olive &amp; jalapeno brine, bitters, soda</i>	
French Lavender	650
<i>Vodka, lavender, cranberry, bitters, soda</i>	
Drive Down Amalfi	650
<i>Gin, litchi, basil</i>	
Moroccan Old Fashioned	650
<i>Bourbon, coffee, demerara, bitters</i>	
Udaipur Sour	650
<i>Vodka, rose, vanilla, magic velvet</i>	
Java swizzle	650
<i>White rum, jamun, mint</i>	
Peruvian Fresca	650
<i>Gin, guava, ginger, chili</i>	
Magical Thailand	650
<i>Vodka, blue pea flower, peach</i>	
Californian Cobbler	650
<i>Red wine, blackberry, strawberry</i>	