Welcome to our world!

Go Native has been an exploratory journey into our collective roots. It took me to people who are in tune with nature, putting hand and heart into the land they nurture. I learnt that flavor is not just in the seed but also the soil, water and air of a place. Go Native is of this land, in all its diversity.

Our food is our interpretation of dishes from many places, but our ingredients are sourced within a 500 km radius of our kitchen. 80% of our vegetables and 90% of our staples are certified organic. The rest is grown without the use of pesticides.

Our food is wholesome. Healthy eating is all about balance! You don't have to give up the good stuff as long as it is there in the right proportion. All our oils are cold-pressed, keeping the preservatives out and the goodness in.

Eating fresh is key and our menu changes with the season. Some of your favorites are available for only some time of the year because we source the best quality produce when it's in season. So, jackfruit biryani will be available only for half the year and sarson ka saag for just six weeks. Our mango thali makes an appearance for only two months and the gur rasgulla for three.

I hope you enjoy your meal with us. And as you finish I would like to invite you to take a walk through our store full of hand woven clothes, handcrafted home decor and wellness products made by weavers and artisans in remote towns and villages of India.

If you have any feedback please do reach out to me at

anvitha@gonative.live
Thank vou.

Thank you, Anvitha



FRESH BOOSTER JUICES

Hydrating Booster A refreshing mix of watermelon, orange, ginger, and turmeric.	240
Super Green Booster A nutrient-rich blend of green apple, spinach, celery, cucumber, and honey.	240
Coco Vitamin Punch A tropical mix of coconut pulp, carrot, pineapple, and green chilli.	240
Black Grape Booster A sweet and tangy blend of black grapes, apple, black salt, ginger, and mint.	190

SMOOTHIES

Hulk Smoothie A nutrient-packed blend of spinach, banana, mango, honey, and yogurt.	250
Mixed berries A creamy blend of wild berries, yogurt and honey.	250
Chocolate, Banana and Almond A protein-rich mix of banana, peanut butter, yogurt, and honey.	260

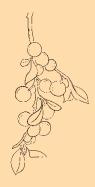




MILKSHAKES

Chocolate, Salted Caramel A rich blend of chocolate, salted caramel, choco chips, and milk.	250
Banana and Peanut Butter A creamy mix of banana, peanut butter, caramel, crushed peanuts, and milk.	250
Chocolate Chocolate, soulfully churned with whipped cream and milk.	255
VEGAN SHAKES	
Mango and Chia A tropical mix of fresh mango, coconut milk, coconut water, and tender coconut pulp.	270
Custard Apple and Saffron Pistachio A decadent blend of saffron pistachio ice cream, custard apple, and almond milk.	270
Mixed Berries and Mint A refreshing mix of mixed berry ice cream, coconut milk, berries, and	270





Hot Chocolate

The ultimate chocolate notion for

DRINKING CHOCOLATE *Available both in hot or cold options

325

chocoholics.	
STAPLE COFFEE	
Cappuccino Rich, creamy, and perfectly balanced.	235
Espresso Handcrafted and manually brewed for a rich, intense cup.	180
Flat White Smooth, creamy, and perfectly balanced with velvety foam.	230
French Press Smooth, full-bodied, and unfiltered for a pure coffee experience.	235
Latte A smooth combination of coffee, steamed milk, and a light foam layer.	230
Iced Latte A chilled blend of coffee and milk, where milk takes the lead.	220

Americano A bold, smooth, and timeless brew.	200
Iced Americano A bold brew diluted with chilled water.	200
Macchiato A bold shot lightly stained with steamed milk.	200
Iced Mocha A cool fusion of coffee and creamy chocolate.	245
Mocha A rich blend of coffee and velvety chocolate.	245
South Indian Filter Coffee A comforting mix of frothed milk and strong decoction—no by-two!	145







COLD BREW & COLD COFFEE

Wine Cold Brew A unique blend of non-alcoholic wine and cold brew.	295
Nolen Gur Cold Brew A rich coffee infusion with palm date jaggery.	280
Orange Cold Brew A bright and citrusy mix of fresh orange juice and cold brew.	240
Cinnamon Cold Brew A subtly spiced, slow-infused coffee.	240
Cold Brew A smooth and bold coffee infusion.	220
Cold Brew Latte A creamy mix of cold brew and chilled milk.	240

CRAFTED COFFEE

Salted Caramel and Espresso	280
Bold brew with sweet caramel, coffee	
and a hint of sea salt.	

Kindly inform our associate if you are allergic to any ingredients

*All espresso based hot coffees and teas are served with a choice of choco-chip or curry leaf cookie



Tiramusu Shaken A creamy shake with coffee and biscotti flavours.	290
Mulled Wine Coffee and non alcoholic wine infused with cinnamon, star anise and orange for a warm, spices kick.	290
Floral Potion Infused with edible flowers, tonic, and mint.	290
Citrus and Thyme A refreshing mix of coffee, citrus, and thyme.	280
Bounty A creamy mix of coffee, coconut and cocoa.	280
Affagato A classic pairing of coffee and vanilla ice cream.	280
ADD ONS	
Espresso	110
Ice Cream	95
Vegan milk	50
Cookies (One each of Peanut Choco-chip and Curry Leaf)	49

TEA

Mountain Rose A delicate fusion of green tea and fragrant mountain roses.	175
Kashmiri Kahwa A fragrant mix of saffron, green tea, cardamom and almonds.	175
Assam Masala Chai A bold and spiced Assam tea infusion.	170
ADD ONS Cookies :- One each of peanut choco-chip and curry leaf	49
KANGRA TEA HOUSE	
Kangra Tea, adjudged amongst the World's Be its iconic taste and character, is a Himalayan T This timeless classic is a handcrafted and 100%	reasure.
Hibiscus (BeauTEA) A floral infusion of Kangra green tea and vibrant hibiscus.	175
Chamomile (SereniTEA) A soothing blend of Kangra green tea and calming chamomile.	175
Turmeric (ImmuniTEA) A warm, antioxidant-rich blend of Kangra green tea and turmeric.	175

BEVERAGES

Psyllium Husk Jackolada A nourishing combination of psyllium husk, jackfruit, coconut milk, lemon, and basil seeds.	285
Pandan Iced Tea Home brewed panda leaves syrup, panda jelly, lemon iced tea.	285
Jamun Kala Khatta A tangy mix of jamun syrup, lemon juice, and black salt.	250
Kokum Cumin Mojito A refreshing blend of kokum and cumin pulp with mint, lemon, and soda.	250
Orange Marmalade Mojito A zesty mix of homemade orange marmalade, fresh mint, orange and ginger infused water.	245
Tender Coconut and Berry Punch A hydrating mix of mixed berries, orange, tender coconut water, and lemon.	245

Raw Mango Curry Leaf and Chilli Mojito A bold fusion of raw mango pulp, curry leaves, lemon, chilli, and black salt with soda.	245
Brahmi Lemon Sharbath A refreshing mix of brahmi syrup, lemon, brahmi leaves, and chia seeds.	245
Khus Lemon Sharbath A cooling blend of lavancha syrup, lemon, mint, and soaked lavancha root.	245
Lemon / Hibiscus Iced Tea Cold brew of hibiscus or classic lemon.	210
Buttermilk - The Go Native Way! Traditional buttermilk with dry-fried chili and curry leaves.	175
POPSICLE IN MY GLASS	
Mango Basil Popsicle A fruity popsicle infused with mango and basil, dipped in mango-chia spritzer.	365
Kiwi and Arugula Popsicle A tangy-spiced popsicle of kiwi and arugula, dipped in kiwi spritzer.	365

Strawberry and Mint Popsicle A refreshing blend of strawberry and mint, frozen into a popsicle and served in strawberry spritzer.

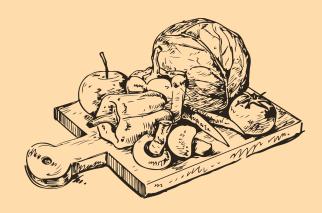
KOMBUCHA

Berry Basil A refreshing mix of strawberry, blueberry, hibiscus kombucha, and aromatic basil.	325
Ginger Lime	325
A zesty fusion of ginger, lime	
juice, and organic rock salt.	
Mango Passion	325
A tropical mix of golden mango,	
passion fruit, and vanilla bean.	
Hibiscus Rose	325
A floral blend of hibiscus extract	
and natural rose syrup.	



Native Table Specials

Dim Sum Platter	580
Assortment of steamed dim sum stuffed with zuchini and bok choy and lotus stem and water chestnut served with coconut sauce and sweet chilli sauce.	
Pepper Roasted Oyster Mushroom	525
Chettinadu spiced roasted oyster mushrrom with foamed yoghurt and cucumber caviars.	
Korean Garlic Bun	350
Cream cheese stuffed Korean garlic bun with roasted bell pepper dip.	
Idiyappam Beetroot Stew	550
Steamed idiyappam with beetroot raw banana stew and crispy asparagus tempura.	











Native Table Specials

Crispy Kulcha With Black Channa Masala

550

Puffy fried kulcha with black channa masala and sauteed chimichuri vegetables.

Crispy Eggplant Layered with Cream Cheese

450

Crispy eggplant stuffed with haloumi cheese and topped with smoked tikka cheese sauce.

Coconut Rice with Netheran Moilee

550

Coconut rice served with moilee curry and nenthran fry.

Name : Paneer Ghee Roast Bites

500

Flaky malabar paratha topped with coriander sauce, paneer ghee roast and feta cream.











SALADS 12 PM to 10 PM

BESTSELLER



(V) Wheat and Nut Salad

360

Boiled whole wheat, carrot, coconut, sweet corn tossed with lemon jaggery dressing and garnished with roasted peanuts.

*Jain option available

SEASONAL SPECIAL

440

Black grape cured pears with arugula, lolloroso, black grapes, feta cheese, caramel almonds and lemon jaggery dressing.

*Vegan option available

Grape Cured Pear Salad

SEASONAL SPECIAL

Mango and Quinoa Salad

440

Mix quinoa, fresh mango, bell peppers, cucumber with Chef's special dressing.

SEASONAL SPECIAL



(Raw Mango and Four Bean Salad

410

Raw mango, black channa, broad bean, kidney bean, white lobhia with tempering and chilli.











SOUPS 12 PM to 10 PM

₫	Curried Pumpkin and Coconut Soup Yellow pumpkin and coconut soup with hint of curry powder.	280
	Makai Badam Shorba Almond and corn soup with Indian spices and herbs.	290
\circlearrowleft	Tulsi Nimbenu Soup Tangy lemon and basil clear soup with millet noodles.	280

SMALL PLATES 12 PM to 10 PM

SEASONAL SPECIAL Go Native Chip and Dip Bowl Crispy fried assorted chips with green peas hummus and tomato pineapple relish. Sweet Potato Mochi Crunchy sweet potato balls with peanut basil sauce, garlic peanut crunchies and sweet potato wafers.









()	Evolved Burger Slider	480
	Evolved plant based meat chunks and crispy zucchini patty with beetroot, spinach, charcoal and garlic buns.	
\bigcirc	Beetroot cheese chops Crumbled beetroot and vegan cheese gallates- Inspiration from Bengal served with amla dip & mint chutney.	425
	Babycorn Porichathu Crispy fried babycorn served with ginger relish and beetroot yoghurt dip. *Jain option available	330
	Paneer Sukkha Cottage cheese sukkha with coconut served with flaky parathas.	435
	SEASONAL SPECIAL Activated Charcoal Sundried tomatoes and Mango Kulcha	405
	Sundried tomatoes, raw mango relish stuffed activated charcoal mini kulcha with garlic Labneh and pickled vegatables.	
3	Harabara Sabudana Kebab Crispy sabudana hara kebab coated with puts and seeds	360









CHAATS

300 Aloo Patta Layered Chaat Layers of crispy spinach topped with aloo chaat, sweet curd, tamarind chutney, mint chutney and bhujia. *Vegan option available *Jain option available 240 **Duet of Golgappa** Raw mango with Kerala style buttermilk and sweet and tangy jeera paani with aloo sprouts. *Jain option available SEASONAL SPECIAL (V) Green Moong and Chickepeas Bhel 435 Crispy green gram sprouts, chickpeas, with pineapple, pomegranate, sunflower seeds, millet flakes and Indian spices. *Jain option available (V) (N) Sweet Potato And Sabudana 350 Tikki Chaat Sabudana and sweet potato with peanut gallets topped with onion, tomatoes, chat masala, mint chutney and tamarind chutney. **Ghewar Chole Chaat** 300 Crispy Ghewar topped with warm curried chickpeas and a selection of Chef's choice of spices.









FROM OUR CLAY OVEN 12:30 PM To 4 PM & 7 PM To 10 PM

BESTSELLER Go Native Tandoori Platter 645 An assortment of our best kebabs served with mint chutney and amla dip. **Sun-Dried Tomato Paneer Tikka** 450 Cottage cheese flavoured with sun-dried tomato and cheese, cooked in clay oven, served with mint chutney and amla dip. Hara Dhaniya Paneer Tikka 450 Cottage cheese stuffed with coriander chutney and flavoured with coriander and Indian spices, served with mint chutney. (N) Kasundi Broccoli 420 Clay oven roasted mustard infused broccoli served with mint chutney. Thalaserry Stuffed Mushroom 420 Cheese and coconut stuffed mushroom tikka with sour cream and mint chutney.











TIFFINS

	Duo of Black Rice and Red Rice Dosa Black rice and red rice dosas with sweet potato masala, peanut chutney powder, sambar, coconut and tomato chutney. *Vegan option available	345
 	Protein Pesarattu Green moong dal dosa served with coconut chutney, peanut chutney and sambar. *Contains nuts *Vegan option available	345
® Ø ®	Spinach Neer Dosa with Gassi Thin soft spinach and rice pancake with a side of coconut chutney, pineapple gassi, grated coconut and jaggery.	345
	Mutter Poori with Aloo Raseela Green peas stuffed poori served with homestyle potato curry and sweet curd or Aam Ras (on seasonal basis).	345
(%)	Masala Cheese Poori Masala cheese poori served with cashew curry and sweet curd. (Aam Ras on seasonal basis)	390
	Wheat Pav with Sprouts Bhaji Wheat pav with mix vegetables and sprouts bhaji served with beet pickled onion and fried chilli.	310









(V) (N) Carrot and Dill Paddu

245

An assortment of carrot and dill dumplings flavoured with green chilli, onion and served with tomato chutney and sambar.

(Go Native Guntur Idli

245

Spicy coriander chutney encased mini idli tossed in peanut guntur chutney powder and ghee or gingelly oil (vegan) and served with coconut chutney.

*Vegan option available

*Contains peanut

CHEF'S CHOICE

Millet Mangalore Bun

310

Fried millet, whole wheat and banana based bread served with veg kurma and coconut chutney.











PIZZA 12 Noon to 10 PM

Brocolli and Rocket Salad Pizza 560 Thin ragi or hand tossed millet wheat crust with basil pesto, broccoli, mushroom, sun-dried tomato, rocket feta salad and mozzarella. (V) Evolved Plant Kebab Pizza 550 Thin ragi or hand tossed millet wheat crust with sun-dried tomato pesto, evolved plant based kebab, onion, vegan cheese and fried curry leaves. **BESTSELLER Margherita Bocconcini Pizza** 550 Thin ragi or hand tossed millet wheat crust with tomato basil sauce, bocconcini cheese. tomato slices, basil and mozzarella. 560 Kadai Paneer Pizza Thin ragi or hand tossed millet wheat crust with sun-dried tomato pesto, paneer tikka, bell peppers, onion, coriander, kadai spice and mozzarella. 560 **Paneer Ghee Roast Pizza** Thin ragi or hand tossed millet wheat crust with spicy cilantro pesto, paneer ghee roast, onion, sun-dried tomato,

Kindly inform our associate if you are allergic to any ingredients

green chilli, fried curry leaves, chutney podi and mozzarella.







Smoky Buratta Pizza 680 Thin ragi or hand tossed millet wheat crust with smoky tomato sauce, buratta cheese, gherkins, herbed butter and mozzarella. Corn Tikki Pizza 540 Thin ragi or hand tossed millet wheat crust with jain sun-dried tomato pesto, corn tikki, bell peppers, baby corn, olives and mozzarella 530 Mushroom and Spinach Pizza Thin ragi or hand tossed millet wheat crust with basil pesto, sauteed oyster mushroom, button mushroom, spinach, caramel onion, black olives, mozzarella and feta cheese. 🔈 Cajun Jackfruit Pizza 530 Thin ragi or hand tossed millet wheat crust with kasundi sauce, cajun spiced baby jackfruit, jalapeno, bell pepper and mozzarella. Sesame Lotus Stem Pizza 540 Thin ragi or hand tossed millet wheat crust with spicy romesco sauce, sesame tossed lotus stem, chives, bok choy, gherkins and mozzarella. 550 Garden Fresh Pizza Thin ragi or hand tossed millet wheat crust with tomato basil sauce, sweet corn, zucchini,



Kindly inform our associate if you are allergic to any ingredients

bell pepper, olives and mozzarella.







BOWLS 12 Noon to 4 PM, 6:30 PM to 10 PM

	Paneer Buddha Bowl	450
	Grilled veggies, paneer lababdar, coconut rice/ cauliflower rice/brown	
	rice, micro greens relish, kidney bean and peanut chaat.	
	SEASONAL SPECIAL	
	Raw Mango and Mix Veg Bowl	450
	Raw mango curry, mix vegetables, coconut rice, laccha raw mango, vadagam.	
\bigcirc	Falafel Mezze Bowl	420
	Falafel, pita bread, two bean salad, sauteed spinach with tahini, duet hummus.	
	*Contains nuts	
	Rajma Rice Bowl	450
	Desi chitra rajma masala sereved with jeera rice/ brown rice, harabara sabudana kebab, kasundi subzi and papad.	
(V)	Zucchini Zoodles and Plant based	480
	Kofta Bowl	
	Zucchini spirals tossed in tomato cashew vegan cheese sauce with plant based kofta balls.	

*Replace the rice in any bowls with cauliflower rice, coconut rice or brown rice.









BIRYANI

Broad Beans and Lotus Stem Donne Biryani Fragrant jeera samba rice dum cooked along with spices to perfection and seasons favourite element, served along with cucumber-onion raita, papad and salad. Jackfruit Donne Biryani Fragrant jeera samba rice dum cooked along with spices to perfection and baby jackfruit served with raita and vadagam. SEASONAL SPECIAL

Baby Jackfruit and Evolved Plant Based Kofta Biriyani

Fragrant jeera samba rice, cashew rich dum cooked with Kashmiri chilli along with raw jackfruit and plant based kofta.

MAIN COURSE

Menthya Soppina Red Rice Akki Roti Red rice based flat bread flavoured with fenugreek leaves served with veg kurma, coconut and tomato chutney. *vegan option available

Millet Palak Khichdi Barnyard millet and spinach khichdi served with roasted bell pepper raitha and vadagams.

Kindly inform our associate if you are allergic to any ingredients









490

CHOICE OF CURRIES

Lasooni Saagwali Buratta Curry Mustard leaf, spinach and garlic flavoured curry with buratta cheese.	470
Lotus Stem Lababdar Rich tomato, cashew curry with lotus stem, cauliflower and bell peppers.	380
Malai Kofta Curry Cashew rich saffron curry and malai kofta.	400
Achaari Paneer Tikka Masala Clay oven roasted cottage cheese in pickled cashew tomato curry.	400
Lasooni Black Dal Over night cooked black dal with rich cashew and cream.	300
Paneer Lababdar Rich tomato, cashew curry with cottage cheese.	380









INDIAN BREADS

Masala Missi Roti Gram flour bread with Indian herbs and spices.	100
Punjabi Laccha Paratha Wheat Indian bread with coriander, mint, onion and sesame.	100
Mirchi Lasooni Kulcha Wheat Indian bread with garlic and chilli.	100
Zatar Kulcha Wheat Indian bread with zatar spice.	110
Paneer Paratha Wheat bread stuffed with paneer burji masala served with pickle and curd.	150
Aloo Paratha Wheat bread stuffed with aloo masala served with pickle and curd.	140
Phulka Open fire cooked wheat bread.	70









CHOICE OF RICE

Saffron Pulao	180
Saffron flavoured basmati pulao.	
Kashmiri Pulao	180
Fresh fruits and dry fruits with basmati rice.	
Jeera Rice	150
Jeera flavoured basmati rice.	
Coconut Rice	120
Basmati rice with coconut tempering.	
Cauliflower Rice	150
Cauliflower Rice steamed cauliflower with tempering.	
Brown Rice	120
Steamed brown rice.	













DESSERTS 12 PM to 10 PM

CHEF'S CHOICE Dessert Platter Three best desserts of chef's creations.	440
Salted Caramel Banana Ice-cake Layered crunchy crackers, vanilla cream cheese, banana and salted caramel with caramel nuts.	415
Chocolate and Rasberry Trifle Cake Layered with chocolate sponge, rasberry compote, ganache and crunchy nuts.	390
SEASONAL SPECIAL Mango Cheesecake An in-house speciality creamy cheecake favoured with ripe mango.	390
Anjeer Pista Roll Dry fig, nuts and pista roll. *Conatins nuts	390
Saffron Poached Pear with Mascarpone Saffron poached pears with mascarpone cheese and orange sauce.	390
SEASONAL SPECIAL Ice-apple and Tender Coconut Payasam Chilled ice-apple and teder coconut payasam with chia seeds *Contains nuts	390

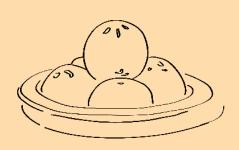








	SEASONAL SPECIAL Mango Rasgulla Mango cheese dumplings, made with organic jaggery. Our rasgulla flavours change with the seasons.	250
	Go Native Jamun Rabri	375
	Anjeer and nuts stuffed jamun with	
	creamy rabri and rose.	
	BESTSELLER	
	Apple Malpua	365
	Apple stuffed malpua served with	
	gulab rabdi and nuts.	
***	Kulfi of your choice	335
	Malai/ Kesar Pista/ Seasonal	
(V)	Lotus Biscoff - Vegan Ice cream	350
· ·	Made with coconut milk, coconut cream,	
	palm sugar, lotus biscoff spread,	
	Lotus biscoff biscuit.	
(Seasonal - Vegan Ice cream	360
	Ask your server for offerings.	
	Choice of Ice cream	345
	Ask your server for offerings.	











go Kative



We source our wines from some of the country's finest vineyards. Our cocktails are a celebration of everything uniquely 'local'- using native, familiar ingredients and flavours to create a completely novel wine experience.

Let's raise our glass!

SPARKLING - BUBBLY WINES 12 PM to 10 PM

2250

Chenin Blanc, Sauvignon Blanc and Riesling Sula Brut

Crisp Acidity yet creamy on palate, light bodied sparkling made by "Méthode Champenoise" with fine and persistent bubbles evoking delicate aromas and f lavors of citrus green apple.

Shiraz 2150 Grover Zampa Soiree Brut Rose

Pale pink in colour with notes of bright red cherry fruits and a hint of strawberry with yeasty character to give the complexity and appeal.

BLANC - WHITE 12 PM to 10 PM

	BOTTLE	GLASS
Chardonnay Sula Dindori Reserve	2000	425
Aged in French oak barrels. Buttery lemony smooth delicious white wine.		
Sauvignon Blanc Grover La Reserve Fume Blanc	2000	425
Aged for six months in French oak		

barrels. Straw yellow in colour with citrus notes of lime leaf and gooseberry's complimented with aromas of vanilla.

ROUGE - RED WINE 12 PM to 10 PM

	BOTTLE	GLASS
Fratelli Merlot	2000	425
This fleshier wine with supple tannins is succulently fruity and intensely savoury with plums and black berry flavours.		
Cabernet Sauvignon and Shiraz Grover La Reserve Red	2000	425
Aged for six months in French oak barrels. Deep Garnet Purple in colour with notes of powerful bouquet of riped red and black fruits with an exquisite hint of spice.		

ROSE - PINK WINE 12 PM to 10 PM

	BOTTLE	GLASS
Sangiovese Fratelli MS Rose	2000	425
Fresh rose petals with aroma of summer berries. a refreshing finish on the palette of elegant fruits.		
Shiraz Sante Rose	2000	425
Light shades of cherry in colour with notes of cherries and ripped strawberries.		

HOUSE WINES 12 PM to 10 PM

	BOTTLE	GLASS
Sauvignon Blanc, Chenin	1875	400
Blanc and Viognier		
One Tree Hill		
Pale and clear with green hints in colour with notes of tropical fruits and fresh citrus.		
Cabernet Sauvignon, Shiraz	1875	400
and Zinfandel		
One Tree Hill Red		
Deep red in colour with notes of plum, black current with whiffs of green pepper.		

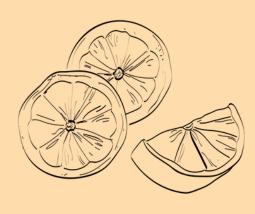
MEADS BY MOONSHINE

Apple Cider Mead	400	
Made using unifloral honey & Kashmiri apples, this mead is semi-dry, perfect for a sunny afternoon.		
Coffee Mead	400	
Made using unifloral honey & blend of cold-brewed arabica & robusta beans, this mead is a treat for coffee lovers.		



GO NATIVE - SIGNATURE COCKTAILS 12 PM to 10 PM

Watermelon and Hibiscus 425 House white wine, hibiscus tea, fresh watermelon, khandsari sugar, orange slice & basil. **Cherry and Cinnamon** 425 House white wine, pineapple, cinnamon palm jaggery, orange peel & sour cherry. **Spiced Noir** 425 House red wine, orange palm jaggery, spices, cranberry juice. 425 **Berrey Breeze** House red wine, berry compote, green apple, orange juice and star anise.



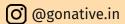
WINE - COCKTAILS 12 PM to 10 PM

Sangria Pitcher of your choice (600 ml) Any one (Sangria Rose / Sangria Blanc / Sangria Rouge)	1875
Sangria Rouge	400
House red wine, mixed fruits, homemade, orange slice & rosemary.	
Sangria Blanc	400
House white wine, mixed fruits, orange slice & thyme.	
Sangria Rose	400
House rose wine, mixed fruits, homemade rose syrup, orange slice & dehydrated rose tea.	
Mulled Wine	400
House red wine, spice, palm sugar and orange peel.	



Our standard measure of wine is 120 ml for cocktails

go vative



For corporate bookings, contact: +91 8904479090

Chennai: Alwarpet

Bengaluru: HSR | Whitefield | Jayanagar | Lavelle | Sadashivanagar