

NON-VEGETARIAN

Egg Lipta Masala 319

Homestyle, we recommend it with triangle parantha

Chettinad Chicken Curry 399

A spicy and aromatic delight! This traditional South Indian dish from the Chettinad region chicken cooked in a rich blend of spices, coconut, and curry leaves

Malabar Chicken Curry 399

A flavourful and aromatic delight from Kerala's Malabar region! tender chicken cooked in rich coconut-based curry with a blend of spices, perfect with rice

Hitikida Avarekalu & Chicken Saru 449

A flavourful twist on the traditional Karnataka dish!! tender chicken cooked with double-peeled hyacinth beans in a rich coconut-based masala gravy. A perfect blend of protein and nutrition, best enjoyed with Neer dosa, Triangle Paratha or Rice

Bunt Style Chicken Gassi 399

Mangalorean spices, best enjoyed with neer dosa

Naati Koli Saaru 479

Kannada village style, local breed of chicken best enjoyed with Neer dosa or Rice

Kadhai Murgh 419

Loaded with 21g of protein, for the muscle builders

Awadhi Chicken Kurma 429

Mild with robust flavours, reminds me of Purani Dilli's Khau Gali!

Murgh tikka Lababdar 429

Smoky tikka cooked in rich tomato butter gravy

Butter chicken 519

Classic from Matia Mahal in Old Delhi

Mangalore Style Curry - Anjal (Seerfish)/ Prawn 479/499

Spicy and aromatic thin curry, made with blend of spices, chillies and coconut milk.

Hogenakkal Meen Kulambu 399

Flavourful fish curry originating from the Hogenakkal region, Fresh River fish simmered in a fiery tamarind-coconut gravy spiked with fennel, black pepper & dried Guntur chilli-tangy, pepper-hot

Chepala Pulusu 399

Tangy-spicy Andhra fish curry-country river fish slow-simmered in tamarind, red chilli & fenugreek-laced gravy, best enjoyed Neer Dosa and steamed rice

Chettinad Prawn Curry 499

A flavourful and aromatic dish from the Chettinad region! This curry features succulent prawns cooked in a rich blend of spices, coconut, and curry leaves. Best enjoyed with neer dosa or steamed rice, true delight of South Indian cuisine!

Halli Style Mutton Saaru 519

A flavorful Village style mutton curry

Gowda Mutton Curry 519

A tribute to the farming community of Karnataka and Asia's largest goat market of Bannur district

Mutton Rogan Josh 499

Tender mutton slow-cooked in fragrant spices

We Have Got You...Sides

Breads

Tandoori Roti- Plain/Butter 79/89

Lacha Paratha 99

Roomali Roti 89

Triangle Wheat Parantha / Malabar Parotta 99

Tandoori Naan - Plain/ Butter / Garlic 79/ 89/109

Kulcha - Plain /Aloo pyaaz masala 99/109

Neer Dosa (3 pieces) 99

Biryani & Rice

Vegetable Biryani 379

Loaded with vegetables

Nawabi Biryani - Aloo / Egg / Chicken / Mutton 379/379/439/469

*Served with vegetable raita

Steamed Rice 199

Boiled Red Rice 219

Ghee Bhaat 249

Dal Khichadi 249

Curd Rice 249

Taka Tak Kothu parotta

Choose from Paneer/Egg/Chicken 249/229/269

Every person's first love!

Ros Omelette (NV) 229

Spicy kick! Goan Ross Omelette with rich aromatic gravy

Homestyle Chili Noodles 329

Will remind you of the warm streets of Chinatown

Add - Egg -49/ Chicken-119 / Prawn -169

Homestyle Chili Fried Rice 349

Spicy Schezwan sauce, aromatic rice, scallions

Add On: Egg 49| Chicken 119| Prawns 169

Accompaniments

Mixed Vegetable Raita 109

Green Salad 189

Firdausi Mithai...

Sweets from the heaven

Double Cream Caramel (NV) 329

Meetha tadka on good old Crème caramel!

Bombay Malai Khaja 329

My favourite Bohri dessert from 'Tawakkals'

Aunt Maria 's Apple Cake (NV) 349

Malai cream cake topped with cooked apple, a childhood obsession

Mango Tres Leches 449

Vanilla mango sponge, soaked in milk, topped with mango cream

Warm Sticky Toffee Pudding (NV) 379

Dates, Warm toffee sauce, Vanilla ice cream

Amrakhand Basket 379

Mango curd, seasonal fruits, lychee boba pearls

Filter Coffee Mousse 349

Cookie crumble and coffee cream

Halli Jamun (5 Pcs) ...with Ice Cream 329

An evergreen dessert in all the eateries, 5 pcs!

Nilgiri Chocolate Cake (NV) 449

Made with Local chocolate, Vanilla ice cream

Kulfi Falooda Sundae (Serves 4) 469

Trio of kulfi, honeycomb, loaded with toasted nuts

THE PALMS BENGALURU

MENU

Wit

Refreshing wheat beer boasts a pale, cloudy appearance with a long-lasting white head!! aromatic profile features notes of orange peel, coriander spice, hint of doughy malt, light, crisp taste and citrusy flavors, perfect for Bangalore's weather!!

The lively carbonation and smooth texture make it incredibly drinkable

ABV: 4.75% IBU: 8 SRM: 3.0

330ml@₹179 | 500ml@₹299

Tripel

This beer shines with a rich golden colour, topped with a fluffy white crown. Its aroma is complex, with spicy Belgian yeast esters, clove, and fruitiness. The flavour is crisp and dry with a balance of malt sweetness, fruitiness, and spice. The finish is long, spicy, and dry with a warming alcohol note

ABV: 7.5% IBU: 15 SRM: 5.5

330ml@₹209 | 500ml@₹359

NEIPA – New England IPA

NEIPA pours a hazy golden hue with a dense, creamy white head. Big, juicy aromas of tropical fruits like mango and passion fruit dominate, with a hint of floral notes. The flavour is soft, fruity, and juicy with a balanced bitterness and a smooth, pillowy mouthfeel. The finish is tropical, clean, and juicy with lingering fruit notes

ABV: 6.0% IBU: 25 SRM: 6.0

330ml@₹199 | 500ml@₹329



Helles Bier

This Helles Bier boasts a bright golden colour with a fluffy white head and high clarity. Its aroma is clean and subtle, with light malt sweetness and mild floral hop notes. The flavour is crisp and balanced, with soft bready malt and a touch of German hops. The finish is dry and refreshing, with a clean, snappy character

ABV: 5.0% IBU: 12 SRM: 2.5

330ml@₹179 | 500ml@₹299



Pink Guava

This Pink Guava beer boasts a vibrant, tropical twist with a hazy pink blush. Its aroma delivers a powerful punch of guava, refreshing and clean. The flavour is tart and juicy, balanced by mild sweetness, with a crisp, clean finish. The beer is tropical, dry, and fruity

ABV: 4.6% IBU: 7 SRM: 7.0

330ml@₹189 | 500ml@₹349



Service charges of 7.5% will be added against your billService charges of 7.5% will be added against your bill
GST applicable as per government norms. Inform our associates for any dietary allergies

Sampler 100ml Each @₹69

Sampler Set of 5@₹339

Soups

Desi Tamatar Soup **229**
Country style desi Tamatar soup

Moringa Leaves Soup **229**
Nourishing and flavourful Soup!! nutrient-rich blend of moringa stalks, tomatoes, ginger, and spices. Known as the "Miracle Tree,"

Drumstick Soup **229**
Flavourful blend of tender drumsticks, aromatic spices, and herbs. Rich in vitamins, minerals, and antioxidants

Spicy Pepper Rasam **229**
Soothing and aromatic soup made with freshly ground black pepper, spices, and herbs Known for its digestive benefits and immunity-boosting properties

Momo Thukpa (3 Pcs) **229/249**
Vegetarian/Chicken

Mutton Paya Soup (Gowda Style) **299**
Rich and flavourful!! traditional delicacy made with tender trotters cooked in a fragrant blend of spices and herbs

Salads

Classic Caesar –Vegetarian/Chicken **329/369**

Iceberg & romaine lettuce, bell pepper, broccoli, parmesan caper dressing, garlic croutons

Beet & Arugula –Vegan **349**
Mix lettuce, Valencia orange, cumin balsamic dressing, amaranth pops, walnuts

Hearty Sprouts Salad **349**
3 sprouts mix with onion, tomato, avocado, pomegranate, walnuts

Bar Snacks – Vegetarian

Chili Cheese toast **249**
It can never go wrong especially with our devil sauce

Mushroom on Irani Khari **249**
Story of Irani café from Bombay, flavoured with Madras curry powder!

Mixed Vegetable cutlet **269**
Crispy golden patties bursting with farm-fresh veggies and aromatic spices

Marine Drive Corn Bhel **259**
Our favourite bhutta and muri combined together

Chatpata Peanut–Cracker **299**
Ditch your regular peanut masala!! for a bomb version

Pani Puri **219**
Evergreen, call it golgappe or puchka!

Papdi Chaat **219**
Undoubtedly my favourite chaat from childhood

Boiled Peanut Sundal **249**
A staple across all MRP bars, boiled peanuts tempered with onion chili

Mixed Usli **259**
White channa,Black chickpeas, Black Eyed Beans, peanuts

Dry Green peas Vada **269**
Crunchy, spiced fritters of soaked dry green peas, minced onion & curry leaf-fried golden and served piping hot with tangy chutney

Onion Pakoda–South Indian Style **259**
Thin onion slices dipped in spiced chickpea batter, deep fried served with cool mint and cilantro chutney

Mangalore Gobi Fry **269**
Sautéed in zesty mixture of spices, garlic, coconut and curry leaves.

Chili- South Indian style Baby Corn/ Mushroom **279/299**
A vegetarian version of the classic chili fry

Pepper Fry–Baby corn /Paneer **279/349**

As close as it gets to the original recipe from Kerala, loaded with pepper

Mangalore Ghee Roast – Mushroom / Paneer **299/369**

Originated in the southern Indian state of Karnataka, where ghee (clarified butter) has been an integral part of cooking for centuries

Anglo Spinach Rissoles **329**
Thin crepes filled with hara masala & cheese, rolled and fried

Wild Mushroom Quiche | Pesto Arugula Salad **349**

Trio of mushroom cooked in rich creamy sauce, truffle oil drizzle, sunflower seeds, caperberry

Cajun Style Cheese Balls | House Ketchup **329**
Crumbed cheese balls with Cajun spice, spicy hot sauce

Jalapeño & Cottage Cheese Croquetas | Green Chilli Mayo **329**
Coated with breadcrumb fried to perfection!

Masala French Fries **299/319/329**
Classic Salted potatoes / Desi mirch masala / Peri Peri masala

Loaded fries **359**
Spicy fries with lots of melting cheese, bon appetite!

Malai Broccoli **349**
Not less than the non-vegetarian counterpart!

Tandoori Aloo **369**
Stuffed with vegetables, crispy papad and cheese

Smoky Tandoori Paneer Tikka **419**
Loads of butter with smoky masala marination

Chutney Paneer Tikka **419**
Our house special, an ode to evergreen ‘chutneys’ of India

Cheesy Cottage Cheese Tikka **429**
Can you name a better combo than tandoor and cheese?

The Palms Signature Chicken Wings

Garlic Crusted **419**
Fried chicken wingette tossed in crispy fried garlic, Honey mustard dip

Black pepper & Parmesan **419**
Fried chicken wingette tossed in black pepper & parmesan, balsamic glaze, Honey mustard Dip

Baked Cilantro **419**
Baked wingette mixed in spicy coriander & onion mix, Garlic mayonnaise

Hot & Spicy BBQ **419**
Fried chicken wings tossed in homemade BBQ sauce, Lemon Garlic Aioli

Bar Snacks – Non–Vegetarian

Hot Paprika Grilled Chicken | Lemon Garlic Aioli **419**

Succulent chicken chunks, Spanish paprika marinade

Fish & Chips | Mushy Peas| Tartare Sauce **429**

Brit style batter coated Vietnamese sea bass, salted fries, malt vinegar

Keema Puff **299**
Chicken mince masala, melted cheese on khari

Chicken Cutlet **329**

My favourite from new market of Calcutta

Club Crumb Chicken **349**

Supremely hot ‘Bhut Jholokia’ masala from North East

Chicken Varuval Fry **369**

Tender chicken cooked with sliced coconut, baby onions and aromatic spices

Chicken Pepper Fry– Nati Style **369**

Tender chicken wok-seared with crushed black pepper and curry leaves, a spicy and aromatic

Andhra Chilli Chicken **369**

Fiery Andhra-style chicken flash-fried, with green chillies, curry leaves

Kakinada Chicken **369**

Fiery coastal chicken simmered in a rich, roasted masala, a traditional Andhra delight

Bangalore Chicken Kebab **349**

All-time favourite of Bangalorean’s

Chicken Sukka–Mangalore style **369**

Mangalore’s star dish: chicken slow-roasted, Mangalorean fiery masala and roasted coconut

Curry Leaf Powder Chicken Fry **369**

Tender chicken pieces fried to crispy perfection, coated in fragrant curry leaf powder with aromatic spices and a hint of pepper

Guntur Chili Chicken **369**

A Guntur specialty! Tender Spicy chicken stir-fry made with, Guntur chillies and blend of spices

Green Coriander leaf Fish Tawa Fry– Anjal/Pomfret **489/529**

Fresh and flavourful! Fish marinated in vibrant green coriander and spice blend, pan-seared to perfection on the tawa. A delightful and aromatic dish!

Meen Pollichathu (Karimeen / Pomfret) **499/ 529**

A Kerala classic! traditional dish, fish marinated in spices and coconut, then wrapped in banana leaves and tawa fried to perfection. A flavourful and aromatic delight!

Prawns Kizhi **529**

Kerala special: juicy prawns & spices tucked in a banana-leaf parcel, gently tawa fried for smoky aroma-unwrap & enjoy the coastal surprise

Amritsari Fish Finger **429**

Batter fried, served with local fryyums

Anjal (Sear Fish)/ Pomfret **539/589**

Masala Fry / Tawa Fry

Koliwada Prawn Fry **529**

Found this in the lost lanes of Sion village of Maharashtra

Butter Garlic Prawns **529**

Succulent prawns smothered in a rich butter garlic creamy sauce

Bohri Keema Samosa **399**
Mutton mince, a must try during Ramazan!

Mutton Pepper Dry–Nati Style Boneless – 549 With Bone –499

Country mutton chunks seared in a black-pepper masala and curry leaves

Military Hotel Mutton Kheema Gojju dry with Hitkida Avarekalu **499**

A flavourful legacy! minced mutton and Hyacinth Beans cooked in rich flavourful spicy sauce, influenced by the iconic *Military Hotels of Karnataka*

Mutton Kheema Balls Dry (4pcs) **499**

Savor the flavour! Our Mandya-style, tender minced mutton dumplings, expertly spiced and cooked to perfection

Coorgi Pork Fry (P) **479**
National dish of Coorg, from the “Kodava” community!

Mangalore Ghee Roast – Egg / Chicken / Prawn **299/409/529**

Originated in the southern Indian state of Karnataka, where ghee (clarified butter) has been an integral part of cooking for centuries

Signature Grilled Chicken (Half/full) **369/599**

Served with garlic cream

Steamed Egg – Pepper Fry **289**

Steamed eggs tossed in a spicy pepper masala

Steamed Egg – Chettinad Fry **289**

Steamed eggs tossed in a rich Chettinad masala

Boiled Egg – Masala Fry **289**

Boiled eggs tossed in a flavourful masala blend, with a perfect balance of spices and herbs

Hariyali Murgh Kebab **419**

Nomadic recipe from North western Frontier region of India

Dilli 6 Chicken Tikka **419**

Club favourite from lanes of Matia Mahal in Old Delhi

Kali Mirch Chicken Tikka **419**

Malai marination, coated with lots of black pepper

Qureshi Chicken Seekh Kebab **429**

You cannot miss the beloved ‘seekh’ when you come to Kebabmandi

Coastal Fish Tikka **449**

From the Koli villages of the Gomantak Coast

Azad Bhai's Mutton Seekh **489**

Reminds me of the brave train Robbery during Freedom struggles

Tandoori Jheenga **529**

Succulent prawns marinated in spices and yogurt, grilled to perfection in a tandoor

Pasta

American Style Mac & Cheese **459**
America’s childhood favourite, three cheese, parmesan crust

Choose Pasta Styles: Fettuccini/ Penne/ Spaghetti

Garlic Herbs and Wine **419**

Tomato cream **419**

Arrabbiata **429**

Creamy Alfredo **429**

Truffle cheese **429**

Pesto cream **429**

Add On's:

Exotic Garlic Vegetables & Olives **79**

Thyme Scented Chicken **119**

Paprika Prawns **169**

Bacon **169**
(all pasta is served with sides of focaccia bread, for customization ask your server, our pastas are made with best produced olive oil)

Western Main Course

Chimichurri Cottage Cheese | Polenta Mash (V) **469**

Argentinian style herb marinated cottage cheese, wilted spinach, olive infused corn meal mash

Thyme Scented Baked Fish | Lemon Capers Emulsion (NV) **529**

Basa fillet marinated with olive oil, cherry tomato, caper cream emulsion

Louisiana BBQ Chicken | Tomato BBQ Sauce (NV) **549**

Homemade BBQ spiced chicken leg, corn on the cob, roasted potato

Gourmet “The Palms “Pizzas

Margherita **489**
Tomatoes, sea salt, mozzarella, fresh basil, extra virgin olive oil

Farmer Zone **579**
Garden fresh exotic vegetables, olives, jalapeños, mozzarella

Florentine **579**
Spinach, garlic, sweet corn, olives

Tartufo **599**
Mozzarella, peppered goat cheese, wild mushrooms, white truffle oil

Golden crown **579**
Sweet corn, onion, red paprika slice, pesto drizzle

Bohemia **599**

Green chili marinated paneer, onion, fresh coriander

Pollo(NV) **599**

Tomato sauce, burrata, thyme scented chicken, basil, garlic

Diavola (NV) **599**

Red paprika, garlic chicken, red pepper oil

Grandma The Butcher (NV) **649**
Extra sweet tomato sauce with lamb meat balls, mozzarella, garlic, peppers

All Star Pork Pepperoni (NV)(P) **649**
Sliced pepperoni, oregano, jalapenos

Curries And Gravies

From ‘Rasoī’s Around the Country!

VEGETARIAN

Tomato Gojju **329**

Tangy and flavourful! traditional South Indian condiment made with fresh tomatoes, spices, and a hint of tamarind. A perfect accompaniment to rice, or Neer dosa!

Poondu Kozhambu **329**

A flavourful and aromatic delight! traditional Tamil dish featuring garlic as the main ingredient, cooked in a spicy and tangy gravy A perfect accompaniment to rice

Masoppu Saaru **329**

A flavourful and nutritious gravy made with toor dal and a mix of greens, palak, dill leaves, amaranthus, and methi leaves, cooked with spices and mashed to perfection. A traditional delight that's both healthy and delicious!

Hitikida Avarekalu Saaru **379**

A traditional Karnataka specialty! This flavourful gravy is made with hyacinth beans, locally sourced spices, perfect with Neer dosa or Rice. A popular dish from the Mysore region

Yellow Dal Tadka **279**

I can eat it in every meal, till the last supper!!

Jyoti's Bhindi Masala **329**

Tribute to the most popular vegetarian restaurant of Tardeo, Mumbai!

Dal Maharani **359**

Still not clear if it was Moti Mahal or someone else

Palak – Aloo / Makai / Paneer **359 / 369 / 379**

My favourite from North Indian vegetarian weddings

Mushroom Matar Malai **379**

Rich and creamy gravy, loaded with mushrooms

Rajasthani Subz Panchmel **379**

Popular choice, 5 types of seasonal vegetables

Miloni Subzi **379**

Assorted vegetables cooked with Chef’s special yellow gravy

Kadhai Paneer **399**

Loaded with 25g of protein, for the muscle builders

Paneer tikka Lababdar **419**

Smoky tikka cooked in rich tomato butter gravy

Paneer butter masala **419**

Don't forget to order naan on side!