



# MENU



The Loft at The Avatar Hotel is a place where Mangalore comes to indulge.

To indulge in the food from our kitchen prepared by our talented team of chefs working with good ingredients, both in terms of source and nutrition. Food that you know, but presented with oomph and served with warmth.

To indulge in the bar with our carefully curated menu of The Loft Signature cocktails, modern classic cocktails and fine top shelf spirits. Let the team behind the bar open your mind to a whole new world.

To indulge in our hub, where the music and ambience is always abuzz with the best DJs, electrifying bands and our own custom playlist.

The Loft brings our three promises together for a unique sensory experience so our guests have a good time, every time.

Follow the story and stay updated on our Instagram handle  
[@theloftatavatar](#)



## SALADS

Ranchero Chicken ● 275  
*BBQ chicken tossed with lettuce, onion, tomato & ranch dressing*

Chicken Caesar ● 275  
*Crispy lettuce, chicken, croutons, caesar dressing & parmesan cheese*



Caesar ● 250  
*Crispy lettuce, croutons, caesar dressing & parmesan cheese*

Farmer's Harvest ● 200  
*Mix greens, cucumber, cherry tomato & watermelon in lemon vinaigrette*

## SOUPS

Lahsuni Prawns Jhol ● 300  
*Creamy prawns soup infused with garlic, green chili, coriander & coconut milk*

Creamy Tuscan Chicken Broth ● 250  
*Rich creamy chicken broth enriched with tomatoes, pasta & herbs*

Chicken Manchow ● 250  
*Classic Indo-Sino thick soup with chicken, egg & Asian seasoning*

Doodhiya Mushroom Jhol ● 225  
*Rich velvety mushroom soup infused with garlic, spices, herbs & cream*

Roasted Plum Tomato Bisque ● 225  
*Creamed roasted plum tomato soup infused with garlic & sweet basil*

Vegetable Manchow ● 200  
*Classic Indo-Sino thick soup with vegetables & Asian seasoning*







## INDIAN

### Appetizers

#### Non-Vegetarian Tasting Platter ● 999

Assortment of Pinjora mutton seekh, peeli mirch fish tikka, Afghani chicken drumettes & kadipatta-kalimirch chicken kebab - 12 pcs

#### Pinjora Mutton Seekh Kebab ● 575

Charred skewered minced mutton infused with red chili, ginger, cream cheese & aromatic spices

#### Tava Kasundi Prawns ● 575

Griddle fried prawns infused with a blend of mustard, green mango & spices

#### Peeli Mirch Fish Tikka ● 450

Clay oven charred fish chunks, steeped in a blend of yoghurt, yellow chili, raw mango & spices

#### Rajwadi Chicken Chaap ● 375

Clay oven charred chicken thighs steeped in a blend of yoghurt, brown onion, cashew, spices & herbs

#### Kadipatta-Kalimirch Chicken Kebab ● 350

Charred chicken morsels steeped in a blend of yoghurt, curry leaves, black pepper & spices

#### Afghani Chicken Drumettes ● 350

Charred chicken wings steeped in a blend of yoghurt, cream cheese, cashew, green chili & herbs

#### Vegetarian Tasting Platter ● 799

Assortment of baklouti paneer passanda kebab, soya chaap, shahi vegetable seekh & nutty dahi kebab - 12 pcs

#### Kairi Pudina Paneer Tikka ● 350

Charred cottage cheese morsels steeped in a blend of yoghurt, raw mango, green chili & mint

#### Baklouti Paneer Passanda Kebab ● 350

Charred stuffed cottage cheese morsels steeped in a blend of red chili, garlic, red pepper & spices

#### Tandoori Soya Chaap ● 350

Clay oven charred soya morsels infused with yoghurt, garlic, chili & herbs

#### Tandoori Kaju Malai Broccoli ● 300

Charred broccoli florets smeared with yoghurt, cashew, cream cheese, spices & herbs

#### Mushroom Duplex Kebab ● 300

Breaded stuffed mushroom infused with blend of yoghurt & tandoori spices

#### Shahi Vegetable Seekh Kebab ● 300

Soft skewered minced vegetables enriched with cashew, aromatic spices & herbs

#### Nutty Dahi Kebab ● 275

Deep fried melting galettes of hung yoghurt & peanuts infused with green chili, ginger & coriander



## Mains

Karahi Dum Prawns ● 600  
*Prawns cooked with blend of garlic, ginger, chili, tomato & spices*

Mutton Roganjosh ● 600  
*Fiery hot curry of mutton with Kashmiri chili, yoghurt & spices*

Afghani Mutton Qorma ● 600  
*Sumptuous slow cooked mutton curry with onion, nuts, garlic, whole spices & herbs*

Dhaba Style Mutton Curry ● 600  
*Highway style mutton curry cooked in a blend of onion, tomato, spices & herbs*

Old Delhi Style Butter Chicken ● 425  
*Charred chicken morsels drenched in a blend of cream, spice powder & hot molten butter*

Chicken Kalimirch Qorma ● 400  
*Succulent chicken cooked in a blend of onion, cashew, yoghurt & crushed black pepper*

Chicken Makhanwalla ● 400  
*Charred chicken morsels simmered in rich tomato-cashew curry, enriched with butter*

Adrakhi Saag Chicken ● 400  
*Delectable Punjabi style chicken in a ginger infused spinach curry*

Paneer Phillora ● 400  
*Cottage cheese cooked in a rich onion, tomato & cashew curry with roasted crushed spices*

Paneer Sunehri ● 400  
*Cottage cheese cooked in a golden curry of onion, cashew, yellow chili, enriched with cream & butter*

Hara Bhara Paneer ● 400  
*Cottage cheese cooked in a blend of onion, spinach, garlic, green chili, cream & spices*

Soya Chaap Kalimirch ● 400  
*Succulent soya morsels smothered in a blend of onion, nuts, crushed black pepper & spices*

Mushroom Mirch Qorma ● 300  
*Button mushroom, peppers cooked in blend of onion, nuts, yoghurt & spices*

Malai Subz Do Pyaza ● 275  
*Delectable mixed vegetables cooked in a blend of onion, tomato, cream, spices & herbs*

Dal Makhni ● 275  
*Slow cooked black lentil, kidney beans, garlic & tomato finished with cream, butter & herbs*

Peeli Dal Tadka ● 200  
*Yellow lentil tempered with cumin seeds, garlic & spices*



## Biryani, Pulav & Rice

### Classic Dumpukht Biryani

A one pot delicious blend of long grain basmati rice cooked with meat or vegetables, finished on dum in a handi

Mutton ●	575
Chicken ●	425
Vegetable ●	325

### Mutton Keema Pulav ● 550

One pot blend of minced mutton, basmati rice with onion, spices & herbs

### Masala Prawns Pulav ● 550

Delectable blend of prawns, basmati rice with spices & herbs

### Chicken Qorma Pulav ● 350

Delectable blend of charred smoked chicken, basmati rice cooked with qorma spices & herbs

### Mix Vegetable Qorma Pulav ● 250

Delicious blend of mix vegetable, basmati rice with qorma, spices & herbs

### Dal Khichdi ● 200

Staple combination of rice with yellow lentil tempered with cumin seeds

### Jeera Pulav ● 125

Basmati rice tempered with cumin seeds

### Curd Rice ● 125

Soft white rice smothered with yoghurt & tempered with mustard seeds, curry leaves & chili

### Plain Steam Rice ● 100

## Indian Breads

### Cheese-Garlic Naan ● 125

### Naan ●

#### Plain / Butter / Garlic butter 50

### Laccha paratha ●

#### Plain / Mint / Kasuri methi / Garlic 50

### Roti ●

#### Plain / Butter 50

### Chapatti - 2 pieces ●

#### Plain / Butter 50

## COMBO MEAL FOR ONE

Choice of curry & butter naan

### Mutton ● 550

### Chicken ● 375

### Paneer ● 375

### Dal ● 225







## LOCAL SPECIALITIES

### Ghee Roast

Traditional Tuluva dish with ground byadagi chilies, whole spices, tamarind, slow-cooked in pure ghee

Prawns	575
Squid	400
Chicken	350
Paneer	350
Soya chaap	350
Mushroom	300

### Kudla Da Sukka

Traditional Mangalorean preparation with blend of slow roasted spices & fresh coconut

Prawns	575
Chicken	350
Mushroom	300

### Pepper Roast

Spicy dish with onion, curry leaves, ginger, freshly grounded black pepper, & fennel seeds

Prawns	575
Squid	400
Chicken	350
Soya Chaap	350
Mushroom	300

### Kori Rotti

Chicken cooked in curry of onion, roasted coconut, spices & tamarind, served with rice rotti

425

### Kori Ghassi

Chicken cooked in blend of onion, roasted coconut, spices & tamarind

400

### Mix Vegetable Ghassi

Mix vegetable cooked in blend of onion, roasted coconut, spices & tamarind

275

### Pulimunchi

A hot n sour fiery curry prepared with red chilies, spices & tamarind

Prawns	600
Fish	475
Chicken	400
Mushroom	300

### Boiled rice

Locally grown short brown rice, a staple for curries

100

### Neer Dosa -2 Pcs

A Tuluva speciality of thin dosa prepared with rice, fresh coconut & water

50

### Catch of the day

### Tava Fried Masala Fish

Griddle fried fish steeped in blend of red chili, spices & tamarind

APC

### Rava Fried Masala Fish

Deep fried semolina encrusted fish marinated with blend of red chilies, spices & tamarind

APC





## CONTINENTAL

### Appetizers

Tuscan Creamy Garlic Prawns ● 575  
*Pan fried prawns smothered with creamy garlic & sun-dried tomato sauce*

Cajun Prawns Brochettes ● 575  
*Griddle charred prawns skewers smothered with cajun spice butter*

Fish Goujons n Chips ● 475  
*Breaded deep fried fish morsels, French fries & mayo sauce*

Crumb Fried Calamari n Chips ● 425  
*Crumb encrusted deep fried squid rings , French fries & mayo sauce*

Chimichurri Chicken Brochettes ● 350  
*Pan fried chicken skewers basted with blend of herbs, garlic, chili, olive oil & vinegar*

Breaded Piri Piri Chicken Lolipop ● 350  
*Panko encrusted fried chicken drumettes smothered with piri piri spice*

BBQ Corn Ribs ● 275  
*Sweet corn ribs tossed with tangy BBQ sauce*

French fries -Classic / Piri Piri ● 275  
*Served with mayonnaise dipping sauce*

### Main Course

Pan Seared Fish Fillet ● 525  
*Roasted potato, buttered vegetables & lemon-butter sauce*

Grilled Chicken Escalope ● 450  
*Roasted potato , buttered vegetables & creamy mushroom sauce*

Choice of Pasta- Spaghetti / Penne / Fuselli  
Alfredo  
*Creamy sauce with parmesan cheese*

Chicken ● 375  
Vegetable ● 325

Napolitana  
*Rich plum tomato sauce with garlic & sweet basil*  
Chicken ● 375  
Vegetable ● 325

Basil Pesto  
*Green sauce prepared with garlic, walnuts, sweet basil & parmesan cheese*  
Chicken ● 375  
Vegetable ● 325

Spaghetti Aglio Olio Pepperoncino  
*Spaghetti tossed with garlic, olive oil & hot chili flakes*  
Chicken ● 375  
Vegetable ● 325

## ASIAN SPECIALITIES

### Appetizers

#### Vietnamese Chilli-Tamarind Prawns ● 575

Wok stir fried prawns tossed with red chili-tamarind sauce

#### Crispy Korean BBQ Chicken Drumettes ● 350

Wok tossed fried chicken wings glazed with Korean BBQ sauce

#### Chilli - Sesame Chicken ● 350

Crispy fried chicken tossed with white sesame seeds, crushed red chilies & seasoning

#### Chicken Satay ● 350

Pan seared Asian spiced chicken morsels on skewers

#### Crispy Chicken Winglets 350

Sweet n Spicy ●  
Fried chicken winglets tossed with honey-chili sauce

#### Asian Paneer Skewers ● 350

Griddle charred cottage cheese skewers spiced with lemongrass, galangal, lime, garlic & chili

#### Sichuan Salt n Pepper Vegetables ● 275

Wok tossed fried vegetables tossed with onion, garlic, hot pepper & scallions

#### Crispy Konjee Sweet Corn ● 275

Crispy fried sweet corn kernel with onion, chili & seasoning

#### Honey-Chilli Potato ● 275

Stir fried crispy potato tossed with honey & red chili sauce

### Main Course

#### Thai Red or Green Curry

Thai staple curry prepared with spice-herbs paste & coconut milk, served with jasmine rice

#### Prawn ● 775

#### Chicken ● 525

#### Vegetable ● 425

#### Nasi Goreng

Indonesian staple meal of fried rice

#### Chicken ● 525

#### Paneer ● 525

#### Asian Curry Noodle Bowl

A one bowl combo meal of noodles, flavourful Asian spiced coconut curry with choice of toppings

#### Prawn ● 675

#### Chicken ● 475

#### Vegetable ● 375



Miso Chicken ●	525
<i>Grilled chicken thighs, glazed with miso sauce, served with jasmine rice</i>	
Stir Fry Sichuan Prawns ●	600
<i>Wok tossed prawns with bold flavours of garlic, red chili &amp; sichuan peppers</i>	
Stir Fry Chicken Chilli- Oyster Sauce ●	400
<i>Wok fry chicken tossed with red chili &amp; oyster sauce</i>	
Asian Treasure Vegetables ●	300
<i>Stir fry melange of mix vegetables with soy-ginger sauce</i>	
Stir Fried Rice	
Seafood ●	350
Chicken ●	300
Burnt garlic ●	225
Vegetable ●	225
Stir Fried Noodles	
Seafood ●	350
Chicken ●	300
Vegetable ●	225
Steamed Jasmine Rice ●	225









## PIZZERIA

### Brick Oven Sourdough Pizzas

Neapolitan style pizzas prepared with 24hrs fermented dough.

Choose between medium or large size.

**Pescatore Piccante** ● 700 / 800  
*Buttered mix seafood, peppers, tomato sauce, mozzarella cheese & hot chili flakes*

**Mutton Keema Pepper Fry** ● 700 / 800  
*Tava fry mutton mince, onion, crushed black pepper, tomato sauce & mozzarella cheese*

**Fully Loaded Chicken** ● 600 / 700  
*Chicken sausages, salami, pepperoni, BBQ chicken, tomato sauce & mozzarella cheese*

**Korean BBQ Chicken** ● 550 / 650  
*Succulent chicken morsels, BBQ sauce & mozzarella sauce*

**Thai Green Curry Chicken** ● 550 / 650  
*Unique combination of chicken, green curry sauce & mozzarella cheese*

**Chicken Pepperoni** ● 550 / 650  
*Chicken pepperoni, onion & mozzarella cheese*

**Caramelized Mushroom & Balsamic Onion** ● 475 / 575  
*Skillet charred button mushroom, balsamic onion, tomato sauce & mozzarella cheese*

**Farmer's Feast** ● 450 / 550  
*Charred vegetables, jalapeño peppers, olives, tomato sauce & mozzarella cheese*

**Pesto Caprese** ● 450 / 550  
*Basil pesto, fresh tomato & mozzarella cheese*

**Thai Green Curry Vegetables** ● 450 / 550  
*Unique combination of vegetables, green curry sauce & mozzarella cheese*

**Aglio Olio e Peperoncino** ● 425 / 525  
*Confit garlic, hot pepper, olive oil & mozzarella cheese*

**Margherita** ● 400 / 500  
*Tomato sauce, mozzarella cheese & fresh basil*

### Brick Oven Sourdough Breads

Pizzeria style bread with caramelised onion crust

**Jalapeño, Olives & Cheese Bread** ● 300  
*Baked bread enriched with jalapeño, olives & mozzarella cheese*

**Pesto, Cheese Bread** ● 275  
*Freshly baked bread topped with basil pesto & mozzarella cheese*

**Garlic Cheese Bread** ● 250  
*Perfectly baked garlic bread topped with mozzarella cheese*

**Classic Garlic Bread** ● 225  
*Baked bread infused with garlic butter*

## SANDWICHES

**Blackened Chicken Hoagie** ● 325  
*Jumbo butter croissant filled with charred grilled chicken spiced with creole seasoning*

**Tandoori Chicken Spuckie** ● 325  
*Grilled focaccia bread filled with tandoori masala spiced chicken morsels & cheese*

**The Loft Non-Veg Stack** ● 325  
*Triple decker sandwich with chicken sausages, salami, egg & vegetables*

**Mushroom Bocadillo** ● 325  
*Butter croissant filled with creamy button mushroom enriched with cheese*

**The Loft Veg Stack** ● 275  
*Triple decker sandwich with pesto roast veggies, cheese, tomato & cucumber*

**Veggieccia** ● 275  
*Grilled focaccia bread filled with charred roasted pesto vegetables & cheese*



## QUESADILLAS

Mexican delicacy of griddle fried flour tortilla wraps with choice of fillings & melted cheese. Served with salsa fresca

Chilli- Garlic Prawns ● 600

Spiced Lamb mince ● 600

BBQ Chicken ● 375

Charred Peppered Mushroom ● 325



## BAR NIBBLES

Savour your drinks with tongue- tingling munchies

**Choice of any 02 | 04** ● 150/250

Masala Peanuts | Roasted salted peanuts | Chana Jor Garam | Aloo Bhujia | Bhujia Sev | Masala Kabuli Chana | Chana Dal | Moong Dal



## DESSERTS

### Molten Chocolate Bliss ● 225

*Delicious baked chocolate confection loaded with nuts & ganache, serve with vanilla ice cream*

### Dulce De Leche Cheesecake ● 225

*Baked rich cream cheesecake rippled with caramelised condensed milk*

### Tiramisu ● 225

*Utterly delicious treat of espresso soaked biscuits, cream cheese mousse & cacao*

### Pineapple-Coconut Parfait Tart ● 200

*Rich delicacy of whipped cream cheese, pineapple pulp & coconut extract filled in sweet pastry shell*

### Rasmalai ● 150

*Poached milk solids dumplings drenched in sweetened milk*

### Gulab Jamun ● 150

*Deep fried milk solids dumplings soaked in sugar syrup*

### Malai Rasbhari ● 150

*Poached milk curd dumplings filled with thick cream*

### Choice of Ice Creams ●

Vanilla 125

Strawberry 125

Chocolate 125

Butterscotch 125



5% GST applicable | Please specify food allergies | All meats are halal | Jain friendly options available | All prices are in INR