

• ALL DAY DINER •

• CHIVES •



Opening Hours:
All Day Diner: 11am to 11pm
Chives / Favo

Kibo: 12- 3pm & 7-10:30pm

ALL DAY DINER
CHIVES



SOUP

MUSHROOM SOUP 

Mushroom soup with a garnish of chopped mushroom and parsley

₹275

PUMPKIN SOUP 

Pumpkin soup with croutons and coriander

₹250

SALADS

SUMMER VALENTINE 

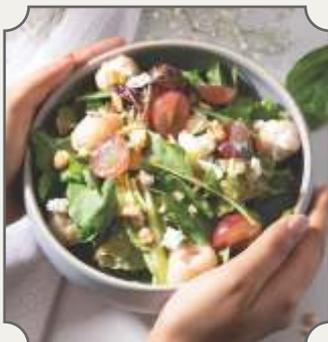
Mixed salad leaves, fruits, walnuts, lychee stuffed with feta drizzled with a spicy lemon dressing

₹450

MEDITERRANEAN BURRATA 

Creamy burrata cheese, olives, cherry tomatoes and toasted pumpkin seeds with pesto dressing

₹540



MOROCCAN SURPRISE 

A fulfilling salad with oven roasted aubergine (brinjal) with quinoa, lettuce tossed in tahina, taboulleh and garlic aioli

₹395

SMALL PLATES

PULLED PORK FRIES/
PERI PERI FRIES

Crispy fries topped with pulled pork, jalapenos, chopped onions and cilantro or crispy fries with peri peri seasoning and served with a garlic aioli

₹395/295

MEZZE PLATTER 

Mediterranean inspired platter of marinated olives, tabouleh, salad and 3 dips served with pita bread

₹495

ARANCINI BALLS

WITH SPICY ROSSA SAUCE 

Crispy fried Italian rice and cheese balls on a base spicy rossa cream sauce

₹450

WOODFIRE CHEESE GARLIC BREAD 

Freshly baked garlic bread with melted cheese

₹350

MALAI SMOKED BROCCOLI 

Broccoli marinated with cream cheese and cooked in clay oven

₹295

STIR-FRY CHILLI
PANEER/CHICKEN/
LAMB/PRAWN

Indo-Chinese chilli with your choice of paneer/chicken/lamb/prawn

₹375/375/595/495

SMOKED TIKKA AND
KAMIRI NAAN
(PANEER/CHICKEN)

Spicy smoked tikka served with kamiri naan, mint chutney and tandoori onions

₹395/395

GHEE PODI
PANEER/CHICKEN

Batter fried panner tossed with a spicy garlic podi, ghee and curry leaves or crispy fried chicken tossed with a spicy garlic podi, ghee and curry leaves

₹395/395



FIRECRACKER PRAWNS

Batter fried prawns tossed in a piquant sauce

₹550

ALL DAY DINER
CHIVES

**CRISPY FRIED CHETTINAD
CALAMARI RINGS**

Crispy batter fried calamari in a spicy chettinad masala and sprinkled with peri peri seasoning
₹475



TAWA PRAWN/FISH

Delicately marinated prawn/fish cooked to perfection on a tawa
₹525/495

**WAFFLE, CRISPY FRIED
CHICKEN & MAPLE SYRUP**

Waffle, crispy fried chicken, fried eggs, chilli oil and maple syrup served with a house salad and garlic aioli
₹475



**EGGS BENNY
GHEE ROAST CHICKEN /
GARLIC CHILLI BUTTER MUSHROOM**

Poached eggs topped with hollandaise sauce on a base of spicy ghee roasted chicken or mushrooms sauteed in a chilli garlic butter
₹450/425

HOUSE BUFFALO WINGS

Oven smoked chicken wings cooked in a spicy house buffalo sauce
₹425

FETA ARUGULA TOASTIES

Toasted bread topped with mushroom & cherry tomato, arugula, balsamic reduction and feta crumble
₹375

**BURGERS
&
SANDWICHES**

SERVED WITH HOUSE SALAD, FRIES & DIP

PESTO & BOCCONCINI S/W

Fresh pesto, bocconcini, sundried tomatoes and olive in a ciabatta bread
₹450



PANEER TIKKA & GRILLED PEPPERS

Spicy creamy paneer tikka placed between freshly baked focaccia on a bed of lettuce and sauteed onions and mixed bell peppers
₹475

STACK'D VEG BURGER

Soft brioche bun with a vegetable patty, spicy paneer and crispy onion rings
₹450

PESTO CHICKEN MELT S/W

Pesto chicken placed between freshly baked focaccia with olives, sundried tomato and feta cheese
₹495



**FIRECRACKER PRAWN
CROISSANT S/W**

Butter flaky croissant with a filling of crispy fried spicy prawns dunked in a piquant sauce
₹495

**FIERY NASHVILLE FRIED
CHICKEN & SLAW BURGER**

Crispy fried chicken dipped in Nashville hot sauce and dusted with smoked paprika served on a brioche bun with skinny slaw
₹495

**PULLED PORK BURGERS
WITH AU JUS DIPPING**

Pulled pork in au jus dipping served between a brioche bun served with fries and house salad
₹495

**SMASHED LAMB
CHEESE BURGER WITH
TRUFFLE OIL**

Smashed lamb patty, aragula, gherkins, parmesan and truffle oil served in a soft brioche bun
₹650

ALL DAY DINER
CHIVES

PASTA

TORTELLINI FETA
BROCCOLI IN PESTO
CREAM

Green tortellini cooked in a pesto cream sauce with feta cheese and broccoli

₹425

SAN MARZANO ARABBIATA

Penne/spaghetti cooked in a chunky in-house San Marzano tomato sauce with olives and sprinkled with parmesan

₹425

PENNE ALFREDO
TRUFALINA

Penne pasta cooked in Alfredo cream sauce and drizzled with truffle oil

₹475



FETTUCINI SPICY
LAMB RAGOUT

Fettucini cooked in a spicy lamb ragout

₹595

SPAGHETTI MEAT BALLS

Pasta served with Chicken meatballs in a traditional Italian sauce

₹495

SPICY CHICKEN RAVIOLI IN A
ROSSA SAUCE

Ravioli stuffed with herb chicken and cooked in a rossa parmesan sauce

₹495

ADD ON : CHICKEN ₹95

PIZZA WOOD FIRED

MARGHERITA

The Italian classic favourite pizza with fresh tomato sauce, mozzarella cheese and Italian basil

₹625

S(E)OUL

Wood fired pizza with gochujang chicken

₹695

NEW YORK TRUFFLE
& MUSHROOM

Wood fired pizza with our house made white sauce, mozzarella, butter garlic grilled mushrooms and truffle oil

₹750



SMOKED

PANEER/CHICKEN TIKKA

Wood fired pizza with an Indian twist of paneer/ chicken tikka and pickled red onions

₹ 695/750

BURRATA PESTO

Wood fired pizza with creamy burrata cheese, pesto, cherry tomatoes, aragula and olives

₹825



GREEN GARDEN

Wood fired pizza with zucchini, broccoli, spinach and green pepper

₹650

DIOVOLA

Wood fired pizza with pork pepperoni and jalepenos

₹750

GOAN AFFAIR

Wood fired pizza with spicy Goan pork sausage, fresh mozzarella and confit peppers

₹750

SMOKED CHICKEN
AND CAPERS

Wood fired pizza with smoked chicken, grilled onions, olives, peppers & capers

₹750

ALL DAY DINER
CHIVES

LARGE PLATES

PANEER GHEE ROAST BOWL
WITH HERB RICE AND
CREAMY COCONUT MILK

Spicy ghee roast paneer, Indian
kuchumber salad served with herb
rice and creamy coconut milk
₹450

SPICY MEXICAN
BURRITO BOWL

Spicy mexican burrito bowl with
mexican rice, guacamole, salsa,
sour cream, nacho crisp and
choice of paneer/chicken
₹495/525

LAMB SHANKS IN WINE
SAUCE

Lamb shanks in wine jus sauce
with creamy mashed potato
₹895

PORK RIBS & PARM MASH

Slow cooked pork ribs with
garlic parmesan mash and
house salad
₹700



PICCANTA PAPRIKA FISH WITH
CAPER LIME CREAM SAUCE

Piccanta paprika fish with caper lime
cream sauce
₹700

CHICKEN STEAK
IN SMOKY BBQ HONEY SAUCE
BBQ honey chicken steak with parmesan
mash and house salad
₹495

PESTO FISH
Pan grilled fish with a pesto cream
sauce, creamy mash & tossed vegetables
₹650

DAAB CHINGRI
Bengali Prawn curry served in a green
coconut shell along with kuchumber
salad and steamed rice
₹625



INDIAN BREAD

ROTI ₹125

MALABAR /GHEE PAROTTA
₹150

PLAIN/GARLIC/CHILLI NAAN
₹125/145/155

KAMIRI NAAN
₹155

• RICE •

CURD RICE ₹225

PLAIN RICE ₹195

JEERA RICE ₹225

GHEE RICE ₹250

GRAVY

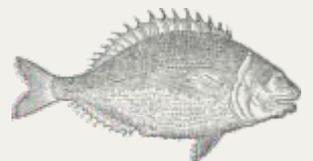
MAKHANI

PANEER/CHICKEN

A rich buttery gravy with
authentic flavours of Punjab
₹450/450

ALLEPEY MANGO CURRY
VEG/PRAWN/FISH

A tradional raw mango flavoured
curry from God's own country
₹350/550/495



CHETTINAD
MUSHROOM/CHICKEN

A hot spicy flavoured curry
from Tamil Nadu
₹350/375

• BIRYANI •

Basmati rice cooked with
Indian herbs and spices

VEG ₹350

MUTTON ₹495

PRAWN ₹495

CHICKEN ₹395

DESSERTS

PANDAN TRES LECHES [^] ₹350

A light sponge soaked in three kinds of milk and infused with pandan

GHANA BAKED CHOCOLATE [^] ₹395

Underbaked dark decadent rich chocolate souffle



TIRAMISU [^] ₹425

Classic Italian dessert of Savoiardi fingers soaked in espresso layered with mascaperone chesse and sprinkled with cocoa

STICKY TOFFEE PUDDING ₹395

Traditional sticky toffee pudding served with a house caramel sauce and vanilla ice cream

CHOCOLATE DOME ₹425

Rich decadent chocolate cake with toasted almonds and a chocolate disappearing globe served with a hot chocolate sauce on the side

• COLD BEVERAGES •

FRESH JUICE OF THE DAY

₹195

PRESERVED FRUIT JUICES

Apple/Orange

₹195

THICK SHAKES [^]

French Vanilla/Oreo/Popcorn / Milo
Belgian Chocolate

₹275

₹295

ICED TEA

Lemon/peach

₹225

MOJITO

Mint/strawberry

₹195/225

POMEGRANATE PRIDE

Refreshing spritzer with fresh pomegranate, fresh lime, grenadine, ginger, mint & sparkling water

₹275

WATERMELON SPRITZER

Fresh watermelon chunks, watermelon syrup, cranberry juice, fresh lime, soda & basil

₹275

SKINNY PASSION

Orange juice, pineapple juice, passionfruit syrup & grenadine

₹275

BUBBLE TEA [^]

Taro Milk Tea/Passion Fruit Tea
Chocolate/Hong Kong Pearl Tea

₹295

GOVERNMENT TAXES APPLICABLE • @CHIVES_COIMBATORE

[^] SIGNATURE DISH  PURE VEG • PLEASE INFORM US OF ANY FOOD ALLERGIES



Opening Hours:
All Day Diner: 11am to 11pm
Chives / Favo

Kibo: 12- 3pm & 7-10:30pm

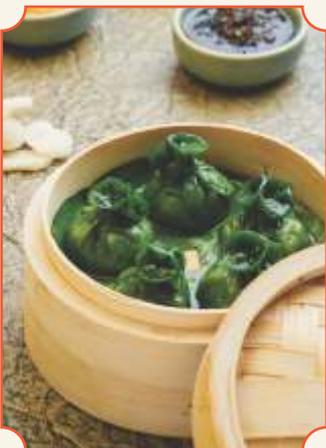


SOUPS

TOM YUM (V/C/P)
Flavourful Thai Soup
₹225/250/275

TOM KHA(V/C/P)
Coconut milk soup
flavoured with Galangal and
Kaffir lime leaves
₹250/275/295

SPICY SEAFOOD SOUP
Spicy Asain seafood soup
with Gochujang paste
₹295



SATAYS

MUSHROOM 
Indonesian grilled mushrooms skewers
served with peanut sauce
₹350

CHICKEN
Indonesian grilled chicken skewers
served with peanut sauce
₹375

PRAWN
Indonesian grilled prawns skewers
served with peanut sauce
₹595

DIMSOMS



MUSHROOM & CREAM CHEESE 
Steamed dimsum with mushroom
and cream cheese
₹425

PRAWN HAR GAW
Prawn dumpling with bamboo shoot
seasoned with soya and sesame oil
₹495

VEG CRYSTAL 
Steamed dimsum with mixed
vegetable filling
(shitake mushroom, carrot,
waterchestnut and broccoli)
₹425

**BROCCOLI
& WATERCHESTNUT** 
Steamed dimsum with mixed
broccoli and waterchestnut
filling
₹425

YAKI GYOZA
Steamed and pan-fried
dumpling with chicken
₹425

CHICKEN SUIMAI
Steamed open dumplings
with a chicken filling
₹425

**DIMSOM IN SICHUAN
CHILLI OIL**
Steamed dimsum with
a chicken filling served in
hot Sichuan chilli oil.
₹450



All dimsums are served
with chilli crisp oil,
spring onion in sesame oil
and spicy tomato dip.

SUSHI MAKI ROLL

TRUFFLE SALMON ROLL
Salmon, truffle oil, cucumber
tomago and avocado
₹795

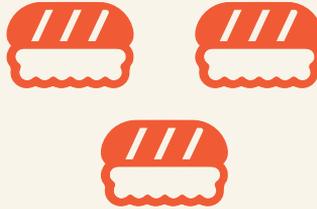
PRAWN TEMPURA ROLL
Crispy prawn tempura,
cucumber, carrot, pickled
raddish and carrot mayo,
pineapple sauce and
in-house teriyaki
₹795

AVOCADO MAKI 
Avocado, aioli, spring onion
and tanuki
₹595

SPICY SALMON MAKI
Salmon, spicy mayo and
tongorashi topped with
sriracha sauce
₹795

SPICY TUNA MAKI
Tuna, spicy mayo and tongorashi
topped with sriracha sauce
₹725

SPICY CRAB MAKI
Crabmeat, spicy mayo and
tongorashi topped with
sriracha sauce
₹725



SPICY CHICKEN ROLL
Crispy fried chicken, cucumber, carrot,
pickled raddish and carrot mayo,
pineapple sauce and in-house
teriyaki sauce
₹650

ALASKAN SALMON ROLL
Alaskan Salmon, crabmeat,
cucumber and tomago topping
with mayo and tobiko
₹895

TUNA ROLL
Blue-fin tuna, pickled raddish,
cucumber and carrot topping
with tobiko
₹795

CALIFORNIA ROLL
Crab meat, cucumber, carrot, boiled
prawn and tomago with mayo and tobiko
₹725

DRAGON ROLL
Prawn tempura, cucumber, tomago
crab stick topped with avocado,
mayo and tobiko
₹895



VEG CALIFORNIA ROLL 
Vegetables, spicy mayo
and spring onion
₹695

SHIITAKE TARTARE
Shitake mushrooms, carrot
cucumber, pickled raddish
topped with spicy mayo and
sesame seed
₹695

DEEP FRIED SUSHI ROLL
Avocado/Salmon
with cream cheese and
tomago coated with panko
bread crumbs
₹795/875



BAO

CHAR SIU
Steamed bao with a
sweet and spicy
sticky chicken filling
₹395

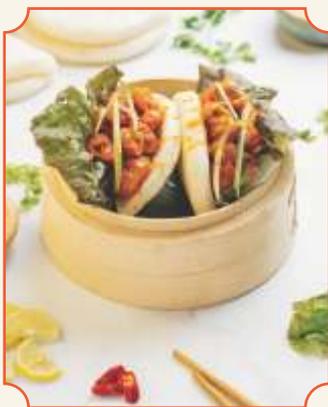
TORI TERIYAKI
Steamed bao with grilled
chicken and teriyaki
sauce filling
₹395

DYNAMITE PRAWN

Steamed bao with a spicy piquant prawn filling
₹450

DYNAMITE MUSHROOM

Steamed bao with a spicy piquant mushroom filling
₹395



STARTERS

STIR FRIED VEG (Dry) 🌿

Exotic vegetables stir fried in a delicately flavoured aromatic sauce of soya and garlic
₹275

SINGAPOREAN CHILLI CHICKEN

Sweet and spicy chilli chicken
₹395

THAI CHILLI BASIL CHICKEN

Stir fried chicken with Thai holy basil chili sauce
₹395

CRISPY CHILLI SESAME BABY CORN

Crispy fried baby corn in a spicy chilli sesame paste
₹295

CRISPY CHILLI LAMB

Crispy fried lamb in a fiery hot sauce
₹575

KUNG PAO CHICKEN

Chicken fried in a spicy dry chili and sichuan pepper sauce with roasted cashewnuts
₹395

HONEY CHILLI LOTUS STEM 🌿

Crispy fried lotus stem mixed in a garlic chilli honey glazed sauce
₹295

EBI TEMPURA

Crispy and crunchy batter-fried prawns
₹595

CHICKEN NANBANG

Crispy fried chicken with tartare sauce
₹395



CHICKEN KARAGE

Japanese crispy fried chicken served with lemon
₹450

TORI TERIYAKE

Japanese pan grilled chicken with a sticky sweet teriyaki sauce
₹395



CHILLI GARLIC PRAWN

Chilli garlic tossed prawns
₹525



MAIN COURSE

CHILLI BASIL (Dry/Gravy)

Stir fried vegetables/
chicken/lamb/prawns in a
chili basil sauce

₹295/395/525/525

KRAPOW CHICKEN

Spicy stir fry chicken with holy
basil topped with fried egg
served with sticky rice

₹425

THAI CURRY - RED/GREEN

Fiery coconut milk curry
simmered with lemon grass,
ginger and herbs with
vegetables/chicken/prawn

₹450/495/575

RENDANG

Rich explosively flavourful curry of
tender coconut and spices with
chicken/lamb

₹550/595



KHOW SUEY

Lime and other condiments to spice
up your meal the way you like it

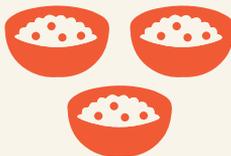
₹550

BIBIMBAP

A korean flavour bomb of sticky rice,
vegetables, meat and egg along
with Gochujang sauce in a bowl.

₹495

RICE & NOODLES



STICKY RICE ₹195

JASMINE RICE ₹225

NASI GORENG (V/C/P)

Oriental flavoured spicy fried rice
served with prawn crackers,
fried egg and chicken satay

₹425/450/495

BURNT GARLIC

FRIED RICE (V/C/P)

Japanese sticky fried rice
with an aromatic flavour
of burnt garlic

₹325/375/425

CHILLI BASIL

FRIED RICE (V/C/P)

Fried rice with an aromatic
flavour of chili basil

₹295/350/450

PHAD THAI (V/C/P)

Flat rice noodles tossed with
crushed peanuts, chilli flakes
seasoned with tamarind

and palm sugar

₹395/425/495

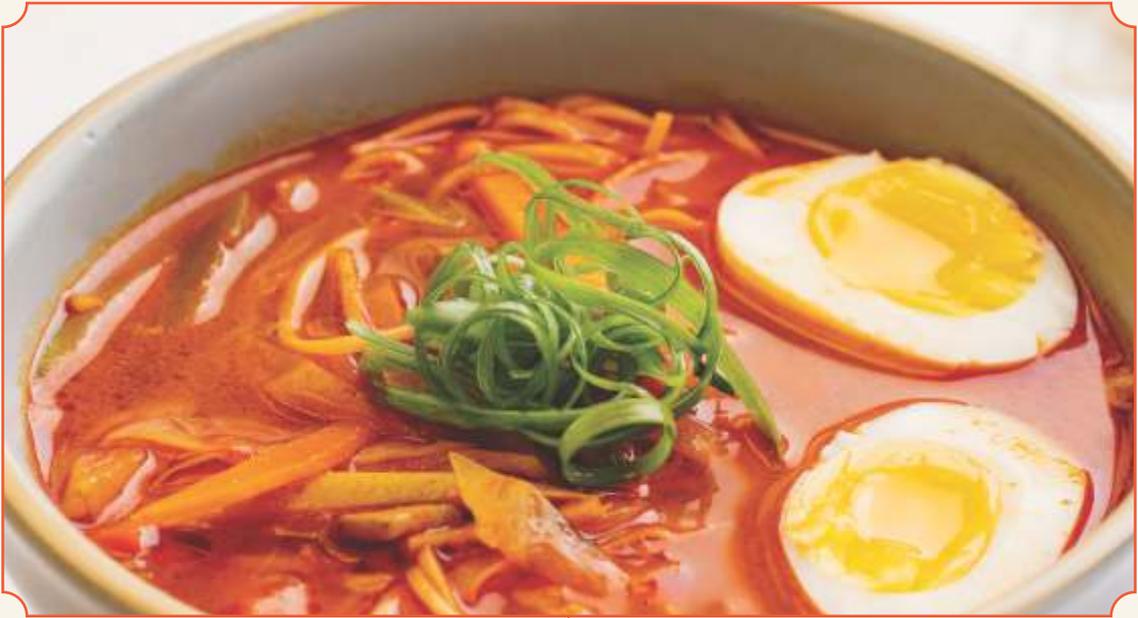
HAWKER STYLE HAKKA

NOODLES (V/C/P)

Noodles tossed with assorted
vegetables & meat and
flavoured with spicy sauces,
ginger and garlic

₹325/375/395





RAMEN

SPICY RAMEN (V/C)

Chicken/vegetables tossed in a spicy broth with ramen noodles

₹425/450

MISO RAMEN (V/C)

Chicken/vegetables tossed in a miso broth with ramen noodles

₹425/450

SHOYU RAMEN (C/P)

Chicken/pork tossed in a shoyu broth with ramen noodles

₹450/495

DESSERTS

TUB TIM KROB

Waterchestnuts soaked in sweet condensed milk

₹295

*THAI STICKY RICE WITH MANGO & COCONUT CREAM

Glutinous rice, fresh mango and coconut cream

₹350



*Seasonal