

BREADS

NAAN (Plain / Butter / Garlic)	145
LACHA PARATHA (Chilli / Pudina / Ajwaini)	145
ROTI(Plain / Butter)	145
PESTO AND PARMESAN NAAN	175
CHEVRE CHEESE AND WALNUT NAAN	175
ONION AND CARAWAY SEED LACHA PARATHA	145
FERMENTED CABBAGE LACHA PARATHA	145
APPAM	145
KAL DOSA	145
MALABAR PAROTTA	145

RICE

GUCHI PULAO WITH TRUFFLES	775
ASPARAGUS AND WALNUT PULAO	495
OLD STYLE BRINJI WITH PANEER AND PEAS	475
CHENNAI THAYIR SADAM	345

SWEETS

RASAMALAI <i>Badam kulfi</i>	345	COCONUT PAYASAM <i>Tender coconut, sugar</i>	345
SHAHI TUKDA <i>Fried bread with rabdi</i>	345	COLD SOUTH INDIAN COFFEE <i>With whipped mascarpone and cocoa</i>	345
DESI CHOCOLATE MOUSE <i>Peanut oil, crushed peanut and sea salt</i>	345	KULFI FALOODA <i>kesar Kulfi, jelly, vermicelli, Sabja, nuts & rabri</i>	425
GULAB JAMOON <i>With whipped mascarpone</i>	345		



VEGGIE GOOD



SNACKS

- KUZH I PANIYARAM PODIMAS** 375
With and sambhar podi dust
- PICKLED ARTICHOKE FRITTERS** 375
With sous vide lemon cream and chilli
- CRISPY PAPDI PANEER** 395
Papad crusted paneer filled with green chutney
- ASPARAGUS FINGERS** 545
With parmesan aioli and chilli

- GUPTA JI BURGER** 375
Sweet potato vada with methi bread and Pumpkin sweet chutney & crunch
- JACKFRUIT THOKKU ROLL** 375
With jalli roti and coriander aioli
- BROCCOLI FLORETS** 425
Charred broccoli, beurre blanc and homemade spices
- MARINA KUTTY SOLAM (BABY CORN)** 375
Crispy Marina masala baby corn fries
- SPICY TARO FRIES** 375
Seppan kizhangu varuval tossed with roasted gram
- TAMSAC MUSHROOM** 475
Bar style chilli mushroom

SOUPS

- INDIAN MINISTRONE** 345
Tomato broth, kidney bean, millet and vegetables
- MURUNGAI SAARU** 345
A light, South Indian soup made from drumstick leaves (moringa)

CHAAAT

- PAPDI CHAAT** 345
Potato mash, sev and crispy peas
- PALAK PATTA CHAAT** 345
With crushed potato, mint emulsion and crispy spinach
- SWEET POTATO CUTLET** 375
*Inspired by Aloo Patty
With cannellini bean ragout, mango chimichurri*
- SMOKED PINEAPPLE CHAAT** 375
With froyo, corn salsa & pineapple mousse
- LOTUS STEM BHEL** 375
*Inspired by Bhel Chaat
With warm walnut salad*

SALADS

- AVO JI SALAD** 375
Avocado, poached beets, lettuce, passion fruit vinaigrette
- CLASSIC GREEN** 295
Tomato, onion, cucumber, carrot and chilli

KULCHA CULTURE

- MUSHROOM AND EMMENTAL** 395
With mustard butter
- MUHAMMARA AND OLIVES** 395
With labneh

GRILLS & KEBABS

- ME EXII PUMPKIN GALOUTI** 475
*Inspired by Mexican Squash Patty
Wholesome pumpkin shami kebab*
- SHROOMY KEBAB** 495
*Inspired by mushroom & water chestnut dim sum
Truffled mushroom and water chestnut sheek kebab*
- RUBY ROOT KEBAB** 525
Beetroot patties with walnut & goat cheese
- BUNGALOW DAHI KEBAB** 525
*(Inspired by Chef Vikas Khanna's Bungalow Restaurant - NYC)
Thick hung yoghurt kebabs rolled in kunafa*

- TANDOORI MUSHROOM** 475
Cheese stuffed with Indian spices
- HARIYALI PANEER TIKKA** 475
Green marination with Indian spices

CURRIES

- LANGAR DAL MAKHANI** 495
Overnight cooked dal, cream and Indian spices
- KOLKATA EDAMAME MASALA** 495
*Inspired by Bread and Peas Masala
Smoke infused curry with crispy peas and edamame*
- DESI DAL TADKA** 495
Lentil, tempered with ghee

- JOLLY VILAYATI SUBZI** 495
*Exotic vegetables with kadai masala
Variant : Paneer*

- JOLLY ALOO GOBI** 595
*Confit potato, cauliflower charred, curry sauce and pickled onion
Variant : Paneer*

- SPICY JODHPURI PANEER** 595
Soft chunks of paneer in a rich, spicy, tomato-based gravy

- OG MILAGU MUSHROOM** 595
The OG Chettinad black pepper mushroom

- BIKANER CHOLE BHATURE** 575
*Served with pickle
Add on : Paneer*

- SPINACH BURRATA** 645
*Inspired by Palak Paneer
Burrata, spinach coulis, chilli oil
Variant : Paneer*

- PANDARA ROAD BUTTER PANEER** 595
Makhani, paneer tikka

- SAMBAL ROASTED TOFU / PANEER** 595
*Inspired by Sri Lankan Sodhi
With coconut & masala potato cubes with raw mango*

- VEG ISHTEW** 595
Vegetables and aromatic spices, slow-simmered in a rich, coconut curry

- MALLI PANEER** 595
Coriander chermoula paneer, coriander and coconut beurre blanc

- BADI MAA'S MARTBAN PANEER** 595
*(Our chef Vipin's special)
Paneer cooked with pickling spices & Indian aromatics*

