

## MAINS

### Thai red curry - ₹ 320

Brown Rice bowl with spicy red curry served with chicken/Tofu

### Fish molee - ₹ 320

Rice noodle bowl with fish molee (coconut based kerala fish curry). Served with a side of air fried fish crackers

### Makhani gravy - ₹ 280

Brown rice bowl served with a healthy spin on the typical Makhani styled gravy with chicken / cottage cheese and assorted vegetables.

### Peri-peri chicken steak - ₹ 350

Spicy Peri Peri chicken steak served with herbed couscous and a side of green garlic sauce.

### Lamb kofta meal - ₹ 320

Grilled lamb koftas on skewers, served with pitas, hummus, toum and pickled red cabbage.

### Bharwa paneer steak - ₹ 350

Chef's special grilled Paneer steak stuffed with sweet & savory nutty filling, drizzled with dates syrup and quinoa.

### Coffee chicken steak - ₹ 350

Strictly for coffee lovers! Pan seared Chicken steak with flavors of intense coffee BBQ sauce, served with house special sweet potato mash and grilled veggies on the side.

### Tex-mex bowl - ₹ 350

Inspired by the classic tex-mex flavors, this hearty brown rice bowl is loaded with fresh veggies, tortillas chips, hung curd, salsa and grilled Chicken | Paneer

## PASTA AND NOODLES

### Soba noodles aglio-olio - ₹ 250

Light soba noodle spaghetti with a medley of sautéed veggies and garlic toast.

### Basil pesto Pasta - ₹ 200

Pasta made with house special pesto, zucchini, cherry tomato and grated parmesan cheese and olives.

### Arrabiata pasta - ₹ 200

Classic arrabiata pasta with rich tomato sauce, parmesan cheese, mixed vegetables and fresh basil.

### Soba noodle Bowl - ₹ 275

Slurrp up some soba noodles asian style! With pok choy, shiitake mushrooms, bean sprout, red cabbage served in a hot broth.

Add on-Rs 50 - Chicken, Tofu, Broccoli, Mushroom

## HEALTHY BEVERAGES:

### Smoked Yogurt smoothie - ₹ 120

Smoked yogurt sweet lassi with delicate spices.

### Horchata - ₹ 120

Classic Mexican refreshing rice based drink with cinnamon and vanilla.

### Kombucha tea - ₹ 150

Is a fermented tea made with sugar, bacteria and yeast.

### Chilled bottled smoothies - ₹ 200

- Blueberries with almond and flax seeds
- Banana, Strawberries with walnut
- Banana, Peanut butter

## SALADS

### Apples & roasted Brussels sprout salad - ₹ 225

Zesty fresh apples with spiced roasted Brussel sprouts, walnuts and creamy feta cheese

### Black rice salad - ₹ 225

Asian black rice salad with rainbow veggies, wilted garlic spinach boiled egg and roasted peanuts, served with peanut satay sauce

### Cous-cous salad - ₹ 225

Crunchy Mediterranean cous cous salad with mild spiced carrots, assorted dry fruits and nuts, pomegranate and chilli Tahini dressing

### Mixed green salad - ₹ 225

A fresh light leafy salad with broccoli, roasted peanuts, assorted vegetables and a spicy kimchi dressing

### Watermelon with feta cheese - ₹ 225

Classic and mighty refreshing watermelon salad with feta, olives basil chilli candied walnuts and a sweet balsamic reduction

### Burmese tea leaf salad - ₹ 225

Delicately flavored fermented tea leaves salad with a crunchy mix of vegetables, fresh greens and air fried lentils & veg crisps.

### Zesty Millet salad - ₹ 225

Zesty cold salad with herbs, pomegranate, almonds black currants, served with a fresh lemon cumin dressing.

### Powerhouse salad - ₹ 225

A salad packed with the goodness of quinoa, broken wheat, charred cherry tomatoes, spinach, walnuts, peppers and served with a honey mustard dressing.

### Cold Pasta salad - ₹ 225

Chilled pesto pasta salad with peppers, olives, jalapenos, ice berg lettuce and roasted peanuts.

Add on Rs 50 - chicken / paneer/ tofu / Crab meat

## COLD PRESSED FRESH JUICES

### Sugarcane with ginger and mint - ₹ 150

### Watermelon, apple with Chia seeds - ₹ 150

### Pomegranate with blue berries - ₹ 160

### Pineapple, Coconut water, Lemon grass, Blueberries, Chia seeds, Mint, Lemon - ₹ 160

## DESSERTS

### Ragi brownies - ₹ 200

(chocolate drizzle and ice cream)

Guilt free decadent ragi brownies with vanilla ice cream to indulge your cravings.

### Chocolate mousse with caramelized season fruits & pistachio sauce - ₹ 200

Delightfully velvety chocolate mousse with caramelized seasonal fruits and chef's special pistachio sauce.

### Banana pops - ₹ 175

(mixed berries | chocolate | coconut | pomogrenate | mixed nuts)

Dessert on a stick! Assortment of bananas coated with hung curd and dark chocolate and rolled in berries, nuts and other delightful treats.

### Yogurt based cheesecake - ₹ 200

Classic chilled cheesecake made with yogurt with fruit compote and served in a jar.

### House special ice cream - ₹ 175

Ask for day's special.

Taxes applicable

We levy a 5% service charge