



**gluten-free menu
vegetarian**

'dahi vada', goat curd, fig, beetroot
burrata, lotus root papdi, tomato jam
avocado bonda, mustard pickle

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'mungodi', fenugreek, candy tomato

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green jackfruit, moonglet, chutney

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dirty rice, byadgi chilli, rice crackling

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indian accent kulfi sorbet

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masala wild mushrooms, snow peas poriyal, coconut curry

or

tadka saag, corn kofta, sour onion

black dairy dal
wasabi and kakdi raita
herb and pearl millet roti

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almond and chocolate ice cream, sea salt, 64% manjari

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'kalakand', fresh mango, pistachio

₹ 4900 per person

government taxes as applicable.
we do not levy any service charge.

some food items may contain traces of nuts or dairy.
please inform us if you have any allergies.



**gluten-free menu
non vegetarian**

'dahi vada', goat curd, fig, beetroot
burrata, lotus root papdi, tomato jam
avocado bonda, mustard pickle

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black cod, masala carrot, apricot chutney

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chicken khurchan, herb millet roti

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baked duck pulao, masala papad, lime salt

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indian accent kulfi sorbet

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mirchi korma lamb shank, haaq, lotus root

or

crab ghee roast, curry leaf coconut, dosa flakes

black dairy dal
wasabi and kakdi raita
herb and pearl millet roti

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almond and chocolate ice cream, sea salt, 64% manjari

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'kalakand', fresh mango, pistachio

₹ 4900 per person

government taxes as applicable.
we do not levy any service charge.

some food items may contain traces of nuts or dairy.
please inform us if you have any allergies.