



BRUNCH COCKTAILS

- SURYA NAMASKAR Sparkling wine, fresh-squeezed orange juice, pomegranate liqueur 18
- MAHARANI Butterfly tea infused gin, alessio blanco, lime, tonic 18
- 209 PARK GIN Tanqueray gin, fresh-squeezed grapefruit, elderflower, grapefruit twist 18
- INDIAN AIR CONDITIONING Vodka, elderflower, lemon, basil, angostura bitters 19

ZERO PROOF

- HOMEMADE GINGER ALE 12
- MANGO GINGER-JITO 12
- MINT CUCUMBER COOLER 12
- HOMEMADE LEMONADE 12

SHARE PLATES

- BEETS SALAD Fresh beets and Buddha’s hand cut citrus, fresh pomegranate and pomegranate jelly, creamy yoghurt 17
- STRAWBERRY & HEIRLOOM TOMATOES BURRATA SALAD Baby cucumber, kalamata olives, basil 18
- CORN SOUP Yellow and white corn, cumin, white onions, celery, leeks, white pepper and finished with lime 15
- BLACK & WHITE CALAMARI Crispy calamari, tamarind chili ketchup 18
- RASAM MUSSELS Fresh steamed mussels, tangy spiced rasam broth 21
- SUMMER CORN CHAAT Crispy corn fritters, whipped yoghurt, tamarind, mint chutneys 18
- RASA SLIDERS (g, vo) Spiced potato fritters, soft pav bread, tangy tamarind chutney, cilantro chutney 16
- CHUTNEY PRAWNS Spiced grilled prawns, grandma’s chutney, served with basil, cucumber, cherry tomatoes 18
- INDIAN RAILWAY PEPPERS (vo) Crispy sweet banana peppers, Greek yoghurt, lime, black mustard seeds 16
- GENERAL TSO’S CAULIFLOWER (df) Indian-Chinese style spicy tomato chili sauce, sesame seeds 18
- ANDHRA FRIED CHICKEN Chili lime yoghurt, crispy chard, red onions, fennel 19
- MUSHROOM UTHAPPAM (v) Wild and cultivated mushrooms, white truffle oil 24
- GENOVESE BASIL DOSA (vo) Basil chutney, ginger, garlic, cilantro, tamarind-spiced potato masala 24
- WHITE ELEPHANT BUTTER PAPER DOSA (vo) Two feet-long house-churned butter dosa, gunpowder dust, spiced potato masala hash 26
- SHEPHERD’S DOSA Spiced ground lamb masala, cilantro 25
- OLD MADRAS DOSA (vo) Madras spice paste, flavorful masala, spiced chutney 24



MAINS

MASALA OMELETTE (g) “nukkad wala” (street style) — cage-free eggs, onions, tomato, bell peppers, green chili, cilantro. served with pav bread and tater tots 22

BREAKFAST EGG CURRY (go) Coconut, turmeric, black mustard, kerala paratha 24

BRAISED LAMB SHANK NIZAMI Spiced potato cake, braised autumn greens, gravy 45

DUCK CONFIT BIRYANI Slow-cooked duck with fragrant basmati rice, aromatic spices and caramelized onions 34

MALABAR SHRIMP MASALA (dfo, gfo)
Gulf Shrimp, fresh chillies, masala blend. Served with seasonal vegetables and coconut rice 34

KANGANADU CHICKEN CURRY (df) Toasted whole spices, curry leaves, char magaz, coconut milk, seasonal vegetables and kerala paratha 32

BUTTER CHICKEN (dfo) Tender chicken in a creamy tomato sauce infused with butter, spices, and a hint of fenugreek. Served with green beans poriyal, basmati rice 32

LOTUS ROOT KOFTA CURRY Crisp lotus root dumplings in a richly spiced gravy. Served with asparagus and, basmati rice. 32

MALAI PANEER (n) Paneer stuffed with spinach, creamy tomato-onion sauce. Served with sautéed snap peas and broccoli, basmati rice 32

ACCOMPANIMENTS

Basmati Rice	5	Ghee & Gunpowder	3
Coconut Rice	6	Ghost Chili	3
Kerala Paratha (2 pcs)	6	Coconut & Tomato Chutney	3
Papad	5	Mint & Tamarind	3
Raita	5	Lemon, Onion, Chilies	5

DESSERT

From-scratch creations that invite you to linger a little longer

CORN & COCONUT PANNA COTTA
Grilled corn and chili-lime bring smoke, spice, and brightness to this silky custard. Finished with crème fraîche, fleur-de-sel, cookie crunch, and za’atar 14

CHOCOLATE CRÉMEUX (n)
Described as "heavenly" by early taste testers; dark chocolate, whiskey jelly, vanilla ice cream, served on a almond cookie crust 17

COCONUT ESPUMA (v, gf)
Mango sorbet, coconut foam, dark chocolate crumble 14

KESAR PISTA & ROSE GULKUND KULFI (n, gf)
Saffron pistachio and cardamom, rose 14

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness.
A 20% service charge is added for parties of 8+. A 3.5% employer mandate surcharge is added to each check. Cakeage \$5 per guest.