

NEW ALL DAY MENU

SMALLS

Moong dal vada, thecha yoghurt (vegetarian)
Soup of the day, sourdough (vegetarian)
Vada pao, green chilli, smoked cheese (vegetarian)
Chilli cheese toast, chipotle mayo (vegetarian)

STARTERS

Lamb, rosemary & mint sausage roll
Mezze platter, marinated olives, pita, root crisps (vegetarian)
Baked feta, cherry tomato, oregano, pita (vegetarian)
MFC, Mumbai fried chicken
Tofu, salsa verde, greens (plant based)
Crispy calamares, aguachile

LUNCH COMBO

choice of soup | salad | sandwich (any 2)
available Mon - Fri 12 - 4 pm

SALADS & SANDWICHES

Build your own bowl
Chicken avocado salad, parmesan, romaine (gluten free)
Kathi roll (chicken | paneer)
Veggie smash burger, red cheddar, slaw (vegetarian)
Crispy chicken burger, chilli mayo, fries
Avocado toast, sourdough, basil, chilli (plant based)
Club chicken wrap, bacon, tomato, egg, dijonaise
Mango ceviche, chilli, coriander, feta (vegetarian)

AROUND THE HOUSE

From West Hollywood, Tuna crudo, cucumber, chilli

T A N D O O R kachumber, garlic chutney

Murgh barista kebab (gluten free)
Lamb seekh kebab (gluten free)
Achari fish tikka (gluten free)
Ajwaini prawns (gluten free)
Malai broccoli (vegetarian, gluten free)
Dahi ke kebab (vegetarian, gluten free)
Kali mirch paneer tikka (vegetarian, gluten free)

NEW ALL DAY MENU

MAINS

Peruvian chicken, aji verde

Mac n cheese, scamorza, parmesan (vegetarian)

Orecchiette, mushroom, spinach, pecorino (vegetarian)

Roasted cauliflower, pickled onion, hummus (plant based)

Dal makhani, jeera rice (vegetarian, gluten free)

Butter chicken, butter garlic naan

Fresh catch, spiced butternut puree, root vegetable

Jeera gosht aloo salan, pudina paratha

Chicken dum biryani, mirch salan

Alleppey fish curry, raw mango, brown rice (gluten free)

Amritsari chole, masala kulcha (vegetarian)

Mumbai tawa pulao, raita, roasted papad (vegetarian)

Lassoni palak aap ki pasand, tandoori bread (paneer | aloo | corn | tofu) (plant based)

SIDES

Hing, dhaniya aloo (plant based, gluten free)

French fries (masala | parmesan & truffle) (vegetarian)

Sweet potato fries (vegetarian)

Pop corn (butter | masala)

Garlic cheese naan | Aloo kulcha (vegetarian)

Indian breads, roti, naan (vegetarian)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

CHAMPAGNE | PROSECCO | SPARKLING

Chandon, Brut, NV, Nashik, Ind
Chandon, Rose, NV, Nashik, Ind
Prosecco, Luna Argenta, Brut NV, Treviso, Italy
Moet & Chandon, Brut, NV, Champagne, Fr
Moet & Chandon, Rose, NV, Champagne, Fr
Dom Perignon, Brut Vintage, Champagne, Fr 13

ROSE & SWEET

Grenache, The Source, Nashik, Ind 24
Negroamaro, Pieno Sud Rosato, Sicily, It 22
Grenache, Little Piggie, Le Petit Cochonnet, Fr 22
Moscato, Stella Rosa, Piedmont, NV, It (Sweet)
Carignan, Moulin de Gassaac, Vin de Pays, Fr
Lady A, Provence, IGP, Fr 22
Mirabeau, Cotes de Provence, Fr

WHITE WINE

Sauvignon Blanc Reserve, The Source, Nashik, Ind 24
Grecanico, Pieno Sud Bianco, Sicily, It 22
Chardonnay, Giacondi, Vino d'Italia, NV, It
Sauvignon Blanc, Le Petit Cochonnet, Fr 22
Soledoro Trebbiano Rubicone IGT, Emilia-Romagna, It 22
Castello di Querceto, Vernaccia Di San Gimignano, It 20
Torrantes, Santa Julia, Mendoza, Arg 22
Riesling, Karl Haidle, Good Vibes, Württemberg, Gr
Pinot Grigio, Mannara Grillo, Sicily, It 23
Chardonnay, Moulin de Gassaac, Vin de Pays, Fr
Sauvignon Blanc, Santa Rita, Central Valley, Ch 22
Chardonnay, Tormaresca, Puglia, It 22
Chardonnay, Montgras, Aconcagua, Ch
Gavi Ricossa, Monferrato, Piedmont, It 22
Vermentino, Santa Cristina, Toscana, It 22
Sauvignon Blanc, Allan Scott, Marlborough, Nz 23
Quinta do Ameal Loureiro, Vinho Verde, Pt 23
Sauvignon Blanc, Opawa, Marlborough, Nz
Sauvignon Blanc, Saint Clair, Marlborough, Nz 23
Chardonnay, Bramito, Castello della Sala, Umbria, It 22
Chablis, Domain Hamelin, Burgundy, Fr 22
Château Doisy-Daëne, Bordeaux Blanc Sec, Bordeaux, Fr 21
Chateau Mont-Redon Chateauneuf-du-Pape Blanc, Fr 20
Cervaro Della Sala, Umbria, It 22
Meursault, Jean-Claude Boisset, Cote de Beaune, Fr 19
Vincent Girardin, Chassagne-Montrachet 1er Cru, Fr 20

RED WINE

Cabernet Sauvignon, The Source, Nashik, Ind 23
Nero D'Avola Frappato, Pieno Sud Rosso, Sicily, It 22
Merlot, Giacondi, Vino d'Italia, NV, It
Merlot, Le Petit Cochonnet, Fr 22
Merlot, Mannara, Sicily, It 23
Cabernet Sauvignon, Cheval Quancard, Baron Gauthier Fr
Pinot Noir, MontGras, MG Estate, Colchauga vally, Ch
Pinotage, Neil Joubert, Paarl, Sa 18
Malbec, Santa Julia, Mendoza, Arg 22
Touriga Nacional, Quinta Di Cabriz, Dao, Pt
Montepulciano d'Abruzzo, Itinera, It 22
Valpolicella Classico, Masi Bonacosta, Veneto, It 22
Sangiovese, Santa Cristina, Toscana, It 22
Pinot Noir, Allan Scott, Marlborough, Nz 22
Castello di Querceto, Chianti Classico Riserva, Toscana, It
Pinot Noir, Domaine Bernard Moreau et Fils Fr
Peppoli, Chianti Classico, Toscana, It 22
La Bracessa, Vino Nobile de Montepulciano, It 22
Tempranillo, Vina Alberdi Reserva, Rioja, Sp 18
Merlot Blend, Bad Boy, Bordeaux, Fr 16
Boekenhoutskloof The Chocolate Block, Swartland, Sa 22
Le Volte dell'Ornellaia Toscana IGT, Tuscany, It 18
Enzo Bartoli Barolo DOCG, Piedmont, I9
Saint Cosme, Chateauneuf du Pape, Rhone, Fr 20
Jean-Claude Boisset Gevrey-Chambertin, Cote de Nuits, Fr 20
Tignanello, Marchesi Antinori, Tuscany, It 21