



BEVERAGE MENU

SPARKLING BAR

Chandon Brut	600 3000
Chandon Brut Rosé	600 3000
Sula Seco	500 2500

***Choose a flavour of your choice to add to your bubbly INR 600**

Mango and Fresh Basil
 Passion Fruit
 Grapefruit and Lychee
 Orange
 Peach
 Raspberry

ROSÉ WINE

Sula Source Grenache	500 2500
Reveilo Rosé	500 2500
Deetlefs Pinotage Rosé	600 3000

WHITE WINE

Sula Chenin Blanc	500 2500
Reveilo Grillo	500 2500
Dindori by Sula Reserve Viognier	500 2500
Primo Malvasia Chardonnay	600 3000

RED WINE

The Source by Sula Cabernet Sauvignon	500 2500
Sula Rasa Shiraz	500 2500
Reveilo Sangiovese	500 2500
Primo Sangiovese Merlot	600 3000

BOTTLED BEER

Bira White	350
Bira Blonde	350
Kingfisher Witbier	350
Budweiser	400
Corona	550

WHISKEY

Jameson	450
Jack Daniel's	450
Dewars 12	550

VODKA

Belenkaya	400
Absolut	550
Absolut Citron	600
Ketel One	700

RUM

Bacardi White Rum	400
Maka Zai White Rum	500
Maka Zai Gold Rum	550

TEQUILA

Jose Cuervo Silver	400
Jose Cuervo Anejo	500
Calle 23	650

GIN

Greater Than	350
Stranger & Sons	400
Edinburgh	450
Bombay Sapphire	550
Hendrick's	600

NON-ALCOHOLIC BEVERAGES

ZERO PROOF COCKTAILS

Raspberry Lemonade	300
Passion Fruit Iced Tea	300
3 Citrus Iced Tea	300

FRESH PRESSED JUICES

Orange	275
Pineapple	275
Watermelon	275

SOFTS & WATER

Himalayan Still Water	200
Himalayan Sparkling Water	300
Sepoy & Co. Classic Lemonade	275
Sepoy & Co. Tropical Lemonade	275
Coke	150
Diet Coke	150
Sprite	150
Ginger Ale	150
Svami Classic Tonic Water	200
Svami Cucumber Tonic Water	200

SMALL PLATES/ STUZZICHINI

GARLIC BREAD	225
Sourdough Bread Mozzarella Cheese Garlic Butter	
*BURRATA AMORE	275
Rocket Leaves Pesto Cherry Tomatoes Candied Walnuts Balsamic	
FARMERS SALAD	325
Mixed Leaves Whipped Mascarpone Olives Onions Orange Dressing	
INSALATA VERDE	325
Pesto marinated, grilled Vegetables Mixed Greens Balsamic Vinaigrette	
PANZANELLA	325
Toasted Focaccia Croutons Fresh Tomatoes Onions Lemon Vinaigrette	
STRACCIATELLA BRUSCHETTA	325
Stracciatella on Sourdough Toast Tomato Basil Pestato Balsamic Glaze	
ASPARAGUS BRUSCHETTA	375
Straciatella on Sourdough Basil Seed Pesto Asparagus	
EGGPLANT TIMBALLO	375
Baked Eggplant Mozzarella Fondue Pomodoro Sauce	
FUNGHI DIAVOLA	425
Wild Mushrooms served in a Carretera sauce Fresh Jalapeno Balsamic	
POLPETTE DI POLLO	455
Herb-spiced Chicken, slow cooked in Marinara Sauce	
PRAWNS PICANTE	455
Sweetwater Prawns in a Carretera sauce Fresh Jalapenos Balsamic	
CALAMARI MISTO	575
Fresh marinated Squid Beer Batter Garlic and Caper Aioli	

PASTA | PRIMI

ALFREDO	375
Penne Rigate Oregano Alfredo Sauce Sautéed Mushrooms	
LINGUINE ALLA ROSSA	375
Blush Pink Sauce Sundried Tomatoes Fresh Basil Cream	
PENNE PESTO	375
Penne Rigate Basil Seed pesto Sundried Tomatoes Pine Nuts	
SPAGHETTI AGLIO OLIO	455
Signature Aglio Olio e Peperoncino Emulsion Crispy Parmesan Panagratto	
MARINARA ARRABIATA	375
Penne Rigate Fresh Basil Slow Cooked Marinara Sauce	
LINGUINE TARTUFO	525
Linguine in a special Butter Parmesan Emulsion Summer Black Truffles	
TAGLIATELLE PUTTANESCA	525
Kalamata Olives Fresh Tomato Caper Berries Fresh Parsley Chilli Oil	
MAC N CHEESE	525
Baked Macaroni Charred Corn Oregano Alfredo Sauce	
GNOCCHI ALLA SORRENTINA	575
Traditional Parmesan Gnocchi Tomato and Burrata Emulsion	
CORN AND TRUFFLE TORTELLI	575
Buttered Corn and Truffle stuffing Parmesan Fondue Sundried Tomatoes	
HERBED BURRATA RAVIOLI	575
Burrata and Lime Stuffing Herbed Sheets Marinara Sauce	
BACON SAUSAGE CARBONARA	625
Rigatoni Egg yolk and Parmesan Crispy Bacon Bits	

***Operational Hours 12:30PM to 4:00 PM & 6:30 PM to 10:30 PM**

LARGE PLATES | SECONDI

CANNELLONI 575

Spinach, Ricotta and Pine Nut stuffing |
Marinara sauce | Homemade Lasagna Sheets

VERDURE ALLA GRIGLIA 475

Aglia olio grilled vegetables | Feta Cream

EGGPLANT PARMIGIANA 475

Twice-cooked Eggplant | Marinara Sauce |
Parmesan Cheese

MEATBALL LASAGNA 575

Homemade Lasagna Sheets |
Nonna's Chicken Meatball | Marinara Sauce

CHICKEN PARMIGIANA 575

Breaded Chicken Cutlet | Carretera Sauce |
Parmesan Cheese

CATCH OF THE DAY 425

Seared Fish | Caper Butter Emulsion

SORRENTINA RISOTTO 625

Pomodoro Stock | Seasonal Vegetables |
Parmesan Cheese | Balsamic Drizzle

PARMEGIANA RISOTTO 675

Chicken Stock | Seared Chicken |
Parmesan Cheese

SAFFRON SEAFOOD RISOTTO 675

Saffron Stock | Mixed Seafood |
Cracked Pepper

PIZZAS

MARGHERITA 375

Marinara Sauce | Fior Di Latte |
Fresh Basil and Olive Oil

CHILI POMODORO 425

Marinara Sauce | Peperonata | Black Olive |
Paprika | Feta Crumble | Fior Di latte

VERDE 475

Basil Cream | Fior de latte |
Sundried tomatoes | Garlic Aioli

FUNGHI MISTI 575

Marinara Sauce | Truffled Mushrooms |
Caramelised Onions | Truffle Oil

FROM THE FARM 525

(Ask server for the day's harvest)

SFINCIONE 575

Onion Tomato Concassè | Fior Di Latte |
Toasted Bread Crumbs

TROPICAL 575

Marinara Sauce | Fior Di Latte | Pickled
Pineapples | Blistered Chillis | Olives | Parsley

BOUNTY 625

Pizza Bianco | Prawns Aglio Oglio
| Crispy Curry Leaves | Garlic Aioli

PEPPERONI 575

Marinara Sauce | Fior Di latte | Cured Chorizo

DESSERTS

TIRAMISU 450

Mumbai's Famous Tiramisu |
Whipped Mascarpone | Savoirdi Biscuit |
Koinonia Espresso

SKILLET COOKIE 350

Freshly Baked Double Choco Chip Cookie |
Vanilla Ice Cream

CUOR DE NERO 350

Soft center Chocolate | Vanilla Ice cream

AFFOGATO 350

Koinonia Espresso Shot | Vanilla Ice cream

THE *Noka* STORE

BREAKFAST MENU

Served from 9:30AM to 12:00

FRUITS AND GRAINS

ALMOND MILK PORRIDGE	275
Poached Plum Toasted Almond Honey	
BIRCHER MUESLI	325
Overnight Oats Grated Apple Acai Berries Granola	
7 SEED GRANOLA	325
Whipped Yoghurt House-made Granola Mix Honey	
FRUIT BOWL	275
Fresh cut seasonal Fruit Yoghurt Mint Lime	

QUICK AND EASY

BANANA BREAD	325
Warm Banana Bread Mascarpone	
CHOCOLATE CHIP MUFFIN	325
Warm Muffin Fruit Preserve	
CROISSANT	375
Freshly baked Croissant Roasted Apple Compote	
SOURDOUGH TOAST	375
Whole Wheat Sourdough Toast Cream Cheese House-made Peach Relish	

CLASSICS

POTATO ROSTI	325
Shredded New Potato Sauteed Mushrooms and Avocado Sour Cream	
SMASHED AVO ON TOAST	525
Tomatoes Feta Za'atar Spice	
BUTTERMILK PANCAKES	325
Maple Syrup Mascarpone	
BELGIAN WAFFLES	275
Berry Compote Whipped Yoghurt Chocolate Sauce	
FRENCH TOAST	325
Roasted Apple Compote Mascarpone	
SEARED HALLOUMI	375
Stewed Baked Beans Fresh Greens	

FARM FRESH EGGS

EGGS YOUR WAY	275
On Sourdough Toast	

*Ask server for sides

FARMERS OMELETTE	325
Spinach Cherry Tomatoes Zucchini Spring Onion	

SPANISH FRITTATA	355
Olives Bell Peppers New Potatoes Cherry Tomatoes Arugula	

SOUFFLE OMELETTE	355
Whipped Souffle Omelette with 3 Egg Whites (Add Veggies Meat)	

SMART SCRAMBLE	375
2 Egg Whites 1 Egg Yolk Masala Roasted Tomato Toast	

EGG BENEDICT/ FLORENTINE/ FORESTIERE	375
Poached Egg on toast (Ham/ Spinach/ Mushrooms)	

SIDES | ADD ONS

Toast

Baked Beans

Roasted Tomatoes

Avocado

Sauteed Mushrooms

Sauteed Spinach

Halloumi

Breakfast Ham

Seared Chicken Sausages

Bacon

*Ask server for freshly squeezed juices
and seasonal availabilities

DAY LONG VIBES

Served from 12:30 Onwards

(SMALL PLATES/ BIG ON FLAVOUR)

SOURDOUGH TOAST 325
Whole Wheat Sourdough Toast |
Cream Cheese | House-made Peach Relish

CLASSIC HUMMUS 375
Olive Oil | Carrot & Cucumber Crudit  |
Lavash | Za'atar Spice

POTATO ROSTI 375
Shredded New potato | Sauteed Mushrooms
and Avocado | Sour Cream

PESTO BURRATA 375
Rocket Leaves | Pesto | Cherry Tomatoes |
Candied Walnuts | Balsamic

CHIP & DIP 355
Corn Tortillas | Guacamole | Pico de Gallo |
Sour Cream

VEGAN SCRAMBLE 375
Sourdough Toast | Tofu Scramble |
House Salad

MUSHROOM ON TOAST 375
Wild mushroom Ragu | Sourdough Toast |
Truffle Oil

SPANISH FRITTATA 355
Olives | Bell Peppers | New Potatoes |
Arugula

POT STICKERS/ VEG 375
Herbed Chicken | Soy Chilli Sauce |
Holy Basil | Chilli Oil

CHICKEN POPCORN
Cajun Spice | Breaded Popcorn Nuggets |
Black Sesame Aioli

TRUFFLE FRIES 355
Caper Salt | Truffle Aioli

PRAWNS A LA PLANCHA 385
Aglio Olio Emulsion | Sourdough Bread

SANDWICH SHACK

CHEESE CHILLI TOASTIE 225
Cheddar | Mozzarella | Green Chilli

GREEN PEA FALAFEL WRAP 255
Fattoush Slaw | Tahini Yoghurt | Feta Cream

**ROASTED AUBERGINE AND
BURRATA WRAP** 375
Green Mango Salsa | Salted Green Chillies

ALT/ BLT CLUB 425
Avocado | Lettuce | Tomato |
Garlic Butter | Fries

BLACK BEAN SLIDERS 425
Breaded Black Bean Patty | Pickled Kimchi |
Vegan Mayo

CHICKEN PARMIGIANA 455
Breaded Chicken Cutlet |
Caramelised Onions | Cheddar

PEPPERONI TOASTIE 455
Cured Salami | Mozzarella | Jalapeno |
Focaccia

SOUL BOWLS/ LARGER PLATES

ASIAN 425
Sticky Rice | Bok choy | Broccoli |
Zucchini | Fried Garlic | Soy and Sesame

MIDDLE EASTERN 455
Hummus | Roasted Aubergine |
Halloumi | Pomegranate

ITALIAN 455
Spaghetti in Arrabiata Sauce |
Fresh Burrata | Arugula (Add Meatballs)

MEXICAN 475
Mexican rice | Refried beans |
Smashed Avocado | Pico di Gallo | Sour cream

DESSERTS

FRENCH TOAST 350
Toasted Apple Compote | Mascarpone

SKILLET COOKIE 350
Freshly Baked Double Choco Chip Cookie | Vanilla
Ice Cream

BANOFFEE PANCAKES 350
Buckwheat Pancakes | Fresh Banana and
Pineapple Salsa | Toffee Caramel

TIRAMISU 400
Whipped Mascarpone | Savoiardi Biscuits |
Koinonia Espresso