

# òsteria

BAR | EATERY | BEER GARDEN

## SMALL PLATES

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### Sweet Corn Ribs (v) 290

Deep fried sweet corn with BBQ spices, lime, chilli flakes, garlic & herb aioli

### Sichuan Style Spicy Cottage Cheese (v) 375

### Patatas Bravas (v) 375

Crispy fried baby potatoes, peanut salsa, garlic mayo, tomato and paprika sauce

### Cheese & Jalapeno Corn Croquettes (v) 375

### Thyme & Mozzarella Arancini (v) 375

Deep fried risotto balls with thyme butter, arrabiata sauce and parmesan cheese

### Avocado Tostada (v) 375

With red bean paste, cherry tomatoes, avocado, sauce vierge, peppers, garlic cream  
Add Chicken at Rs 60

### Mushrooms on Toast (v) 375

Truffle mushroom paté, caramelised button mushrooms, pickled shimeji, truffle oil

### Stromboli- Italian Foldover Bread (v) 375

Freshly baked bread filled with fajita vegetables, mozzarella cheese and house made tomato sauce

### Truffle Fries Platter (v) 375

French fries topped with truffle oil, parmesan cheese, spring onions served with 3 dips

### Nachos Bowl (v) 395

Refried black beans, sour cream, pico de gallo, coriander, olives, corn, fresh avocado  
Add Chicken at Rs 60

### Guacamole & Chips (v) 395

Freshly made guacamole with tortilla chips

### Hummus Platter (v) 395

Hummus with extra virgin olive oil, green & black olives, cous cous salad, falafel and house baked pita

### Avocado on Toast (v) 395

On a house made multigrain bread

### Japanese Gyoza 350/ 375

Pan seared dumplings with a Japanese soya ponzu sauce. **Veg/ Chicken**

### Chicken Katsu 395

Panko crumb fried chicken, arugula, caper salad with a honey mustard dressing

### Harissa Spiced Chicken 395

With coriander and lemon aioli, sumac spices and micro greens

### Wok Tossed Chicken 395

With Asian spices, dragon sauce, soya, peppers and peanuts

### Naga Chilli Chicken Wings 395

Spicy hot sauce glaze, spiced garlic, peanuts

### Flame Grilled Chicken Skewers 395

With Indian spices and sliced onion, served with cilantro & mint aioli

### CFC- Crispy Fried Chicken 395

Raagi batter fried chicken served with mint aioli and spring onion

### Smoked Salmon on Toast 395

House cured salmon, cream cheese, pickled onions, arugula, microgreens, lemon

### Fish n Chips 450

Tempura fried rawas, wedges, spiced mayo

### Kasundi Grilled Salmon 450

Grilled fish served with kaffir lime sauce, fresh basil, kasundi mustard, peanuts

### Crispy Calamari 475

Tempura fried calamari, jalapeños, sriracha and garlic aioli

### Soft Shell Crab Tempura 475

Tempura fried, chimichurri sauce, romesco sauce, sesame seeds, truffle oil

### Butter Chilli Garlic Prawns 495

Jumbo prawns with burnt garlic, sambal, soya sauce and lemon

### Prawn Ajililo 495

Butter garlic prawns, lemongrass butter, herbed breadcrumbs, lemon, lavash strips

### Crispy Wasabi Prawns 495

Garlic chilli marinated deep fried prawns served with wasabi mayo



## TACOS (SOFT SHELL)

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### Spicy Cottage Cheese Tacos (v) 375

Tomato and jalapeno salsa, mint aioli, spiced pumpkin seeds, BBQ spiced cottage cheese

### Refried Beans & Avocado Tacos (v) 375

Refried beans, chilli sauce, pico de gallo, fresh avocado, lemon garlic crema

### BBQ Chicken Tacos 395

House made barbecue sauce, sriracha crema, jalapeno salsa, coriander

### Chimichurri Chicken Tacos 395

Roast chicken, Argentine chimichurri sauce, fresh salsa, lemon aioli, coriander

### Crispy Fish Tacos 395

Lemon and garlic crema, pico de gallo, cabbage crunch, salsa macha, coriander

### Soft Shell Crab Tacos 425

Tempura fried crab, garlic aioli, citrus & jalapeno pico, crema

### Cilantro Prawn Tacos 425

Grilled prawn with lime garlic aioli, cabbage slaw, cilantro, pico de gallo

## SALADS

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### Caesar(v) 350

Romaine lettuce, shaved parmesan cheese, thyme croutons, Caesar dressing  
**Add Chicken Rs 60 extra**

### Burrata (v) 495

Burrata cheese, stewed rosemary tomatoes, basil pesto, sesame seeds, arugula leaves, lavash crisps and microgreens

### Chicken & Avocado 395

Grilled chicken, avocado, asparagus, arugula, cherry tomatoes, olives, onions, jalapeños, spiced panko, parsley

### Poached Lobster & Prawn 425

Poached lobster and prawn salad with an assortment of accompaniments, truffle dressing, sweet potato chips, feta and parmesan cheese

## FLATBREADS

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### Mushroom & Arugula Flatbread (v) 425

Caramelised mushrooms, mozzarella cheese, fresh arugula, truffle oil

### Farm Flatbread (v) 425

Flatbread topped with caramelised onions, bell peppers, zucchini, olives and mozzarella cheese

### Smoked Chicken Flatbread 450

Spiced chicken, onion, bell peppers, chilli and mozzarella cheese

### Chicken Tikka Flatbread 450

Flatbread topped with chicken tikka, spiced onion and mozzarella

### Shrimp & Feta Flatbread 495

Shrimp, feta cheese, cilantro, cherry tomato, caramelised onion

## SANDWICHES/ ROLLS

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### Caprese Sandwich (v) 375

French baguette, fresh basil pesto, tomato, arugula leaves, fresh basil, mozzarella, olive oil, parmesan fries

### Avocado Sandwich (v) 425

French baguette, fresh basil pesto, tomatoes, pickled red cabbage, arugula leaves, spicy mayo, avocado, parmesan fries

### Fried Chicken Sandwich 395

French baguette, Fried Chicken, Spicy Mayo, Lettuce, Cheese, Served with Parmesan Fries

### Roast Chicken Caesar Sandwich 395

French baguette, Roast Chicken, Caesar Dressing, Black Pepper, Lettuce, Fries

### New York Hot Dog 395

Caramelised chicken sausage, onion jam, mustard, mayonnaise, parmesan fries

### Lobster Roll 450

Lightly butter poached lobster, naga chilli aioli, fresh spring onions, parmesan fries



## STONE BAKED NEAPOLITAN PIZZAS (10")

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### Margherita (v) 525

House made tomato sauce, mozzarella, bocconcini, fresh basil

### Tartufo (v) 550

Caramelised button mushrooms, pickled shimeji mushrooms, shiitake mushrooms, bocconcini, truffle oil, fresh arugula

### Gardenia (v) 550

Onion, Bell Peppers, Olives, Mozzarella, zucchini, basil, grated scarmoza cheese, house made tomato sauce

### Onion & Jalepeno (v) 550

Mozzarella, parmesan, homemade tomato sauce, sliced raw onions, jalapenos, basil

### Pizza Aglio e Olio (v) 550

Garlic, cheese sauce, bocconcini, parsley, parmesan, basil, chilli, black pepper, olive oil

### Mediterranean (v) 550

House made tomato sauce, black olives, cherry tomato, baby spinach, onions, parsley, artichoke and feta cheese

### Peri Peri Chicken 575

House made tomato sauce, onions, bell peppers, peri peri roast chicken breast, jalapeno, herbs, chilli

### Indian Style Spicy Chicken 575

Spicy chicken tikka, onions, mozzarella, coriander, green chilli, spicy tomato sauce

### Barbecue Chicken 575

House made barbecue sauce marinated chicken, caramelised onions, confit garlic oil, fresh jalapenos

### Pesto Chicken 575

Roast chicken, house made fresh pesto, basil, bocconcini, grated scarmoza cheese, olives

### Truffle Roast Chicken 575

Roast chicken breast, parmesan, truffle oil, garlic, fresh arugula

## PASTA/ RISOTTO

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### Linguine Pesto Genovese (v) 475

Linguine pasta, fresh basil pesto, truffle oil, parmesan cheese, crushed black pepper

### Gnocchi Pomodoro(v) 475

Herb gnocchi, tomato & basil cream, chilli lemon oil, baby zucchini, broccoli, asparagus, roasted bell peppers, truffle oil

### Penne Arrabiata (v) 475

Freshly made arrabiata sauce, fresh basil, chilli flakes, penne, with garlic bread  
**Add ons: Chicken/ Prawn**

### Spaghetti Aglio e Olio (v) 475

**Add ons: Chicken/ Prawn**

### Mushroom Risotto (v) 475

Button mushroom duxelle, roasted cremini, pickled shimeji, chilli, truffle oil, parmesan

### Truffle Mushroom Penne (v) 475

Mushrooms slow roasted and cooked in Alfredo sauce, truffle oil with garlic bread

### Fettuccine in White Wine Alfredo Sauce (v) 475

With thyme, garlic, roasted vegetables, truffle oil, chilli flakes, in Alfredo sauce with bread

**Add ons: Chicken/ Prawn**

### Spaghetti Parmesan Chicken in Marinara Sauce 495

With house made spicy tomato sauce, basil, chilli flakes, crushed pepper, parmesan & mozzarella cheese topped with fried chicken

### Risotto Cacciatore 495

Arborio rice, grilled chicken, tomato & bell pepper salsa, parmesan cheese, chilli flakes and truffle oil

### Seafood Linguine 550

Lobster, prawns and rawas cooked in white wine, charred corn, fresh herbs, cream, chilli and truffle oil

### Lobster Risotto 575

Arborio rice, lobster parmesan, charred tomato & bell pepper sofrito, fresh basil, parsley crumble, chilli oil

**Note: Add ons are charged extra.  
Chicken Rs 60, Prawn Rs 100**



## LARGE PLATES / BOWLS

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### Mexican Enchilada 475

Traditional Mexican staple with roasted tomato arrabiata sauce, fajita vegetables, fresh avocado, black olives, pico de galo and fresh coriander

**Add on: Chicken**

### Korean Spicy Noodle Bowl (v) 450

Korean Noodles with chilli paste, peanuts, baby zucchini, broccoli, sesame seeds

**Add ons: Egg/ Chicken/ Prawn**

### Massaman Curry Bowl (v) 475

Kaffir lime scented curry, buttered rice, coconut cream, assorted vegetables, fried garlic

**Add ons: Chicken/ Prawn**

### Yaki Udon Noodle Bowl (v) 475

Hand made udon noodles in stir fry sauce with crushed peanuts, stir fry vegetables and spring onions

**Add on: Chicken/ Prawn**

### Mediterranean Bowl (v & nv)

With spiced garlic hummus, spicy yellow pilaf rice, chickpea & parsley salad, mediterranean spices, lavash

**Grilled Cottage Cheese Rs 475**

**Roasted Chicken Rs 495**

**Chargrilled Prawns Rs 525**

### Thai Chilli Fried Rice Bowl (v) 450

Thai style fried rice with spring onions, garlic pakchoy, chilli, oyster sauce, with chilli oil sauce

**Add ons: Egg/ Chicken/ Prawn**

### Nasi Goreng Bowl 495/ 525

South East Asian fried rice topped with fried egg served with Chicken/ Prawn skewers, crackers and spicy sauce on the side

**With Chicken/ Prawn**

### Teriyaki Chicken Bowl 495

Home made teriyaki sauce glazed chicken with sticky rice, grilled broccoli, cucumber sunomono, pickled ginger

### Òsteria Roast Chicken 495

Confit chicken leg, ginger and honey glazed carrots, potatoes, french beans, chilli flakes and black pepper jus

### Garlic Butter Herb Chicken 495

Grilled chicken leg, brown butter jus, rocket leaves, truffle scallion mash, grilled broccoli and French beans

### Malay Chicken Curry with Butter Rice 495

Chicken cooked in a home style Asian spiced curry served with brown butter rice

### Home Style Prawn Curry 525

Grilled prawns cooked in a thick gravy with ginger, coconut milk, spices and marinated chilli flakes. Served with foccacia bread.

### Chargrilled Rawas 525

Grilled rawas in mediterranean style with grilled broccoli & beans, yellow pilaf rice and black pepper sauce

### Braised Lamb Shanks 595

Lamb Shanks braised for 8 hours, baby potatoes, ginger & honey, glazed carrots, jus

### Seared Norwegian Salmon 725

Norwegian salmon served with grilled vegetables, mashed potato with a serving of lemon butter sauce

**Note: Add ons are charged extra.  
Chicken Rs 60, Prawn Rs 100**



## DESSERTS

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### Ice Cream (2 scoops) 280

Belgian Chocolate OR  
Filter Coffee  
Strawberry Cheesecake

### Tiramisu 350

Mascarpone mousse, salted cream  
cheese, caramel coffee cream, coffee  
powder with filter coffee ice cream

### ● Lotus Biscoff Cheesecake 350

Cream cheese, biscoff base, almond  
crumble, salted caramel with filter coffee  
ice cream

### ● Passionfruit Pannacotta 350

Orange and mango consomme, vanilla  
sponge, cinnamon crumble, salted tuile,  
passionfruit, fresh orange

### ● Belgian Dark Chocolate Mousse 395

Chocolate mousse, passionfruit boba,  
raspberry puree, oreo crumble

### Chocolate Coulant- Molten Chocolate Cake 395

Dark chocolate, milk chocolate ganache,  
manjari chocolate sauce, cinnamon  
crumble, vanilla ice cream, tuile

● Denotes eggless dessert

## SIDES & EXTRAS

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Sichuan Style Peanuts 280

Crispy Lotus Stem 280

Crispy Corn 280

Cheesy Garlic Bread 350

Potato Wedges 350

French Fries/ Peri Peri Fries 350

Pita 50

Hash Brown (4 pieces) 180

Steamed Rice/ Butter Rice 180

## JAIN MENU

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Please inform the server for Jain preparation

Sweet Corn Ribs 290

Jalapeno Corn Croquettes 375

Stromboli- Italian Foldover 375

Nachos Bowl 395

Avocado on Toast 395

Spicy Cottage Cheese Tacos 375

Refried Beans & Avo Tacos 375

Caesar Salad 350

Burrata Salad 495

Farm Flatbread 425

Caprese Sandwich 375

Avocado Sandwich 425

Margherita Pizza 525

Gardenia Pizza 550

Penne Arabiatta 475

Spaghetti Aglio-e-Olio 475

Fettuccine in Alfredo Sauce 475

Mexican Enchilada 475

Thai Chilli Fried Rice 450

Korean Spicy Noodle Bowl 450

Massaman Curry Bowl 475

Mediterranean Bowl 475

Tiramisu 350

Passionfruit Pannacotta 350

Lotus Biscoff Cheesecake 350



# all day breakfast.

## choice of eggs 320

Two eggs made your way with multigrain bread, 2 pieces hash brown and baked beans or chicken sausage

## breakfast sandwich 320

French baguette with scrambled egg, sliced onion, arugula, served with wedges or 2 pieces of hash brown

## truffle mushroom & cheese omelette 320

Two egg omelette with mushrooms, cheese and truffle oil, served with multigrain bread, 2 pieces of hash brown and baked beans or chicken sausage

## full breakfast 350

Two eggs made your way, chicken sausage, baked beans, hash brown, roasted tomato, multigrain bread, sautéed mushrooms

## avocado on toast (v) 395

Fresh avocado, feta mousse, cream cheese, pumpkin seeds, chilli flakes

## cold press fresh juices

Orange	280
ABC (Apple, Beetroot, Carrot)	280
Pineapple	280
Watermelon	180
Detox (Carrot, Beetroot, Celery, Ginger)	180

## coffee & tea

### We Use Medium Roast 100% Arabica Coffee Beans

Cappuccino	180
Caffè Latte	180
Cortado	180
Iced Coffee	150
Espresso/ Doppio	120/ 180
Americano	150
Extra Espresso Shot (add on)	60
Green Tea	150

## frappé

Cold Coffee Frappé	295
Mocha Frappé	295
Oreo Frappé	295
Kit Kat Frappé	295
Lotus Biscoff Frappé	295