

òsteria

BAR | EATERY | BEER GARDEN

SMALL PLATES

Sweet Corn Ribs (v) 290

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

Sichuan Style Spicy Cottage Cheese (v) 340

Patatas Bravas (v) 340

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

Cheese & Jalapeno Corn Croquettes (v) 340

Thyme & Mozzarella Arancini (v) 340

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

Avocado Tostada (v) 340

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

Mushrooms on Toast (v) 350

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

Stromboli- Italian Foldover Bread (v) 360

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

Truffle Fries Platter (v) 360

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

Nachos Bowl (v) 380

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 320/ 340

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

Chicken Katsu 350

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

Harissa Spiced Chicken 350

With coriander and lemon aioli, sumac spices and micro greens

Sichuan Style Chicken 350

With Sichuan peppercorns, onion, green chilli and orange glaze

Naga Chilli Chicken Wings 350

Spicy hot sauce glaze, spiced garlic, peanuts

Korean Chicken Skewers 350

With sesame, sweet soya sauce, chilli paste and sweet chilli sauce

CFC- Crispy Fried Chicken 350

Raagi batter fried chicken served with mint aioli and spring onion

Smoked Salmon on Toast 380

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

Fish n Chips 425

Tempura fried rawas, fried potato wedges, spiced mayo

Kasundi Grilled Salmon 425

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

Crispy Calamari 450

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)

Spicy Cottage Cheese Tacos (v) 320

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

Refried Beans & Avocado Tacos (v) 340

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

BBQ Chicken Tacos 340

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

Chimichurri Chicken Tacos 340

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

Crispy Fish Tacos 360

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

Caesar(v) 320

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 340

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

Mushroom & Arugula Flatbread (v) 350

Caramelised mushrooms, mozzarella cheese, roasted tomato soffrito, fresh arugula, truffle oil

Farm Flatbread (v) 375

Flatbread topped with caramelised onions, bell peppers, zucchini, asparagus and mozzarella

Smoked Chicken Flatbread 395

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

Chicken Tikka Flatbread 395

Flatbread topped with chicken tikka, spiced onion and mozzarella

Shrimp & Feta Flatbread 450

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

SANDWICHES/ ROLLS

Caprese Sandwich (v) 340

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

Spicy Chicken Sandwich 360

French baguette, barbecue spiced chicken, spicy mayo, fresh jalapenos, tomatoes, arugula, naga chilli sauce, parmesan fries

New York Hot Dog 340

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")

Margherita (v) 495

Tomato sauce made in house, buffalo mozzarella, fresh basil

Funghi (v) 525

Mushrooms, mozzarella, tomato soffrito, onions, with arugula and shaved parmesan

Gardenia (v) 525

Broccoli, zucchini, babycorn, asparagus, caramelised onion, cherry tomato and mozzarella

Onion & Jalepeno (v) 525

Mozzarella, parmesan, homemade tomato sauce, sliced onions, jalapenos, fresh basil leaves

Quattro Formaggi (v) 525

Classic 4 cheese pizza

Caprese (v) 525

Sliced tomato, cherry tomato, bocconcini cheese, balsamic reduction, basil

Pepperoni 550

Chicken pepperoni, cheese and balsamic onions

Pollo Forza 550

Smoked chilli marinated chicken, mixed peppers, jalapeno, bocconcini cheese, finished with chilli oil

Indian Style Spicy Chicken 550

Chicken cooked in the tandoor, spicy tomato sauce, jalapeno, chilli flakes, onions and mozzarella cheese

Barbecue Chicken 550

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

Sicilian 550

Flamed grilled chicken, arugula, cherry tomatoes, jalepeno, sliced onions

PASTA/ RISOTTO

Linguine Pesto Genovese (v) 425

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

Gnocchi Pomodoro(v) 425

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

Penne Arrabiata (v) 425

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

Spaghetti Aglio e Olio (v) 425

Add ons: Chicken/ Prawn

Mushroom Risotto (v) 450

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

Truffle Mushroom Penne (v) 425

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

Fettuccine in White Wine Alfredo Sauce (v) 425

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

Add ons: Chicken/ Prawn

Spaghetti Parmesan Chicken in Marinara Sauce 450

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

Risotto Cacciatore 475

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 soffrito, fresh basil, parsley crumble, chilli oil

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



LARGE PLATES/ BOWLS

Mexican Enchilada 425

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) 425

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

Add ons: Egg/ Chicken/ Prawn

Massaman Curry Bowl (v) 425

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

Add ons: Chicken/ Prawn

Yaki Udon Noodle Bowl (v) 425

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 425

Roasted Chicken Rs 450

Chargrilled Prawns Rs 475

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 425/ 475

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 475

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

Òsteria Roast Chicken 475

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

Garlic Butter Herb Chicken 475

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

Malay Chicken Curry with Butter Rice 475

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

Home Style Prawn Curry 495

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 550

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

- Ice Cream (2 scoops)** 240
Belgian Chocolate OR
Filter Coffee
- **Tiramisu** 335
Mascarpone mousse, salted cream
cheese, caramel coffee cream, coffee
powder with filter coffee ice cream
- Basque Cheesecake** 335
Home made baked Spanish cheesecake
with berry compote, fresh berries,
cream cheese
- **Lotus Biscoff Cheesecake** 340
Cream cheese, biscoff base, almond
crumble, salted caramel with filter coffee
ice cream
- **Passionfruit Pannacotta** 340
Orange and mango consomme, vanilla
sponge, cinnamon crumble, salted tuile,
passionfruit, fresh orange
- 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

- Bread Basket with Dip** 280
Sichuan Style Peanuts 280
Crispy Lotus Stem 280
Crispy Corn 280
Cheesy Garlic Bread 320
Potato Wedges 320
French Fries/ Peri Peri Fries 320
Pita Bread 50
Hash Brown (4 pieces) 180
Steamed Rice/ Butter Rice 180

JAIN MENU

Please inform the server for Jain preparation

- Sweet Corn Ribs** 290
Corn Tomorkoshi Tempura 340
Jalapeno Corn Croquettes 340
Stromboli- Italian Foldover 360
Nachos Bowl 380
Avocado on Toast 425
Spicy Cottage Cheese Tacos 320
Refried Beans & Avo Tacos 340
Caesar Salad 320
Burrata Salad 495
Farm Flatbread 375
Caprese Sandwich 340
Avocado Sandwich 425
Margherita Pizza 425
Gardenia Pizza 450
Quattro Formaggi Pizza 450
Caprese Pizza 450
Penne Arabiatta 425
Spaghetti Aglio-e-Olio 425
Fettuccine in Alfredo Sauce 425
Mexican Enchilada 425
Thai Chilli Fried Rice 425
Korean Spicy Noodle Bowl 425
Massaman Curry Bowl 425
Mediterranean Bowl 425
Tiramisu 335
Passionfruit Pannacotta 340
Lotus Biscoff Cheesecake 340



all day breakfast.

choice of eggs 290

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

breakfast sandwich 290

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 320

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
Carrot	180
Detox (Carrot, Beetroot, Celery, Ginger)	180

coffee & tea

We Use Medium Roast 100% Arabica Coffee Beans

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

frappé

Cold Coffee Frappé	280
Mocha Frappé	280
Oreo Frappé	280
Kit Kat Frappé	280