

Tapas

ODE TO THE STREETS
WE TRAVELLED THROUGH

Welcome to the gem of Indian cuisine-Street Food.

India is like a giant, tasty labyrinth whose only exit is to eat your way out. Street food is an essential part of experiencing a new destination and its diverse culture, but in India -street food is something more than that.

From the north to the south, you will find an almost unrivaled selection of delectable snacks and morsels to try. Here is our take on the street food experience at the tapas bar, where dishes from not only India but from the world streets will tantalize your taste buds. Everything is made with a mélange of spices, indigenous culinary processes, and fresh ingredients that explode with exotic flavors in your mouth and leave you craving more.

“Food must be a joy, nothing less. Food must be a celebration of our culture, journeys & self reflections”

-Chef JassiBindra



BREADS & OYSTERS

BREADS

WAGYU KULCHA *with bone marrow butter* \$6

SAVOY SPINACH & GOAT CHEESE *kulcha* \$6

WHISKY *naan* \$6

GARLIC *naan* \$5

CHUTNEYS

DILL PEPPERCORN *yogurt* \$3

AVOCADO CILANTRO *chutney* \$3

CHANNA MASALA *hummus* \$6

AJVAR *chutney* \$3

PINEAPPLE CHUNDA \$3

OYSTERS

BAKED OYSTER \$6

SEA URCHIN* *with sriracha cream, granita, avocado* \$12

we prepare our dishes with produce from local farms, sustainable seafood & natural free-range poultry & meats wherever possible, *this item may be ordered raw/ undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies.



STREET FOOD TAPAS

WINE PAIRING

STOLPMAN “LOVE YOUBUNCHES” ORANGE

A.R. LENOBLE “TERROIRS,” BRUT ROSÉ CHAMPAGNE

MARENCO “PINETO,” BRACHETTO

ARKA INDIAN LAGER OR JCB J’NOON, SPARKLING

THOMAS SCHMIT, RIESLING SPÄTLESE

BRANDINI, MOSCATO, d’ASTI

\$55 per person

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STREET FOOD TAPAS

GOLGAPPA, *poppers*

BHEL PURI, *munch*

PAPRI CHAAT, *bites*

POK POK PO, *mega mouthful*

INDO-CHINESE, *flavor bomb*

POPSICLE, *finisher*

TASTING MENU \$60 *per person*

or A LA CARTE \$10 each dish

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COCKTAIL SERIES | 2024



KATRINA

Montelobos Mezcal | Melon Syrup | Lemon Juice |
Banana Liqueur | Cider Vinegar

\$18

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MADHURI

Cumin infused Don Julio Blanco | Grapefruit Juice |
Tomato Vinegar | Simple Syrup | Grapefruit Soda

\$18

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RAVEENA

Cherry Herring Liqueur | Aperol | Averna | Lime Juice |
Pineapple Juice | Soda Water

\$18

COCKTAIL SERIES | 2024



SRIDEVI

Bulleit Bourbon | Strawberry infused Aperol |
Amaro Nonino | Rhubarb | Ginger Liqueur | Lemon Juice

\$18