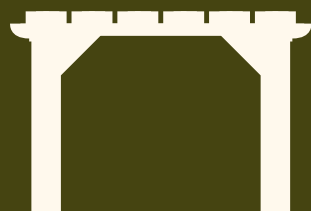


FOOD CURATIONS

**POURING
VERANDA**

POURING VERANDA IS IMAGINED AS A SHARED
COURTYARD. OPEN, RELAXED AND WELCOMING,
INSPIRED BY TRADITIONAL BOMBAY HOMES
WHERE LIFE FLOWED OUTDOORS. ROOTED IN
COMMUNITY, WITH A FOCUS ON FRESHLY POURED
CRAFT BEER, LOCAL COCKTAILS AND MODERN
INDIAN FOOD INSPIRED BY THE CULTURES AND
KITCHENS OF OLD BOMBAY.

THE FOOD FEELS FAMILIAR YET THOUGHTFUL,
DESIGNED FOR EASY SHARING AND LONG
CONVERSATIONS. INTENTIONALLY HOMELY AND
INCLUSIVE, THERE ARE NO RULES HERE. COME WITH
FRIENDS OR ALONE, BRING YOUR PETS, STAY AS
LONG AS YOU LIKE. A PLACE WHERE DRINKS KEEP
POURING, TIME SLOWS DOWN AND EVERYONE
BELONGS!



CHAAT & LOCAL FAVOURITES

AKHURI ON TOAST 350

Parsi style Bombay scrambled egg on homemade toast, with potato crisps

EGG KEJRIWAL 375

Fried eggs, homemade bread, spicy roast masala, truffle oil, potato crisps

● CHOWPATTY ALOO TUK 375

Crispy aloo tikki, creamy sweet yogurt, chickpea, sweet & spicy chutney, coriander

J ● SUMMER GREENS PATTI CHAAT 375

Baby spinach, spicy chutney, tamarind, sweet yogurt

● CRISPY CORN & AVOCADO BHEL 375

Crispy fried corn, seared onion and garlic, green chilli, red chilli powder, avocado

● STREET STYLE CHEESEY UADA PAU 375

Potato masala mash, cheese batter, served with garlic chutney and dry garlic

J ● KHASTA KACHORI CHUR MUR 395

Homemade crispy kachori, creamy sweet yogurt, tamarind and mint chutney

● SWEET POTATO AND AVOCADO HOUSE CHAAT 425

Sweet potato, avocado, coriander, sweet and spicy chutney

VERANDA BITES & SHARING

● VERANDA POTATO CRISPS 350

Homemade potato chips, peri-peri spices, garlic and truffle mayo

● GUNPOWDER CRISPY FRIES 375

Homemade gunpowder spices, green chilli, curry leaves, crispy fries

J ● CHILLY BUTTER SEASIDE BHUTTA 375

Nostalgia in every bite, corn cob, chilli, lime, salt and brown butter

J ● CRISPY OHRA FRIES 375

With tempered yogurt rice

● ASIAN STYLE TURNIP CAKE 395

Garlic crumble, micro greens

J ● INDO CHINESE BLACK PEPPER CHILLI COTTAGE CHEESE 425

Soy, ginger, garlic, crushed black pepper

J ● PODI MASALA COTTAGE CHEESE BAO 425

Home made bao, cottage cheese in spicy podi masala, home made chips

J ● AJWAIN GUACAMOLE NACHOS 450

Avocado salsa, masala, sour cream, ajwain chips

● TRUFFLE SHIMEJI MUSHROOM STUFFED HULCHA 475

With pickled onion and truffle oil

ANDHRA FRIED CHICKEN 450

Crispy chicken, Andhra spices, curry leaves, peri-peri yogurt

BOMBIL RAWA FRY 475

Deep fried Bombay duck, tartar mayo

BUTTER GARLIC CRAB HULCHA 475

Pickled red onion, butter garlic crab, mustard yogurt

KOKUM CHILLI CHICKEN 475

Tossed in a coconut soy sauce glaze, peppers, onion, tangy kokum

CHETTINAD CHICKEN BAO 495

Tamil style turmeric & yogurt marinated chicken, homemade bao, potato crisps

GHEE ROAST CHICKEN SUKHA 495

Spicy ghee roast masala, curry leaves

CRISPY CALAMARI KOLIWADA 495

Tempura fried, coastal spices

MALABAR-STYLE PRAWN BAO 495

Homemade bao, potato crisps

LAMB KEEMA PAU 650

Minced meat, hot spices, home made pav

MALWANI PRAWN AGLIO E OLIO 650

Malwani masala, prawn pickle, tamarind

GOAN PRAWN BALCHAO 650

With home made pav

**HANDMADE PIDE
INDO-MIDDLE EASTERN STYLE FLATBREAD****J • THE VERANDA 525**

Onion, bell pepper, garlic, olive, zucchini, mozzarella, base of fresh tomato

• TRUFFLE MUSHROOM 525

Tandoori mushroom, truffle cream, grated parmesan, garlic, melted burrata

SPICY TANDOORI CHICKEN 550

Tempered chicken, mozzarella, green chilli, pickled onion

SLOW ROAST BUTTER CHICKEN 550

Charred onion, makhani base, coriander

J • FOUR CHEESE 675

Mozzarella, parmesan, blue cheese, cheddar

SIGNATURE VERANDA CHARCOAL GRILLS

J • ACHARI STUFFED COTTAGE CHEESE 495

Mango pickle, garlic chutney, raddish and red cabbage thoran

J • DOCKYARD BLACK PEPPER COTTAGE CHEESE 495

Black pepper and chilli rub, garlic yogurt

• HOMESTYLE ROAST STUFFED POTATO 495

Slow roast, makhani glaze, peri peri spices

J • CHARRED BROCCOLI CHEDDAR MELT 525

Cheddar glaze, almond flakes, garlic

• MANGALOREAN FIRE ROAST MUSHROOM 525

Curry leaves, coconut crumble, peri peri yogurt

CHARCOAL CHICKEN MALAI ROAST 525

Beetroot yogurt, radish & red cabbage thoran

CANTONMENT STYLE CHICKEN PEPPER ROAST 525

Beetroot yogurt, radish & red cabbage thoran

CHICKEN THECHA 525

Peanut chilli thecha masala, garlic yogurt, carrot thoran

CLAY OVEN ROAST CILANTRO CHICKEN 525

Cilantro paste, olive oil, cashew nut, garlic chutney

MALWANI CHARRED SURMAI 675

Mustard yogurt, home made Malwani masala

GHEE ROAST LAMB SHEKH 695

Ghee roast masala, radish salad, mint yogurt

RED CHILLI TANDOORI PRAWN 695

Mustard yogurt, curry leaf oil

VERANDA CURRIES & GRAVIES

- **SLOW COOKED DAL MAKHANI** 425
8 hour cooked grams, green garlic butter and fresh cream
- **HOMESTYLE YELLOW DAL TADKA** 425
Cooked grams, aromatic herbs & spices, ghee tadka
- **KERALA STYLE GARDEN VEGETABLE STEW** 495
Seasonal vegetables, coconut cream, mustard, curry leaf
- **KADHAI ROAST VEGETABLES** 495
North Indian style mixed vegetables in tomato and onion ghee roast masala
- **SLOW ROAST PALAK PANEER** 525
Slow roast spinach, tempered garlic, malai paneer, spices
- **MALABAR LUNCH HOME STYLE TAWA VEGETABLES** 525
Pan seared assorted vegetables, Malabar spices, ghee roast masala, curry leaves
- **ANGLO INDIAN PANEER MASALA** 595
Malai paneer, truffle oil essence, sweet and spicy gravy
- **GYMKHANA BUTTER CHICKEN** 595
Homemade garam masala, spice mix, traditional old Bombay recipe

MADRAS SPICY CHICKEN RAILWAY CURRY 595

Pickled chilli, coconut milk, garlic, red chilli, topped with fresh ghee and curry leaves

CHICKEN TIFFIN ROAST MASALA 595

Charred tomato, tandoori spice mix, fenugreek, cashewnut

MALABAR COASTAL CURRY 750

Kerala-style curry with coconut, tamarind and coastal spices
Choice of Prawn / Surmai

TELLICHERRY MUTTON FRY 795

Slow cooked, semi-dry mutton masala, black pepper, coconut and homemade garam masala

BALLARD PIER LUNCH HOME MUTTON CURRY 850

Inspired by Rogan Josh with a Bombay twist, mutton seared in garlic, ginger, aromatic spices and ghee

STAPLES

J ● EXTRA PAU	95
J ● STEAMED BASMATI RICE	240
J ● LACCHA PARATHA / ROTI	150
● UERANDA BULLET NAAN	180
● GARLIC / BUTTER NAAN	180
J ● MALABAR PARATHA	195
● CHEESE CHEDDAR GARLIC NAAN	275
J ● FRAGRANT VEGETABLE BIRYANI	495
Roast vegetable, fried cashew, mint	
SAFFRON CHICKEN PULAO	695
With cucumber raita	
MUTTON YAKHNI PULAO	795

SIDES

● TRUFFLE SALTED POPCORN	240
● CRISPY CORN	275
● MASALA PEANUTS	275
J ● ASSORTED PAPAD AND CRISPS	275
● PARMESAN FRIES	375
● CHILLI CHEESE PULL APART BREAD	450

FINISHING OFF

J ● BREAD PUDDING SHAHI TUKDA	395
Saffron rabdi, crushed pistacchio, gold leaf	
J ● LAYERED CHOCOLATE CAKE	425
Dark chocolate mousse, milk chocolate sponge, chocolate brittle, belgian chocolate ice cream	
J ● DARK CHOCOLATE MOUSSE	425
Homemade mousse, passionfruit boba, berry compote, sea salt	

TIRAMISU TRES LECHES	450
Espresso mascarpone, cream cheese, cocoa, coffee dust, filter coffee	

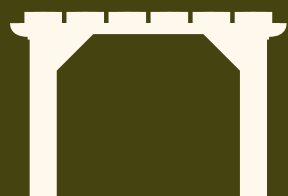
J ● FILTER COFFEE CARAMEL SUNDAE	495
Filter coffee soaked rasagulla, rum mascarpone cream, vanilla ice cream, almond brittle	

BAKED BASQUE CHEESECAKE	595
Fresh berry compote, condensed milk, baked San Sebastián cheesecake	

● DENOTES VEGETARIAN PREPARATION. NO USE OF POULTRY, MEAT OR EGGS.

J DENOTES JAIN PREPARATION IS AVAILABLE. PLEASE INFORM YOUR SERVER.

T&C APPLY | RIGHT TO ADMISSION IS RESERVED



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