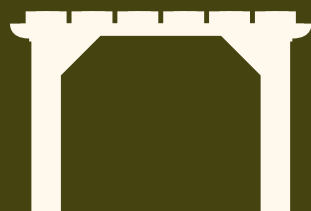


FOOD CURATIONS

**POURING
VERANDA**

POURING UERANDA 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!



MORNING TO EVENING

BOMBAY BAWI OMELETTE 350

Two egg Bombay style masala omelette, multigrain bread, potato crisps

AKURI WITH TOAST 350

EGG KEJRIWAL 375

Fried eggs, chilli cheese toast, truffle oil

● CHILLI CHEESE PULL APART BREAD 450

Cream cheese, masala, herbed butter

VERANDA BITES & SHARING

● VERANDA POTATO CRISPS 350

Spicy homemade chips with garlic and truffle mayo

J ● CHILLY BUTTER SEASIDE BHUTTA 375

Chilli, lime, salt and brown butter

J ● CRISPY OKRA FRIES 375

With tempered yogurt rice

● CHOWPATTY ALOO TUK 375

Crispy aloo tikki, Creamy yogurt, chickpeas, chutney

● KHASTA KACHORI CHUR MUR 375

Homemade spicy kachori, creamy yogurt, tamarind and mint chutney

J ● SUMMER GREENS PATA CHAAT 375

Fried kale, baby spinach, tamarind, yogurt

● SWEET POTATO AND AVOCADO 395 HOUSE CHAAT

Sweet potato, avocado mousse, green chutney, sweet and sour

● ASIAN STYLE TURNIP CAKE 395

Garlic crumble, micro greens

J ● CRISPY BHAUNAGARI CHILLI 395

Panko crust, mustard oil, green chutney hummus

J ● INDO CHINESE CHILLI BLACK 395 PEPPER COTTAGE CHEESE

Soy ginger garlic, crushed black pepper

J ● PODI MASALA COTTAGE 395 CHEESE BAO

Home made bao, spicy cottage cheese, home made chips

J ● AJWAIN GUACAMOLE NACHOS 425

Avocado salsa, masala, sour cream

● SHIMENJI MUSHROOM STUFFED 425 HULCHA

Pickled red onion, truffle oil

ANDHRA FRIED CHICKEN 425

With peri peri yogurt

BOMBIL RAWA FRY 425

Bombay duck, Thecha mayo, pickled red radish

BUTTER GARLIC CRAB HULCHA 450

Pickled red onion, butter garlic crab

HOKUM CHILLI CHICKEN 475

Tossed in a coconut soy sauce glaze

CHETTINAD CHICKEN BAO 475

With mint mayo, home made chips

GHEE ROAST CHICKEN SUKHA 475

Ghee roast masala, curry leaves

MADRAS CLUB SEABASS SUNDAL 595

Garlic crumble, basil, fried curry leaves

LAMB KEEMA PAU 650

Celery, dill and home made pav

MALWANI PRAWN AGLIO E OLIO 650

House Malwani masala, prawn pickle, tamarind glaze

GOAN PRAWN BALCHAO 650

With home made pav

FLAME GRILLED PLATES

J • ACHARI STUFFED COTTAGE CHEESE 475

Mango pickle, garlic chutney, raddish and red cabbage thoran

J • DOCKYARD BLACK PEPPER COTTAGE CHEESE 475

Black pepper and chilli rub, mustard chutney

• HOMESTYLE ROAST STUFFED POTATO 475

Slow roast, Makhani glaze, peri peri

J • CHARRED BROCCOLI CHEDDAR MELT 495

Makhani glaze, almond flakes, garlic

• MANGALOREAN FIRE ROAST MUSHROOM 495

Curry leaves, coconut crumble, peri peri yogurt

CHARCOAL CHICKEN MALAI ROAST 495

Beetroot yogurt, radish & red cabbage thoran

CANTONMENT STYLE CHICKEN PEPPER ROAST 495

Beetroot yogurt, radish & red cabbage thoran

CHICKEN THECHA 495

Peanut chilli thecha masala, garlic yogurt, carrot thoran

MALWANI CHARRED SURMAI 650

Mustard yogurt, home made Malwani masala

GHEE ROAST LAMB SHEEH 695

Ghee roast masala, radish salad, mint yogurt

NILGIRI GRILLED PRAWN 695

Peri peri yogurt, curry leaf oil

CHARRED LUNCH HOME POMFRET 950

Whole Pomfret, Red chilli, ginger garlic, mustard yogurt, carrot thoran

HANDMADE SOURDOUGH PIZZAS 9 INCH

● THE VERANDA 525

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

● TRUFFLE MUSHROOM 525

Tandoori mushroom, truffle cream, grated parmesan, garlic

SPICY TANDOORI CHICKEN 550

Tempered chicken, mozzarella, green chilli

SLOW ROAST BUTTER CHICKEN 550

Charred onions, makhani base, coriander

J● BLUE CHEESE & MAKHANI 695

Makhani base, mozzarella, parmesan and blue cheese

VERANDA LARGE PLATES

● SLOW COOKED DAL MAKHANI 395

8 hour cooked grams, green garlic butter and fresh cream

J● KERALA STYLE GARDEN VEGETABLE STEW 495

Seasonal vegetables, tempered spinach, mustard, curry leaf

J● KOFTA SALAN 495

Burrata and cream cheese kofta, fried shallots, lime oil

J● KADHAI ROAST VEGETABLES 495

North Indian style mixed vegetables in tomato and onion ghee roast masala

J● MALABAR LUNCH HOME STYLE TAWA VEGETABLES 495

J● ANGLO INDIAN PANEER MASALA 650

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 595 RAILWAY CURRY

Pickled chilli, fried shallots, garlic, red chilli, topped with fresh ghee

CHICKEN TIFFIN ROAST MASALA 595

Charred tomato, tandoori spice mix, fenugreek, cashewnut

ALLEPPEY CURRY 750

Kerala style yellow coconut based curry with tamarind and green mango
Choice of Prawn / Surmai

MUTTON THELLIHERRY 795

Coconut chips, black pepper, coconut and homemade garam masala

BALLARD PIER LUNCH HOME MUTTON CURRY 850

Inspired by Rogan Josh with a Bombay twist

STAPLES

J • EXTRA PAU	60
J • STEAMED BASMATI RICE	195
J • LACCHA PARATHA / ROTI	120
• VERANDA BULLET NAAN	150
• GARLIC / BUTTER NAAN	180
J • MALABAR PARATHA	180
• CHEESE CHEDDAR GARLIC NAAN	250
J • HOMESTYLE YELLOW DAL TADKA	350
J • FRAGRANT VEGETABLE BIRYANI	450
Roast vegetable, fried cashew, mint	
SAFFRON CHICKEN PULAO	650
With cucumber raita	
MUTTON YAKHNI PULAO	795

SIDES

• CRISPY CORN	275
• MASALA PEANUTS	275
J • ASSORTED PAPAD AND CRISPS	275
• GREEN CHILLI FRIES	325
• PARMESAN FRIES	375
• CRISPY CORN & AVOCADO BHEL	375

FINISHING OFF

J • BREAD PUDDING SHAHI TUKDA	375
Saffron rabdi, crushed pistacchio, gold leaf	
J • LAYERED CHOCOLATE CAKE	395
Dark chocolate mousse, milk chocolate sponge, peanut butter brittle, belgian chocolate ice cream	
SINGLE ORIGIN KARNATAKA CHOCOLATE COULANT	395
Dark molten chocolate cake, fresh berries, cardamom ice cream	
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, condensed milk, molten chocolate, cardamom	

● 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

