

ZILA

SMALL PLATES

Vegetarian

- CHAAAT | 500 🌱
cyropoached citrus and yogurt salad with hemp seeds and dehydrated cranberry leaf
- BHEL 2.0 | 525 🌱
edamame and avocado with farsan and Indian chutneys
Add: Tuna | 500
- FIRANGI CHAKNA | 525
pindi chole hummus with Indian chips
- TACO OR TACO | 525 🌱
pulled jack fruit or shredded panner tikka on Malabar paratha
- CORN | 525 🌱
3 textures of corn with spiced oil
- KULCHA | 525
scarmoza and scallion kulcha with aragula and cranberry chunda
- PAV BHAJI | 375
chowpatty cheese pav bhaji with zila touch
- MORELS 🌱
stuffed Kashmiri morels with kuta spiced paratha and mint aioli

Non-vegetarian

- SLIDERS 2.0 | 625 🌱
murgh malai kebab charcoal sesame buns
- HALEEM | 625 🌱
traditinal haleem served with brista relish and sheermal melba toast
- TACO OR TACO | 650
mutton bhuna or shredded chicken tikka on Malabar paratha
- FISH TIKKA | 675 🌱
kaffir lime and kasundi fish tikka
- 5G | 695 🌱
Garlic, Gunpowder, Ghee, Guntur chilli, Gambas



SCALLOP | 1175 🌱🌾

curry leaf crusted scallop with green thecha and peanut crinkle

PORK BELLY | 1275 🌱

coorg inspired 24 hrs sous vide pork belly with honey cumin spiced baby carrots and kacchampuli cured granny smith

LARGE PLATES

Vegetarian

- **MUSHROOM | 1025 🌱**
pressure cooked porcini and wild mushroom pulao with cucumber raita
- **NOT REGULAR KHICHIDI 2.0 | 825 🌱**
gongura and quinoa khicidi with drumstick extract
- **PESTO PANEER PASANDA | 825**
pesto paneer pasanda, with fennel and kalonji baby kulcha
- **MOILEE | 950 🌱**
Thai asparagus moilee with gobindabhog and yuzu pulao
- **PANEER TM | 875 🌱**
New age take on traditional panner tikka with pudina kulcha and methi froth
- **ROGAN JOSH KATHAL | 825 🌱🌾**
slow cooked young jack fruit with saffron and walnut pulao

Non-vegetarian

CHICKEN TM | 925 🌱

new age take on traditional chicken tikka masala with pudina kulcha and methi froth

KEEMA | 925

irani green keema with flavoured goti pav

LAMB CHOPS | 1675 🌱

golbari lamb chops, Assamese aloo pituika

MOILEE | 1125 🌱

sea bass moilee with gobindabhog yuzu pulao and macher thecha

PRAWN MALAI CURRY 🌱

prawn sheer malai curry with ghee bhat

DESSERTS

- **MASTANI | 450 🌱🌾**
pune's iconic sujata mastani gets a culinary twist
- **CHAI**
masala chai savoiardi with assam tea mousse and salted osmania crumble
- **TRES LECHE**
saffron pistachio tres leche with mascarpone and home made gulkand

Incase of any allergies, please inform your server.

We levy a 10% discretionary service charge. Government taxes as applicable

- Vegetarian 🌱 gluten-free