



# Winter MENU

## SMALL PLATES

### Vegetarian

- **CHAAT 2.0 | 525**   
india inspired chaat bowl
- **JHAL MURI | 525**   
edamame and avocado with indian chutneys
- **ARBI | 425**   
dhanu jeera coated arbi with berry chunda and kaccha papita
- **PAV BHAJI | 425**  
chowpatty cheese pav bhaji with ZILA touch
- **TACO OR TACO | 525**  
pulled jack fruit on Malabar paratha  
or  
shredded panner tikka on Malabar paratha
- **CORN | 525**   
3 textures of corn with spiced oil
- **KULCHA | 525**  
scarmoza, scallion kulcha with aragula and cranberry chunda

### Non-vegetarian

- KARIVEPAKU | 575**   
modern take on chicken tikka using curyleaf as hero ingredient
- TACO OR TACO | 650**  
mutton bhuna on Malabar paratha  
or  
shredded chicken tikka on Malabar paratha
- HALEEM | 625**   
traditional haleem served with brista relish  
and sheermal melba toast
- 5G | 695**   
gambas, gunpowder, ghee,  
guntur chilli, garlic
- PATRANI MACHLI | 545**   
parsi inspired steamed fish with  
lagan nu achar and carrot achar
- SCALLOP | 1,175**   
crusted scallop with goan inspired  
balcho and garlic sponge
- KHASSI | 1,275**   
naga inspired manipuri pork made with  
black sesame and sweet potato mash



# LARGE PLATES

## Vegetarian

- **PAPAD WALE KOFTA | 825** 🌱  
served with sour dough butternan
- **PANEERTMZ | 875** 🌱  
new age take on traditional panner tikka masala with pudina kulcha and methi froth
- **SAAG BURRATA | 775** 🌱  
indian greens with burrata and tadka garlic
- **NOT REGULAR KHICHIDI 2.0 | 825** 🌱  
gongura and quinoa khichidi with drumstick extract
- **MAPPAS | 875** 🌱  
asparagus mappas served with red rice poha
- **GUCCI | 1,025** 🌱  
pressure cooked gucci and wild mushroom pulao with cucumber raita

## Non-vegetarian

- **CHICKENTMZ | 925** 🌱  
new age take on traditional chicken tikka masala with pudina kulcha and methi froth
- **CHICKEN PEPPER FRY WITH NOOL PARATHA | 875** 🌱  
shredded malabar paratha served atop of chicken pepper fry
- **KEEMA | 925** 🌱  
irani green keema with flavoured goti pav
- **MIRCH KA GOSHT | 925** 🌱  
served with zila inspired munshi naan
- **PRAWN MALAI CURRY | 1,125** 🌱  
prawn sheer malai curry with ghee bhat
- **MAPPAS | 1,125** 🌱  
kerala style seabass curry with red rice poha



# DESSERTS

- **PAYASAM | 525**  
textures of coconut inspired from elaneer payasam
- **CHAI | 525**  
masala chai savoiardi with assam tea mousse and salted osmania crumble
- **TRES LECHE | 525**  
saffron pistachio tres leche with mascarpone and home made gulkand