

THE BITES

Whether you're nibbling or noshing, the food on this menu is the perfect companion to the wine in your glass.

At the heart of it all are bold, artisanal cheeses from Bangalore's celebrated creamery, 'Begum Victoria', known for their craft and character.

Accompanying the cheeses is a selection of curated, tapas-style small plates, each one made to be shared.

With seasonal ingredients leading the way, every dish is layered with flavour & texture, and you won't stop at just one bite!



NIBBLES

Plump olives marinated with herbs and spices 450 KCAL



An assortment of nuts soaked in wine and flame-finished for a warm, aromatic finish 575 KCAL



Meat & Mingle | ₹1150

Cured meats, house-made chicken terrine, mountain smoked homey, blue cheese pannacotta and pickled vegetables 450 KCAL



A curated selection of Camembert, cracked black pepper Brie, pesto & pine nut soft cheese, Edam, served with olives, seasonal fruits, homemade crackers, caramelized onion jam and olive oil 745 KCAL



VEGETARIAN SMALL PLATES

• • Triple Cheese Bites | ₹525 Served with togarashi mayonnaise 750 KCAL



Truffled Avocado Toast | ₹575

Topped with chili and citrus emulsion 350 KCAL



• • Baked Brie | ₹525

Drizzled with garlic and habanero garlic honey 590 KCAL



• Caramelized Onion & | ₹475 Goat Cheese Cigars

Served with a warm fondue 440 KCAL



In case of any allergens, please inform the server. Government taxes as applicable. We levy 10% discretionary service charge.





NON-VEGETARIAN SMALL PLATES

Prawn Bits | ₹675

Asian street sauce, spring onion relish, mango emulsion 260 KCAL

Chipotle Chicken Skewers | ₹525

With garlic aioli, and farm pineapple relish 440 KCAL

⑥ Chicken Parmigiana Tenders | ₹525

Crispy tenders topped with goat cheese mousse 620 KCAL

Minced Lamb & Pine Nut Croquettes | ₹650

Served with garam jus 610 KCAL











