

# òsteria

BAR | EATERY | BEER GARDEN

## SMALL PLATES

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### Sweet Corn Ribs (v) 290

Deep fried sweet corn with BBQ spices, lime, chilli flakes, garlic & herb aioli

### Sichuan Style Spicy Cottage Cheese (v) 375

### Patatas Bravas (v) 375

Crispy fried baby potatoes, peanut salsa, garlic mayo, tomato and paprika sauce

### Cheese & Jalapeno Corn Croquettes (v) 375

### Thyme & Mozzarella Arancini (v) 375

Deep fried risotto balls with thyme butter, arrabiata sauce and parmesan cheese

### Avocado Tostada (v) 375

With red bean paste, cherry tomatoes, avocado, sauce vierge, peppers, garlic cream  
Add Chicken at Rs 60

### Mushrooms on Toast (v) 375

Truffle mushroom paté, caramelised button mushrooms, pickled shimeji, truffle oil

### Stromboli- Italian Foldover Bread (v) 375

Freshly baked bread filled with fajita vegetables, mozzarella cheese and house made tomato sauce

### Truffle Fries Platter (v) 375

French fries topped with truffle oil, parmesan cheese, spring onions served with 3 dips

### Nachos Bowl (v) 395

Refried black beans, sour cream, pico de gallo, coriander, olives, corn, fresh avocado  
Add Chicken at Rs 60

### Guacamole & Chips (v) 395

Freshly made guacamole with tortilla chips

### Hummus Platter (v) 395

Hummus with extra virgin olive oil, green & black olives, cous cous salad, falafel and house baked pita

### Avocado on Toast (v) 395

On a house made multigrain bread

### Japanese Gyoza 350/ 375

Pan seared dumplings with a Japanese soya ponzu sauce. **Veg/ Chicken**

### Chicken Katsu 395

Panko crumb fried chicken, arugula, caper salad with a honey mustard dressing

### Harissa Spiced Chicken 395

With coriander and lemon aioli, sumac spices and micro greens

### Wok Tossed Chicken 395

With Asian spices, dragon sauce, soya, peppers and peanuts

### Naga Chilli Chicken Wings 395

Spicy hot sauce glaze, spiced garlic, peanuts

### Flame Grilled Chicken Skewers 395

With Indian spices and sliced onion, served with cilantro & mint aioli

### CFC- Crispy Fried Chicken 395

Raagi batter fried chicken served with mint aioli and spring onion

### Smoked Salmon on Toast 395

House cured salmon, cream cheese, pickled onions, arugula, microgreens, lemon

### Fish n Chips 450

Tempura fried rawas, wedges, spiced mayo

### Kasundi Grilled Salmon 450

Grilled fish served with kaffir lime sauce, fresh basil, kasundi mustard, peanuts

### Crispy Calamari 475

Tempura fried calamari, jalapeños, sriracha and garlic aioli

### Soft Shell Crab Tempura 475

Tempura fried, chimichurri sauce, romesco sauce, sesame seeds, truffle oil

### Butter Chilli Garlic Prawns 495

Jumbo prawns with burnt garlic, sambal, soya sauce and lemon

### Prawn Ajililo 495

Butter garlic prawns, lemongrass butter, herbed breadcrumbs, lemon, lavash strips

### Crispy Wasabi Prawns 495

Garlic chilli marinated deep fried prawns served with wasabi mayo



## TACOS (SOFT SHELL)

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### Spicy Cottage Cheese Tacos (v) 375

Tomato and jalapeno salsa, mint aioli, spiced pumpkin seeds, BBQ spiced cottage cheese

### Refried Beans & Avocado Tacos (v) 375

Refried beans, chilli sauce, pico de gallo, fresh avocado, lemon garlic crema

### BBQ Chicken Tacos 395

House made barbecue sauce, sriracha crema, jalapeno salsa, coriander

### Chimichurri Chicken Tacos 395

Roast chicken, Argentine chimichurri sauce, fresh salsa, lemon aioli, coriander

### Crispy Fish Tacos 395

Lemon and garlic crema, pico de gallo, cabbage crunch, salsa macha, coriander

### Soft Shell Crab Tacos 425

Tempura fried crab, garlic aioli, citrus & jalapeno pico, crema

### Cilantro Prawn Tacos 425

Grilled prawn with lime garlic aioli, cabbage slaw, cilantro, pico de gallo

## SALADS

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### Caesar(v) 350

Romaine lettuce, shaved parmesan cheese, thyme croutons, Caesar dressing  
**Add Chicken Rs 60 extra**

### Burrata (v) 495

Burrata cheese, stewed rosemary tomatoes, basil pesto, sesame seeds, arugula leaves, lavash crisps and microgreens

### Chicken & Avocado 395

Grilled chicken, avocado, asparagus, arugula, cherry tomatoes, olives, onions, jalapeños, spiced panko, parsley

### Poached Lobster & Prawn 425

Poached lobster and prawn salad with an assortment of accompaniments, truffle dressing, sweet potato chips, feta and parmesan cheese

## FLATBREADS

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### Mushroom & Arugula Flatbread (v) 425

Caramelised mushrooms, mozzarella cheese, fresh arugula, truffle oil

### Farm Flatbread (v) 425

Flatbread topped with caramelised onions, bell peppers, zucchini, olives and mozzarella cheese

### Smoked Chicken Flatbread 450

Spiced chicken, onion, bell peppers, chilli and mozzarella cheese

### Chicken Tikka Flatbread 450

Flatbread topped with chicken tikka, spiced onion and mozzarella

### Shrimp & Feta Flatbread 495

Shrimp, feta cheese, cilantro, cherry tomato, caramelised onion

## SANDWICHES/ ROLLS

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### Caprese Sandwich (v) 375

French baguette, fresh basil pesto, tomato, arugula leaves, fresh basil, mozzarella, olive oil, parmesan fries

### Avocado Sandwich (v) 425

French baguette, fresh basil pesto, tomatoes, pickled red cabbage, arugula leaves, spicy mayo, avocado, parmesan fries

### Fried Chicken Sandwich 395

French baguette, Fried Chicken, Spicy Mayo, Lettuce, Cheese, Served with Parmesan Fries

### Roast Chicken Caesar Sandwich 395

French baguette, Roast Chicken, Caesar Dressing, Black Pepper, Lettuce, Fries

### New York Hot Dog 395

Caramelised chicken sausage, onion jam, mustard, mayonnaise, parmesan fries

### Lobster Roll 450

Lightly butter poached lobster, naga chilli aioli, fresh spring onions, parmesan fries



## STONE BAKED NEAPOLITAN PIZZAS (10")

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### Margherita (v) 525

House made tomato sauce, mozzarella, bocconcini, fresh basil

### Tartufo (v) 550

Caramelised button mushrooms, pickled shimeji mushrooms, shiitake mushrooms, bocconcini, truffle oil, fresh arugula

### Gardenia (v) 550

Onion, Bell Peppers, Olives, Mozzarella, zucchini, basil, grated scarmoza cheese, house made tomato sauce

### Onion & Jalepeno (v) 550

Mozzarella, parmesan, homemade tomato sauce, sliced raw onions, jalapenos, basil

### Pizza Aglio e Olio (v) 550

Garlic, cheese sauce, bocconcini, parsley, parmesan, basil, chilli, black pepper, olive oil

### Mediterranean (v) 550

House made tomato sauce, black olives, cherry tomato, baby spinach, onions, parsley, artichoke and feta cheese

### Peri Peri Chicken 575

House made tomato sauce, onions, bell peppers, peri peri roast chicken breast, jalapeno, herbs, chilli

### Indian Style Spicy Chicken 575

Spicy chicken tikka, onions, mozzarella, coriander, green chilli, spicy tomato sauce

### Barbecue Chicken 575

House made barbecue sauce marinated chicken, caramelised onions, confit garlic oil, fresh jalapenos

### Pesto Chicken 575

Roast chicken, house made fresh pesto, basil, bocconcini, grated scarmoza cheese, olives

### Truffle Roast Chicken 575

Roast chicken breast, parmesan, truffle oil, garlic, fresh arugula

## PASTA/ RISOTTO

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### Linguine Pesto Genovese (v) 475

Linguine pasta, fresh basil pesto, truffle oil, parmesan cheese, crushed black pepper

### Gnocchi Pomodoro(v) 475

Herb gnocchi, tomato & basil cream, chilli lemon oil, baby zucchini, broccoli, asparagus, roasted bell peppers, truffle oil

### Penne Arrabiata (v) 475

Freshly made arrabiata sauce, fresh basil, chilli flakes, penne, with garlic bread  
**Add ons: Chicken/ Prawn**

### Spaghetti Aglio e Olio (v) 475

**Add ons: Chicken/ Prawn**

### Mushroom Risotto (v) 475

Button mushroom duxelle, roasted cremini, pickled shimeji, chilli, truffle oil, parmesan

### Truffle Mushroom Penne (v) 475

Mushrooms slow roasted and cooked in Alfredo sauce, truffle oil with garlic bread

### Fettuccine in White Wine Alfredo Sauce (v) 475

With thyme, garlic, roasted vegetables, truffle oil, chilli flakes, in Alfredo sauce with bread

**Add ons: Chicken/ Prawn**

### Spaghetti Parmesan Chicken in Marinara Sauce 495

With house made spicy tomato sauce, basil, chilli flakes, crushed pepper, parmesan & mozzarella cheese topped with fried chicken

### Risotto Cacciatore 495

Arborio rice, grilled chicken, tomato & bell pepper salsa, parmesan cheese, chilli flakes and truffle oil

### Seafood Linguine 550

Lobster, prawns and rawas cooked in white wine, charred corn, fresh herbs, cream, chilli and truffle oil

### Lobster Risotto 575

Arborio rice, lobster parmesan, charred tomato & bell pepper sofrito, fresh basil, parsley crumble, chilli oil

**Note: Add ons are charged extra.  
Chicken Rs 60, Prawn Rs 100**



## LARGE PLATES / BOWLS

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### Mexican Enchilada 475

Traditional Mexican staple with roasted tomato arrabiata sauce, fajita vegetables, fresh avocado, black olives, pico de galo and fresh coriander

**Add on: Chicken**

### Korean Spicy Noodle Bowl (v) 450

Korean Noodles with chilli paste, peanuts, baby zucchini, broccoli, sesame seeds

**Add ons: Egg/ Chicken/ Prawn**

### Massaman Curry Bowl (v) 475

Kaffir lime scented curry, buttered rice, coconut cream, assorted vegetables, fried garlic

**Add ons: Chicken/ Prawn**

### Yaki Udon Noodle Bowl (v) 475

Hand made udon noodles in stir fry sauce with crushed peanuts, stir fry vegetables and spring onions

**Add on: Chicken/ Prawn**

### Mediterranean Bowl (v & nv)

With spiced garlic hummus, spicy yellow pilaf rice, chickpea & parsley salad, mediterranean spices, lavash

**Grilled Cottage Cheese Rs 475**

**Roasted Chicken Rs 495**

**Chargrilled Prawns Rs 525**

### Thai Chilli Fried Rice Bowl (v) 450

Thai style fried rice with spring onions, garlic pakchoy, chilli, oyster sauce, with chilli oil sauce

**Add ons: Egg/ Chicken/ Prawn**

### Nasi Goreng Bowl 495/ 525

South East Asian fried rice topped with fried egg served with Chicken/ Prawn skewers, crackers and spicy sauce on the side

**With Chicken/ Prawn**

### Teriyaki Chicken Bowl 495

Home made teriyaki sauce glazed chicken with sticky rice, grilled broccoli, cucumber sunomono, pickled ginger

### Òsteria Roast Chicken 495

Confit chicken leg, ginger and honey glazed carrots, potatoes, french beans, chilli flakes and black pepper jus

### Garlic Butter Herb Chicken 495

Grilled chicken leg, brown butter jus, rocket leaves, truffle scallion mash, grilled broccoli and French beans

### Malay Chicken Curry with Butter Rice 495

Chicken cooked in a home style Asian spiced curry served with brown butter rice

### Home Style Prawn Curry 525

Grilled prawns cooked in a thick gravy with ginger, coconut milk, spices and marinated chilli flakes. Served with foccacia bread.

### Chargrilled Rawas 525

Grilled rawas in mediterranean style with grilled broccoli & beans, yellow pilaf rice and black pepper sauce

### Braised Lamb Shanks 595

Lamb Shanks braised for 8 hours, baby potatoes, ginger & honey, glazed carrots, jus

### Seared Norwegian Salmon 725

Norwegian salmon served with grilled vegetables, mashed potato with a serving of lemon butter sauce

**Note: Add ons are charged extra.  
Chicken Rs 60, Prawn Rs 100**



## DESSERTS

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- Ice Cream (2 scoops)** 280  
Belgian Chocolate OR  
Filter Coffee  
Strawberry Cheesecake
- Tiramisu** 350  
Mascarpone mousse, salted cream  
cheese, caramel coffee cream, coffee  
powder with filter coffee ice cream
- **Lotus Biscoff Cheesecake** 350  
Cream cheese, biscoff base, almond  
crumble, salted caramel with filter coffee  
ice cream
- **Passionfruit Pannacotta** 350  
Orange and mango consomme, vanilla  
sponge, cinnamon crumble, salted tuile,  
passionfruit, fresh orange
- **Belgian Dark Chocolate  
Mousse** 395  
Chocolate mousse, passionfruit boba,  
raspberry puree, oreo crumble
- **Baked New York  
Cheesecake** 395  
With fresh berries and a house made berry  
compote
- Chocolate Coulant-  
Molten Chocolate Cake** 395  
Dark chocolate, milk chocolate ganache,  
manjari chocolate sauce, cinnamon  
crumble, vanilla ice cream, tuile

● Denotes eggless dessert

## SIDES & EXTRAS

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- Sichuan Style Peanuts** 280  
**Crispy Lotus Stem** 280  
**Crispy Corn** 280  
**Cheesy Garlic Bread** 350  
**Potato Wedges** 350  
**French Fries/ Peri Peri Fries** 350  
**Pita** 50  
**Hash Brown (4 pieces)** 180  
**Steamed Rice/ Butter Rice** 180

## JAIN MENU

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Please inform the server for Jain preparation

- Sweet Corn Ribs** 290  
**Jalapeno Corn Croquettes** 375  
**Stromboli- Italian Foldover** 375  
**Nachos Bowl** 395  
**Avocado on Toast** 395  
**Spicy Cottage Cheese Tacos** 375  
**Refried Beans & Avo Tacos** 375  
**Caesar Salad** 350  
**Burrata Salad** 495  
**Farm Flatbread** 425  
**Caprese Sandwich** 375  
**Avocado Sandwich** 425  
**Margherita Pizza** 525  
**Gardenia Pizza** 550  
**Penne Arabiatta** 475  
**Spaghetti Aglio-e-Olio** 475  
**Fettuccine in Alfredo Sauce** 475  
**Mexican Enchilada** 475  
**Thai Chilli Fried Rice** 450  
**Korean Spicy Noodle Bowl** 450  
**Massaman Curry Bowl** 475  
**Mediterranean Bowl** 475  
**Passionfruit Pannacotta** 350  
**Lotus Biscoff Cheesecake** 350  
**Belgian Chocolate Mousse** 395  
**Baked New York Cheesecake** 395



# all day breakfast.

## choice of eggs 320

Two eggs made your way with multigrain bread, 2 pieces hash brown and baked beans or chicken sausage

## breakfast sandwich 320

French baguette with scrambled egg, sliced onion, arugula, served with wedges or 2 pieces of hash brown

## truffle mushroom & cheese omelette 320

Two egg omelette with mushrooms, cheese and truffle oil, served with multigrain bread, 2 pieces of hash brown and baked beans or chicken sausage

## full breakfast 350

Two eggs made your way, chicken sausage, baked beans, hash brown, roasted tomato, multigrain bread, sautéed mushrooms

## avocado on toast (v) 395

Fresh avocado, feta mousse, cream cheese, pumpkin seeds, chilli flakes

## cold press fresh juices

Orange	295
ABC (Apple, Beetroot, Carrot)	280
Pineapple	280
Watermelon	280
Detox (Carrot, Beetroot, Celery, Ginger)	280

## coffee & tea

### We Use Medium Roast 100% Arabica Coffee Beans

Cappuccino	180
Caffè Latte	180
Cortado	180
Iced Coffee	150
Espresso/ Doppio	120/ 180
Americano	150
Extra Espresso Shot (add on)	60
Green Tea	150

## frappé

Cold Coffee Frappé	295
Mocha Frappé	295
Oreo Frappé	295
Kit Kat Frappé	295
Lotus Biscoff Frappé	295