

Food Menu

## Sharers

## Fromage Du Jour

Hand Picked Variety Of Hard And Soft Cheeses Served With Home-Made Jams, Pickles, Crackers And Fruits.

#### Charcuterie

Chef's Selection Of Cured Local and European Meats Served With Marinated Olives, Nuts, Jams, Pickles, Crackers And Fruits.

### Chips & Dips

Feta-Pepper Dip, Tzatziki, Pickled Vegetables And Hummus Served Along With Selection Of Home-Made Crackers.

#### Baked Brie

Warm Baked Brie Served With Bruschetta Chips And Marinated Olives.

VEG-Orange Rind, Toasted Almonds NON VEG-Crispy Bacon, Pepper-Sweet Chilli Jelly

## Munching Fair

Bhavnagri Chilli Stuffed Poppers, Curly Fries, Chipotle Onion Rings And Veg Croquettes Served With Grain Mustard And Burash's Dipping Sauce. • 1275/-

• 1275/-

• 795/-

• 575/-

• 625/-

• 670/-

# Winter Soups

French Onion Soup
Served With Crusted Zarai Cheese

Cream Of Pumpkin Soup
Red Chilli And Ginger Tempered

Railway's Tomato Nostalgia
With Grilled Cheese Toastie

# Amuse Bouche

The Burash

Parmesan Cracker, Basil-Fig Tapenade, Pickled Onions, Mascarpone Cheese

Lotus Stem And Yam Koobideh

Yam And Lotus Stem Patty, Fennel-Rose Crackers, Beet Sauce • 350/-

• 300/-

• 250/-

• 525/-

**№** 525/-

Salads And Small Plates	
Classic Caesar Salad Romaine, Iceberg, Garlic Croutons, Parmesan	• 425/
Vineyard Greens Merlot Poached Pear, Rocket, Slow Toasted Nuts,	• 555/-
Feta Crumble  Winter Berries And Red Radish Salad	• 445/-
Local Berries, Pickled Radish, Greek Yogurt	
Buratta Assemble! Shades Of Beetroots, Fresh Oranges, Creamy Buratta	• 675/-
Hummus And Bread Jalapeno-Cheese Stuffed Flatbreads, Pickled Veggies, Hummus Of The Day	• 450/-
Mushroom Shawarma Spit-Roasted Portobello Mushroom, Garlic Toum, Brined Salad	• 725/-
Roots And Shoots Shades Of Carrots And Beets, Honey Whipped Ricotta, Crispy Quinoa	• 550/-
Veg Sandwich Minced Daily Greens, Trio Of Cheese, Homemade Focaccia	• 445/-
Roasted Chicken Wings  Brandy Glaze, Adobo Sauce	• 565/-
Italian Deli Sandwich	
Deli Cuts, Homemade Focaccia, Pickled Onions And Peppers Chicken	• 545/-
Pork	• 595/-
Don't Taco Me Paprika Shrimps, Red-cabbage Sauerkraut, Winter Fruit Salsa, Soft Tacos	• 615/-
Chicken Shawarma Spit Roasted Chicken, Garlic Toum, Brined Salad	• 725/-

## VEGETARIAN • | VEGAN ₪ | NON VEG • | Gluten Free 🛞

# Large Plates

Parsnip Chips

Osso Buco

# Jackfruit Chilli Sweet And Spicy Jackfruit Chilli And Beans, Sour Cream, Plum-onion-chilli Salsa, Pickled Radish Greens Stroganoff Asparagus-Snow Peas-broccoli Curry, Herb Rice,

Millet Upma		
Ode To Year Of Millet,	Served With	Charred Mushrooms

Three	Tomat	o Risotto			
Creamy	Risotto,	Mascarpone	Cheese,	Herb	Oil

Turkish Tavuk
Corn Fed Chicken Breast, Spiced Rice,
Roasted Salsa, Pickled Veggies

The OG Meal					
Whole Roast Chicke	n Leg,	House	Salad,	Spiced	Fries

Braised Lamb Shank, Mass	i, Seasonal	Greens,	Red Win	e Jus
Something Fishy				

Perfumed Poached Fish, Spanish Curry, Steamed Ric	ie
Riscuits And Gravy	

Discuits A	na yr	avy		
Bacon-cream	Curry,	Homemade	Biscuit	Bits

650/-

675/-

595/-

755/-

•	795/-

#### • 505/-

## Pastas

	PL 45781 TUE
The Hottie	• 615/-
Rigatoni, Pomodoro Sauce, Vodka Flambe	
Pasta Marry Me!	• 675/-
Parmesan-Cream Emulsion, Spaghetti, Sun Dried Tomatoes	
Hand Rolled Fettuccine	• 715/-
Aglio, Olio, Peperoncino, Seasonal Veggies	113/-
Mushroom Bucatini	• 705/-
Mushroom-Cheddar Pate, Pan Seared Exotic Mushrooms, Truffle Oil	

895/-

From The Clay Over	From	The	Clay	Oven
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Porky Pork

Pork Pepperoni, Bacon, Onion, Jalapeno

(12" Thin Crust Tonda Romana Pizza, Topped With Evoo) (Make It Vegan At Rs 200/-)

Margherita	•	695/-
Fresh Basil, Baby Mozzarella, Evoo		
Veggie-Table Zucchini, Garden Peppers, Onions, Olives		825/-
Picklish Sun Dried Tomatoes, Olives, Jalapenos, Mascarpone, Pesto	•	855/-
Shroom White Fungi, Button, Milky, Cheddar Jalapenos, Rocket	•	845/-
Spice It Up Bhavnagri Chilli, Paprika, Yellow Pimento Peppers	•	825/-
Along Santaroni Coast Cherry Tomatoes, Wilted Spinach, Fresh Cherry Mozzarella	•	825/-
The Roma Onion, Rosemary, Pistacchio	•	915/-
Mary Had A Little Lamb Rosemary Scented Lamb Salami, Black Olives	•	885/-
Carnivore's Delight Harissa Tempered Chicken, Pickled Onion, Black Olives	•	825/-

## Desserts

Chocolate Caramel Tart  Dark Chocolate, Sea Salt	• 275/-
Oomph Salted Butterscotch Mousse, Chocolate Ganache, Seville Orange Syrup, Roasted Peanuts	• 395/-
Not Your Regular Fruit Cream French Vanilla Gelato, Jd Caramel Sauce, Winter Fruit Skewers	• 375/-
Apple Pie Served With Fresh Cream	• 325/-
Strawberry Lemon Streusel Slice	• 305/-
Guilty Pleasure Sugarfree, Flourless, 55% Dark Chocolate, Berry Compote	• 345/-
Mix Berries Trifle Pudding Winter Berries, Fruits Jelly, Cake Crumble, Custard	• 335/-