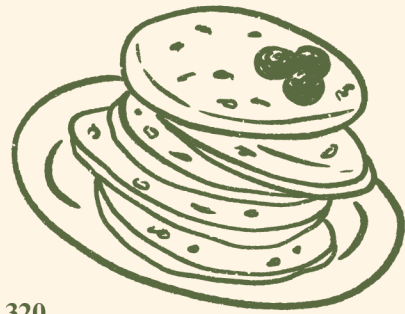


## FIRST LIGHT



**THE GROVE OPEN FACE** 320

*truffle avocado, beetroot hummus, feta, charred tomato, sourdough*

**RICOTTA PANCAKES** 320

*berry compote, maple, whipped cream, toasted almonds*

**MASALA AKURI ON FOCACCIA** 320

*parsi-spiced scrambled eggs, sea salt focaccia, green chutney*

**SALLI PAR EEDU** 320

*poached eggs on spiced tomato ragout, salli crisps, thecha-butter pao*

**THE GROVE BENEDICT** 320

*bhakri-potato rösti, spiced keema, poached egg, hollandaise*

## HANDHELDS

**THE GROVE CLUB** 340

*triple stack, chicken tikka, bacon, fried egg, thecha mayo, fries*

**BOMBAY TOASTIE** 280

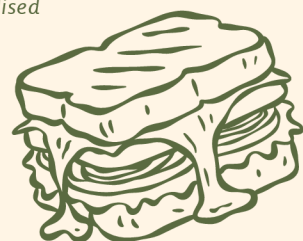
*potato masala, mozzarella, mint chutney*

**KEEMA PAV SMASH** 340

*mutton seekh smash, cheese, caramelised onion, mint-thecha chutney*

**GRILLED CHEESE FOCACCIA** 320

*garlic butter, mozzarella, caramelised onion, spinach, sun-dried tomato*



# The GROVE

BY VIBESCAPES

## CONCEPTUALISED BITES

**BHUNA MUTTON TACO** 380

*pulled slow-cooked mutton, mini malabar shells, thecha crema*

**GOAN TACO — CHICKEN CAFREAL** 380

*chicken cafreal, curried-lime yoghurt, soft shell, pickled onion*

**CHETTINAD CHICKEN SKEWERS** 440

*chettinad-marinated, peanut chutney, curry leaf oil, lime*

**PATRANI MACHHI** 440

*green chutney-coated fish, banana leaf steamed, parsi heirloom*

**GROVE FISH & CHIPS** 440

*lager-battered fillet, fries, minted peas, english tartare*

**GUNPOWDER PRAWNS** 440

*butter-garlic prawns, podi toss, fried curry leaf, lime*

**GOCHUJANG-JAGGERY WINGS** 440

*double-fried, gochujang-jaggery glaze, sesame, pickled radish*

**RAW MANGO CEVICHE** 380

*shaved mango, kokum-chilli dressing, toasted coconut, puffed rice*

**PANEER CHETTINAD SATAY** 420

*charred paneer, peri-peri butter, lime, podi dust*

**MUSHROOM GALOUTI SLIDER** 360

*melt-in-mouth mushroom patty, coin paratha, theycha crema*

**GOAN TACO — POTATO CAFREAL** 360

*potato cafreal, curried-lime yoghurt, soft shell, salsa, feta*

**BABY AUBERGINE TEMPURA** 420

*crisp eggplant, miso-tamarind glaze, sesame*

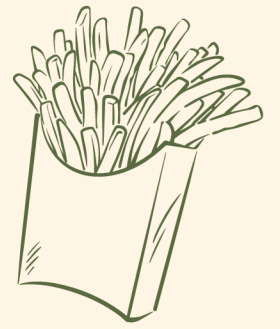
**STUFFED FOREST MUSHROOM** 420

*fried crunchy, chaat masala, mint-yoghurt, pomegranate*

**PANEER CROQUETTE** 420

*cottage cheese-feta filling, tomato-pesto dip*

## BAR BITES



**TRUFFLE-THECHA FRIES** 320  
*parmesan, fried curry leaf*

**PODI POPCORN CHICKEN** 380  
*buttermilk-fried, gunpowder toss, lime aioli*

**CORN KOLIWADA** 340  
*masala-fried corn kernels, curry leaf, lime dust*

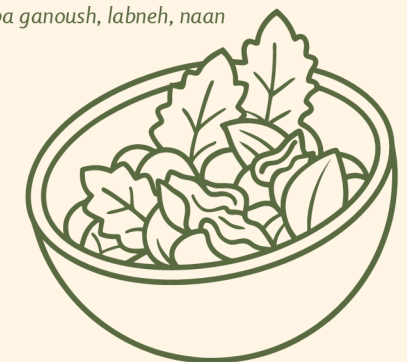
**CRISPS & DIPS** 280  
*nachos, guac, jalapeño cheese, bean base, pickled onion*

## GREENS & BOWLS

**SAHYADRI CAESAR** 320  
*masala chickpeas, paneer snow, thecha-jeera dressing, sourdough croutons*

**BURRATA & ROASTED PEPPERS** 340  
*arugula, balsamic glaze, sourdough crisps, olive oil*

**MEZZE PLATTER — GROVE STYLE** 420  
*house hummus, baba ganoush, labneh, naan crisps, crudité*



PRICES IN INR. TAXES AS APPLICABLE.



# The GROVE

BY VIBESCAPES

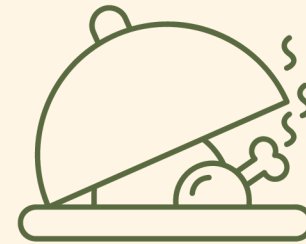
## SOMETHING SWEET

- GULAB JAMUN TIRAMISU** 380  
cardamom mascarpone, rose-gulab jamun syrup, pistachio crumb
- LAGAN NU CUSTARD** 320  
parsi heirloom, charoli, nutmeg, caramel
- MANGO SERRADURA** 320  
alphonso mousse, crushed biscuit, cardamom cream
- MIDNIGHT HALWA** 320  
warm moong dal halwa, dark chocolate, bird's eye chilli, vanilla ice cream

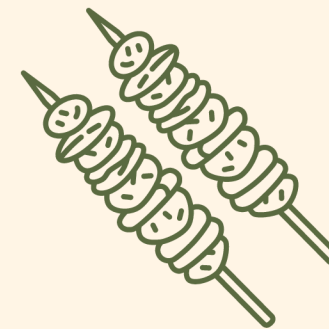
## ON THE SIDE

- INDIAN BREADS** 80  
naan (butter/garlic/cheese/chilli) · roti · laccha paratha · rice bhakri
- RICE** 120  
steamed basmati / jeera rice
- RAITA** 140  
burani raita / cucumber raita

## BIG PLATES



- MUTTON ROGAN JOSH** 720  
slow-braised lamb, kashmiri gravy, butter naan
- PAN-SEARED RAWAS** 680  
herb crust, kokum beurre blanc, wilted greens, crushed potato
- THE GROVE BUTTER CHICKEN** 680  
tandoor-cooked leg, makhani sauce, garlic naan
- KALA MUTTON MASALA** 720  
kolhapuri masala, rassa, jowar bhakri
- GAVRAN CHICKEN** 680  
country chicken curry, rustic masala, roti
- MALABAR PRAWN CURRY** 680  
coconut milk gravy, raw mango, steamed rice
- PANEER MAKHANI** 620  
soft paneer in house makhani, butter naan
- SAFEED BAINGAN BHARTA** 620  
smoky white aubergine, rice bhakri, thecha on the side
- DAL TADKA** 480  
lentils, tomato, ghee, slow simmered, steamed rice
- GHEE ROAST VEGETABLES** 620  
seasonal vegetables, mangalorean ghee roast masala, malabar paratha
- PANEER KOFTA & SAAG** 620  
soft paneer kofta in rich gravy with buttery saag, kalonji naan



## FROM THE FIRE

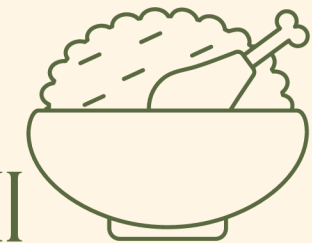
- MALAI CHICKEN TIKKA** 440  
cream-cashew-saffron marinade, charcoal tandoor, green chutney
- ACHARI CHICKEN TIKKA** 440  
pickle-spiced marinade, mustard oil, charred onion, green chutney
- TANDOORI PRAWNS, KOKUM BUTTER** 440  
coconut-chilli marinated, kokum butter baste, curry leaf, charred lime
- NUT-CRUSTED PANEER TIKKA** 420  
tandoori paneer, nut crust, charred peppers, mint chutney
- TANDOORI BROCCOLI & CHEDDAR** 420  
malai marinade, truffle-cheddar cloud, toasted almonds
- DAHI KE KEBAB** 420  
hung curd patties, pistachio crust, pomegranate, mint chutney

## ITALIAN



- MALABAR MARGHERITA** 520  
san marzano, mozzarella, curry leaf oil, ghee-fried green chilli
- FUNGHI BIANCA** 570  
wild mushroom, chilli honey, truffle oil, burrata
- BUTTER CHICKEN PIZZA** 550  
makhani sauce, chicken tikka, chutney drizzle, micro coriander
- PEPPERONI** 570  
san marzano, mozzarella, pork pepperoni, hot honey, jalapeño jam
- CACIO E PEPE, CURRY LEAF** 620  
pecorino, tellicherry pepper, tempered curry leaf, ghee finish
- PESTO PRAWN FARFALLE** 640  
bpesto prawns, cherry tomato, parmesan cheese
- WILD MUSHROOM PENNE** 620  
mixed forest mushroom, cream sauce, parmesan, thyme

## DUM



## BIRYANI

- saffron, dum-sealed handi, burani raita
- VEG** 620
- CHICKEN** 620
- MUTTON** 680

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