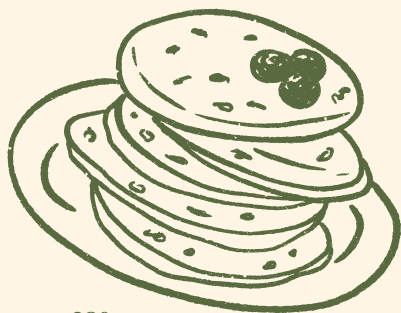


FIRST LIGHT



- **BHAKRI & HIRVE KHEEMA BENEDICT** ★🍳 380
bhakri rosti, mutton kheema, poached egg, curried hollandaise
- **SKILLET EEDU & SMOKY SHAKSHUKA** 🍳 380
parsi poached eggs, spiced tomato-pepper ragout, salli crisps, butter pao
- **THE NUTELLA STACK UP** 🍷 380
griddled pancakes, mascarpone, berry compote, maple glaze
- **COCO-YOGHURT GRANOLA BOWL** 🍷 380
seasonal fruits, protein packed
- **THE GROVE OPEN FACE** 🍷🌱 380
beetroot hummus, truffle spiked avocado, feta snow, charred tomato, sourdough

HANDHELDS

- **PULLED CHICKEN CLUB** 🍳 440
triple stack-white bread, chicken tikka, pork bacon, fried egg, mint chutney, fries
- **CLASSIC BOMBAY TOASTIE** ★ 340
potato masala, white bread, mozzarella, chutney-trio
- **ESTATE SCRAMBLE** 🍳 380
parsi-style akuri, sea salt focaccia, green chutney, pickled onion
- **KHEEMA GHOTALA MELT** ★ 460
artisanal sourdough, ghee griddled, mutton kheema, sirka onions
- **THE BIG BURRATA SANDO** 🍷 620
grilled vegetable, pesto, artisanal focaccia



The GROVE

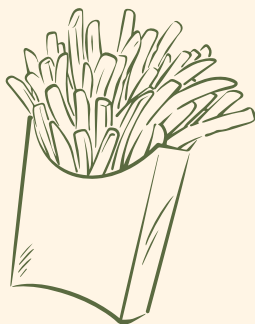
BY VIBESCAPES



CONCEPTUALISED BITES

- | | |
|--|--|
| ● BHUNA MUTTON SLIDER 580
<i>pulled slow-cooked mutton, mini malabar shells, theycha crema</i> | ● PANEER KURCHAN TACO 🍷 540
<i>cottage cheese, mint yoghurt, pickled onion slivers</i> |
| ● CAFREAL CHICKEN TACO ★ 540
<i>curried-lime yoghurt, soft shell</i> | ● PATRA NU PANEER 🍷🌱 540
<i>parsi classic, with a twist</i> |
| ● CORIANDER CHICKEN 525
<i>chicken strips. garlic, aged vinegar</i> | ● MUSHROOM GALOUTI SLIDER ★ 480
<i>melt-in-mouth mushroom patty, coin paratha, saffron crema</i> |
| ● GUNPOWDER PRAWNS ★🦀 650
<i>butter-garlic, podi tossed, curry leaf, lime</i> | ● BROCCOLI & WATERCHESTNUT ★🍷 520
<i>burnt garlic-soy, cashewnuts</i> |
| ● PAN-SEARED PARMESAN CRUSTED FISH 550
<i>mustard lime emulsion</i> | ● GLAZED CORN RIBS 🍷🌱 480
<i>blistered corn, sweet-smoky honey chili</i> |
| ● GOCHUJANG WINGS 🔥 540
<i>double-fried chicken, gochujang glaze, sesame, scallion, pickled radish</i> | ● LUKHNOWI STUFFED MUSHROOM 🌱 480
<i>charred pepper sauce</i> |
| ● RAWA FRY KINGFISH ★ 600
<i>coconut chutney smear</i> | ● THE GROVE MEZZE PLATTER 🍷 520
<i>hummus, falafel, zaatar naan crisps, pickles</i> |
| | ● DAHI KE KEBAB 🌱 520
<i>Hung curd patties, pomegranate, theycha chutney</i> |

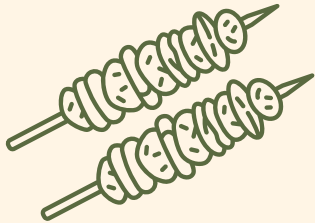
BAR BITES



- **CHEDDAR-THECHA FRIES** 🔥 380
our bold regional twist on the classic
- **PODI POPCORN CHICKEN** ★ 380
buttermilk-fried, gunpowder toss, lime aioli
- **CORN KOLIWADA** 🍷 340
masala-fried corn kernels, curry leaf, lime dust | schezwan chutney
- **CRISPS & DIPS** 🍷 340
nachos, guac, jalapeño cheese, bean base, pickled onion

FROM THE FIRE

- **KASUNDI CHARRED FISH** 540
mustard marinde, mint chutney
- **CHICKEN TIKKA** 🌱🔥 520
green chutney, naan crisps
- **HIRVE MASALA PRAWN** ★🦀 650
forest herb marinate, bhakri crisps, beet pachdi
- **MALAI CHICKEN TIKKA** 540
pickled onions, naan crisps
- **ZAFFRANI PANEER TIKKA** 🌱🍷 540
coriander pesto, naan crisps
- **MALAI BROCCOLI** 🍷 520
queso sauce, toasted almonds
- **TANDOOR ALOO** 480
dry fruit stuffed, mint chutney



LIST OF ALLERGENS

- ★ Signature 🌱 Gluten Free 🔥 Hot 🦀 Crustacean 🍳 Egg
- 🍷 Jain 🌱 Vegan 🍷 Jain alternative 🌱 Vegan alternative 🌱 Vegetarian 🍷 Non - Vegetarian

PRICES IN INR. TAXES APPLICABLE AT 18%.



The GROVE

BY VIBESCAPES

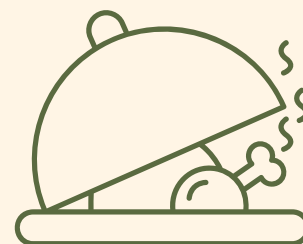
SOMETHING SWEET

- GULAB JAMUN TIRAMISU ★ 480
cardamom mascarpone, rose-gulab jamun syrup, pistachio dust
- OLD DELHI GHEWAR TART ★ 440
saffron rabdi
- SERRADURA 440
goan classic
- MIDNIGHT HALWA ★ 440
warm moong dal halwa, dark chocolate, bird's eye chilli, vanilla ice cream
- BISCOFF CHEESECAKE ★ 480
berry coulis
- CACAO MOUSSE 480
orange zest, dark rum

ON THE SIDE

- INDIAN BREADS 150
naan (butter/garlic/cheese/chilli) · roti · laccha paratha · rice bhakri
- RICE 200
steamed basmati / jeera rice
- RAITA 180
burani raita / cucumber raita

BIG PLATES



- MUTTON ROGAN JOSH ★ 780
slow-braised | butter naan
- CHICKEN PEPPER FRY 720
malabar paratha
- MASALA KINGFISH 720
pahadi style curry | jeera rice
- THE GROVE BUTTER CHICKEN 720
tandoor-cooked leg, makhani sauce | garlic naan
- KALA MUTTON MASALA ★ 780
kolhapuri masala | butter naan
- MAHARASHTRIAN CHICKEN CURRY 720
watan spiced | roti
- MALABAR PRAWN CURRY 780
coconut, raw mango | steamed rice
- PANEER BUTTER MASALA 680
butter naan
- KAJU SAOJI 680
vidarbha classic | roti
- SUMMER VEGETABLES 680
corn & capsicum, turmeric-cashew gravy | butter kulcha
- KOFTA SAAG ★ 680
paneer kofta, rich buttery saag | kalonji naan
- CHETTINAD VEGETABLE 680
malabar paratha
- ALOO GOBI MATAR 640
roti
- DAL MAKHNI 480
laccha paratha
- DAL TADKA 480
lentils, tomato, ghee, slow simmered, steamed rice

GREENS & BOWLS

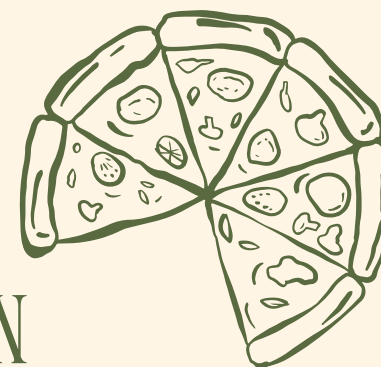


- FATTOUSH SALAD 400
sumac, falafel crumble, feta, balsamic reduction
- SPICED POACHED PEAR & CHESTNUT SALAD 420
healthy, citrus, crisp & nutty
- BURRATA & ROASTED PEPPERS 340
arugula, pesto drizzle, olive oil

LIST OF ALLERGENS



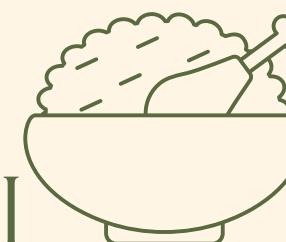
PRICES IN INR. TAXES APPLICABLE AT 18%.



ITALIAN

- MALABAR MARGHERITA 720
san marzano, mozzarella, curry leaf oil, ghee-fried green chilli
- CHIPOTLE & QUATTRO FORMAGGIE ★ 750
hot BBQ crema, gouda, cheddar, mozzarella
- FUNGHI BIANCA ★ 850
burrata, mushroom, truffle oil drizzle, hot honey
- BUTTER CHICKEN PIZZA 800
makhani sauce, chicken tikka, chutney drizzle, charred green chilli
- PEPPERONI 800
san marzano, mozzarella, pork pepperoni, hot honey, jalapeño jam
- FARFELLE BASIL PESTO 640
add: chicken / vegetable
- FROM SICILY TO SIAM SEAFOOD PENNE ★ 700
red thai curry paste, coconut cream, prawn & fish
- WILD MUSHROOM PENNE 660
forest mushroom, cream sauce, parmesan, thyme
- SPAGHETTI PRAWN POMODORO 700
pan seared prawns, velvet pomodoro

DUM BIRYANI



Saffron, long grain rice, raita

- VEG 640
- CHICKEN 700
- MUTTON 720