

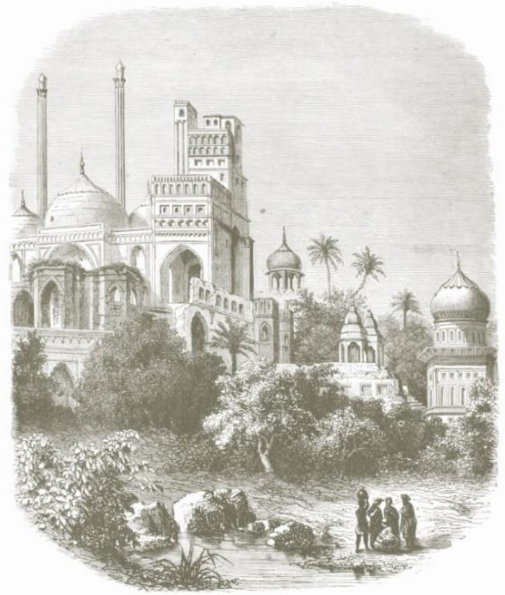
kutir

कुटीर

Dairy-Free

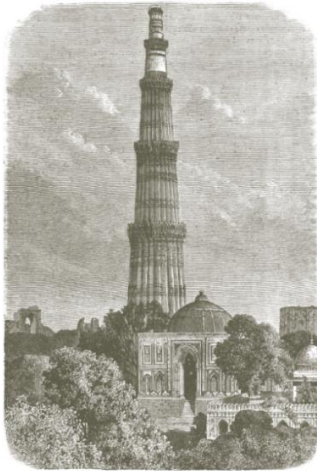
Starters

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|---|----|
| Aloo Tikki ~ Chaat | 12 |
| Crispy potato cake, tamarind, pomegranate | |
| Pao ~ Bhaji | 12 |
| Seasonal greens, refined flour, crumble | |
| Cauliflower ~ Textures | 12 |
| Samosa, pickle, chutney | |
| Prawns ~ Masala | 14 |
| Roscoff onion coconut, sesame, peanut | |
| Soft Shell Crab ~ Tellicherry | 14 |
| Crab meat, pepper, almonds, tomato | |
| Baked ~ Scallops | 14 |
| Sri Lankan spice, lemongrass, kafir lime | |
| Lobster ~ Idli | 14 |
| Steamed rice lentil cake, stew, chutney | |



Tandoor / Grill

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| Tandoori Broccoli ~ Morel | 16 |
| Wild mushroom, berries, papad, truffle | |

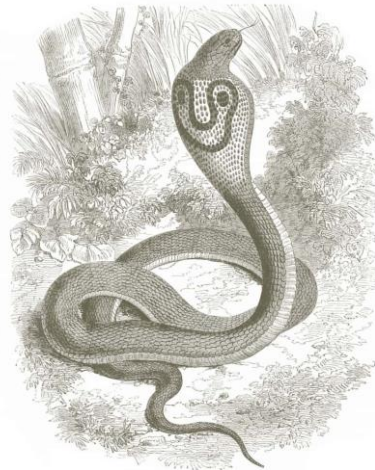


Mains

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|--|----|
| Aubergine ~ Salan | 18 |
| Peanut, sesame, curry leaf | |
| Truffle ~ Pulao | 22 |
| Wild mushrooms, goji berry, fried onion | |
| Jheenga ~ Moilee | 26 |
| Wild jumbo prawns, coconut, curry leaf | |
| Sea Bass ~ Neelgiri | 24 |
| Pan-seared, jaggery, curry leaf | |
| Lamb Shank ~ Artichoke | 26 |
| Black cardamom, bone marrow, chokha | |
| Duck ~ Madras | 24 |
| Pan-roasted breast, tamarind, curry leaf | |

Sides

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|---------------------------------------|---|
| Tadka Dal | 8 |
| Yellow lentil, cumin seed, asafoetida | |
| Saag Makkai | 8 |
| Spinach, sweetcorn, garlic | |
| Courgette Masala | 8 |
| Onions, garlic, cumin | |
| Tandoori Roti | 4 |
| Steamed Rice | 5 |



Desserts

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|--|---|
| Pineapple ~ Coconut | 9 |
| Sous vide, pink pepper, caramel | |
| Sorbet ~ Granita | 8 |
| Mango passionfruit, coconut, ginger beer | |