

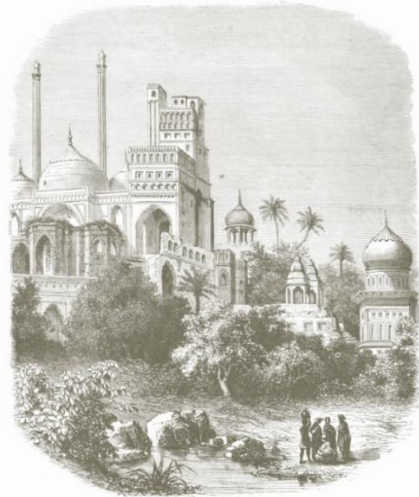
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Dairy-Free

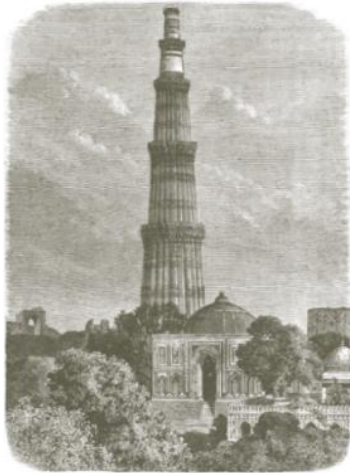
Starters

Aloo Tikki ~ Chaat	12
Crispy potato cake, tamarind, pomegranate	
Cauliflower ~ Textures	12
Samosa, pickle, chutney	
Prawns ~ Masala	14
Roscoff onion coconut, sesame, peanut	
Crab ~ Pepper Fry	14
Soft shell, shallots, string hopper	
Chicken ~ Harissa	14
Dried lemon, red chilli, palm vinegar	
Goat ~ Chettinad	14
Southern spices, puff bread, onion seed	



Tandoor / Grill

Tandoori Broccoli ~ Morel	16
Wild mushroom, berries, papad, truffle	
Duck ~ Cranberry	16
Seekh kebab, mix sprout, chutney	

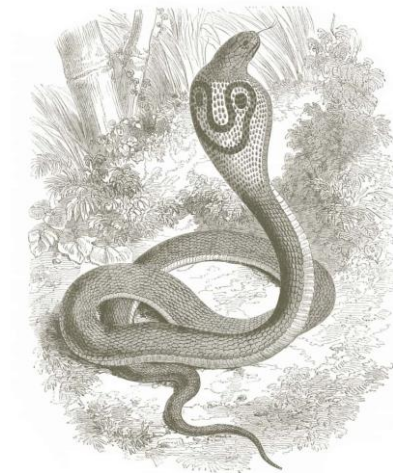


Mains

Kamal Kakdi ~ Salan	18
Lotus root, sesame, peanut, mustard, seeds	
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

Tadka ~ Dal	8
Yellow lentil, cumin seed, asafoetida	
Saag ~ Makkai	9
Spinach, sweetcorn, garlic	
Baingan ~ Bharta	8
Onions, peas, garlic, cumin	
Tandoori ~ Roti	4
Steamed ~ Rice	5



Desserts

Pineapple ~ Coconut	10
Sous vide, pink pepper, caramel	
Sorbet ~ Granita	8
Mango passionfruit, coconut, ginger beer	