



'breakfast'

Rs. 175

homemade amaranth oats muesli

Served with bananas and hot / cold milk

café lota bread basket

a selection of homemade breads, served with organic preserves and white butter

ragi banana pancakes

millet pancakes topped with honey and bananas

railway masala omlette pao

masala omlette and cheese between homemade spinach pao

kanda batata poha

beaten rice, tempered and stir fried with onions and potatoes

dal ka chilla

savory lentil crêpe, stuffed with tempered spinach and cottage cheese

bombay egg bhurji

spicy scrambled eggs, served with choice of bread

sabudana popcorn, hari mirchi thecha

crumb-fried dumplings of sago and mashed potato, served with a green chili dip

mushroom uttapam

savory rice and lentil pancake, topped with mushrooms and served with coconut chutney

mini rava idlis, molgapodi

a dozen mini idlis tossed with molgapodi and curry leaves, served with coconut chutney

keema paratha

crisp whole-wheat flatbread stuffed with spicy minced goat meat



'smaller plates'

vegetarian

Rs. 175

mini rava idli, molgapodi

a dozen mini idlis, tossed with molgapodi and curry leaves, served with coconut chutney

palak patta chaat

crispy spinach leaves, potatoes and chickpeas topped with spiced yoghurt and chutneys

dal ka chilla

savory lentil crêpe, stuffed with tempered spinach and cottage cheese

beetroot chops, 'bhaja moshla' cream cheese

our take on the kolkata street food classic.
beetroot patties served with a cream cheese dip, spiked with a bengali spice mix

khatta meetha dhokla

tempered rice and lentil dumpling, served with an amla (indian gooseberry) dip

sabudana popcorn, hari mirchi thecha

crumb-fried dumplings of sago and mashed potato, served with a green chili dip

non vegetarian

Rs. 280

chicken 65

boneless fried chicken morsels marinated in andhra red chillies and tossed with spring onions

'fish n chips'

amritsari amaranth machhli aur shakarkandi

batter-fried fillets of sole, crusted with popped amaranth grains,
served with sweet potato chips

mutton sukka

spicy boneless goat meat morsels, stir-fried with curry leaves and coconut, served in a ragi appam

bombay keema 'bao'

steamed pao stuffed with minced goat meat, served with a sriracha dip



'larger plates'

vegetarian

Rs. 300

kerala vegetable stew

assorted vegetables in tempered coconut milk,
served with appam, steamed basmati rice or kerala matta red rice

mushroom khichdi

rice and lentils cooked together with wild mushrooms and spices

bihar ka baingan chokha, sattu paratha, kurkura baingan raita

spiced aubergine mash and a crispy whole wheat flatbread stuffed with roasted gram flour,
served with crispy aubergine yoghurt

bhatt ki churkani, bhang ki chutney, aloo ke gutke, kumaoni raita

home style specialties from uttarakhand: a curry made with 'bhatt'- an indigenous black bean,
hemp relish, spicy potatoes and cucumber-mustard raita served with steamed basmati rice and ragi roti

sindhi kadhi, aloo tuk, chawal

a lightly-spiced vegetable curry with okra and green beans,
served with twice-cooked crispy potatoes and steamed basmati rice

quinoa upma

quinoa – a protein-rich, gluten-free 'super-grain',
cooked with southern spices, peanuts and seasonal vegetables

parval aur torai ki biryani, karela chips, lauki raita

pointed-gourd and ridge-gourd cooked with aromatic rice and whole spices,
topped with crispy bitter gourd and spiced calabash yoghurt



'larger plates'

non vegetarian

Rs. 375

goan galinha cafreal

pan-seared chicken breast, cooked with a chilly-coriander rub,
served with warm sprouts chaat and homemade spinach pao

kerala chicken stew

chicken and potatoes in tempered coconut milk,
served with appam, steamed basmati rice or kerala matta red rice

parsi salli boti

boneless goat meat in a sweet and sour tomato-based gravy topped with shoe-string potato straws,
served with paronhi or tawa ka phulka

konkan fish curry

sole cooked in a tangy gravy, flavored with 'bedgi' red chillies,
served with steamed basmati rice, kerala matta red rice or homemade spinach pao

kachha aam prawn curry

prawns cooked in a tangy coconut gravy with raw mango,
served with steamed basmati rice



'sides'

Rs. 135

aaj ki sabji

ask your server for today's regional vegetable dish

aaj ki dal

ask your server for today's regional lentil curry dish

'accompaniments'

Rs. 70

plain yoghurt

kumaoni raita

cucumber yoghurt flavored with mustard seeds

kurkura baingan ka raita

spiced yoghurt topped with crispy aubergine



'breads'

Rs. 50

homemade spinach pao

steamed spinach bun

tawa ka phulka (2 pcs)

soft whole wheat flatbreads

paronhi

crispy whole wheat flatbread with home churned butter

sattu paratha

crispy whole wheat flatbread stuffed with roasted gram flour

ragi ki roti

millet flatbread

appam

fluffy rice pancake

ragi appam

millet pancake

'rice'

Rs. 65

steamed basmati rice

kerala matta red rice



'desserts'

Rs. 125

bhapa doi cheesecake

sweetened steamed yoghurt on a crunchy biscuit base, topped with almonds and pistachios

khajur ke samose

crispy date and sesame parcels, served with rose petal cream

apple cinnamon jalebi, coconut rabdi

crispy apple fritters, dusted with cinnamon and served with a coconut dip

(preparation time: 15 minutes)



'cold beverages'

Rs. 85

nimbu paani

lemon juice, mint, sugar, salt and water blended with ice

aam panna (seasonal)

sweet and sour raw mango nectar

'roohafza' milkshake

milk, sugar and ice blended with a rose flavored syrup- originally created in 1906

kesari lassi

yoghurt blended with saffron, sugar and ice

masala chaas

yoghurt churned with water, coriander leaves and cumin

cold kaapi

milk, sugar and ice blended with a shot of aromatic filter coffee

'hot beverages'

Rs. 50

masala chai

assam tea brewed with milk, ginger and cardamom

south indian filter coffee

dark, roasted coffee brewed with milk

'herbal teas'

Rs. 75

nettle

a powerful himalayan herb, known for its numerous health benefits

chamomile-lemongrass

a unique blend of calming and cleansing herbs



‘single-estate artisanal coffees’

Rs. 120

bibi plantations

sunticoppa, coorg, karnataka

bibi plantations, AA arabica has a light, wine-like acidity, with a full body and caramel light finish.
can be drunk black or with milk

yellikodige estate

chikmagalur, karnataka

a certified organic coffee with low acidity,
a smooth, classic coffee flavor and a sweet finish

attikan estate

chikmagalur, karnataka

this AA arabica from the bilgiri hills has bright, sweet and nutty overtones with a balanced acidity.
this dark roast is best enjoyed without milk

m.s. estate, vienna roast

chikmagalur, karnataka

a full-bodied vienna roast, with low acidity and fruity overtones.
oaky and slightly bitter, this is the perfect choice for those who like dark roasts



‘single-estate specialty teas’

Rs. 110

‘orthodox teas’

our range of specialty ‘orthodox’ teas are sourced from the mancotta tea estate,
in the dibrugarh district of upper assam.

tippy golden flowery orange pekoe (TGFOP)

a leafy varietal that is one of the most traditional styles of tea.
this tea is light, brisk and aromatic

flowery broken orange pekoe (FBOP)

one of the finest produce of the mancotta tea estate.
this full-bodied tea, with a coppery infusion, is rich and dense.

broken pekoe souchong (BPS)

though the name has its origins in the orient, this pellet-shaped tea varietal
is a favorite with connoisseurs all over.
this amber colored brew has a smooth, malty taste.