

*Sometimes, flavours have a way of following you..
From dinner tables where seconds were taken
without asking. From kitchens where nothing was
written down, yet everything was known. Along
roads where you were gently coaxed into trying
something new.*

*These flavours stayed with us and we knew they
were too good to let go. So, we sat with them.*

Long enough for the familiar to shift.

Long enough for the unexpected to feel just right.

*At Poppadum, we give these flavours of India the
attention they deserve - time, care, and just
enough curiosity to let them bloom. So what
you're greeted with isn't entirely new.*

*It's the familiar that feels surprising, and the
unfamiliar that feels exciting !*



Khaman Chaat 400

*Meetha dahi mousse,
raw mango kachumber, toasted seeds*

Chilled Tomato Choka 425

*White bean hummus, tomato jam,
khatti meethi papdi*

 **Burrata “Masala Papad”** 475

*Smoked pumpkin puree, cherry tomato salad,
congress peanuts, garlic papad*

Millet & Grain Salad 400

*Lemon pickle dressing, whipped yoghurt,
pomegranate & puffed grains*

 **Thattai Tostada** 375

*Melted brie cheese, homemade pineapple jam,
pickled chillies & hot honey*

Tokri Chaat 450

*Kataifi basket, besan chutney, green pea ragda,
amchoor chutney*

 **Gymkhana Chilli Cheese** 375

Sourdough toast, oozy cheese, chilli chutney

Railway Beetroot Cutlet 475

Crumb fried tikkis, red chilli peanut sauce, pickles

**All prices are exclusive of GST*

Bougie Bombay Toast 425

*Tadka cream cheese, peanut garlic thetcha,
pomegranate & sev*

Naga Chilli Mushroom 475

*Stir fried button & oyster mushrooms,
butter sauce, smoky naga chilli oil*

Stuffed "Margherita" Kulcha 375

Tomato jam, mozzarella cheese, basil pesto

Elaneer Pakoda 450

*Crispy tender coconut tempura,
tamarind & curry leaf ketchup, crushed peanuts*

My MIL's Daal Pakwaan 400

Chana dal, khatta meetha chutney, pickled onions

Kathal Matka Kebab 475

*Smashed jackfruit & paneer galouti,
mint, crispy tawa paratha*

Schezwan Malai Paneer Tikka 450

*Spicy chilli garlic marination, Raw papaya salad,
parmesan cheese, crushed muruku*

Tangra Chilli Paneer 475

Burnt garlic, dark soy, green chilli

-  **Caldeen Mirchi Bhajiya** 560
Goan turmeric root curry, stuffed chilli bhajii
- “Malai Kofta”** 580
Roasted pumpkin curry, aloo kofta, cilantro oil
- Baked Saag Paneer** 560
Palak saag, string mozzarella, corn flakes chivda
- Burrata Tikka Masala** 625
Creamy tomato masala, scallion pesto
- Tawa Kheema** 500
Spicy soy kheema, brown onion masala, pickled onions
-  **White “Dal Makhani”** 550
Fermented chilli tadka, fried garlic
- Smoked Masoor Pulao** 580
Aged basmati rice pilaf, fried aloo, garlic raita, crispy poppadums
- Paneer Bhurji** 560
Tangy tomato masala, sweet corn, masala boondi
- Shahi Pulao** 580
Ghee rice, seasonal vegetables, smoked cashew masala

*All prices are exclusive of GST



Scallion Parmesan Chur Chur Parotta	150
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“Mirch Masala” Laccha Roti	130
<i>with jalapeno butter</i>	

Seeded Multigrain Roti	150
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Poppadum Garlic Naan	160
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Ghee Rice	250
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Plain /Butter Naan	130
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**All prices are exclusive of GST*



Nichani`s Filter Coffee Pudding 475

Filter coffee soaked biscuits, mascarpone cream, chocolate almond chikki, cocoa

Chilled Tender Coconut Pudding 450

Coconut water jelly, puffed black rice, coconut malai, marinated pineapple

Not A Death By Chocolate 475

Chocolate mousse, brownie bits, sea salt, vanilla ice cream, chocolate fudge sauce

Falooda Baraf Gola 450

Seviyan, malai rabdi, fruit jelly, basil seeds, rose syrup

**All prices are exclusive of GST*