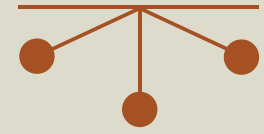


COURSE I



AGAVE & DHOKLA

MEXICO OPENS WITH TEQUILA BLANCO AND YUCATÁN ACHIOTE. INDIA RESPONDS WITH COASTAL JACKFRUIT OR BONE MARROW LAMB, DELIVERED THROUGH AN UNEXPECTED VEHICLE — STEAMED DHOKLA WITH BARBACOA DEPTH.

CHOOSE YOUR COCKTAIL

ROSA DE PUSHKAR

RAJASTHAN × JALISCO
ANEJO TEQUILA BLANCO, PUSHKAR ROSE WATER, LIME AIR.

PAHADI MEZCAL SOUR

HIMALAYAS × OAXACA
MEZCAL ESPADÍN, RHODODENDRON SYRUP, LIME, EGG WHITE.

VERDE MONSOON

UTTARAKHAND × BAJA
VODKA, CUCUMBER, CORIANDER, LIME, GREEN CHILI, BHANG SALT.

CHOOSE YOUR PLATE

ACHIOTE JACKFRUIT DHOKLA

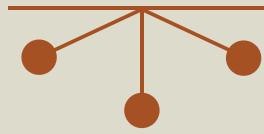
STEAMED FERMENTED DHOKLA, JACKFRUIT BARBACOA, ACHIOTE PASTE, SMOKED TOMATO SALSA CHILI GARLIC ADOBO, PICO DE GALLO AIR.

LAMB DHOKLA BARBACOA

STEAMED FERMENTED DHOKLA, LAMB BARBACOA, BONE MARROW SALSA, CHILI GARLIC ADOBO, PICO DE GALLO AIR.

4 Course Journey : Rs. 5000

COURSE II



CHAATS OF JALISCO

THIS EXCHANGE BRINGS JALISCO AGAVE INTO INDIAN CHAAT LOGIC — SOUR, SWEET, HEAT, AND COOLING TANG WITH CRUNCH AND TEXTURE. CLEAN, BRIGHT TEQUILA BUILDS SHARPENED WITH TAMARIND BITE, CHILI SPARK, AND CREAMY BALANCE.

CHOOSE YOUR COCKTAIL

LITTI PICANTE

BIHAR × PUEBLA
REPOSADO TEQUILA, SATTU-GHEE WASH, ANCHO CHILI, LIME.

CANCÚN CURRY PALOMA

SOUTH INDIA × YUCATÁN
TEQUILA BLANCO, CURRY LEAF DISTILLATE, KOKUM, POMELO CORDIAL CURRY LEAF SALT.

MUSTARD AGAVE SOUR

BENGAL × VERACRUZ
REPOSADO TEQUILA, MUSTARD HONEY, LIME, AQUAFABA, MUSTARD SMOKE.

CHOOSE YOUR PLATE

MEDU VADAI PAPAYA HOJA CRISP

MASA AND MEDU VADAI, POZOLE SALSA, JALAPEÑO GEL, BEETROOT GEL, SAMBAR CREMA, MANGO HABANERO SALSA, PAPAYA CRISP.

AVO CHILLI TOSTADA

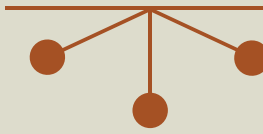
CORN TORTILLA, INDIAN QUESO, CORN AND AVOCADO, GREEN CHILI-CAPSICUM PICO, SALSA MATCHA, CHIMOY.

POCHURY PORK CHAAT

SLOW-BRAISED PORK BELLY, BAMBOO SHOOT, KING CHILI CHUTNEY, MATCHA SALSA, NAGA CHILI CREMA, TOSTADA, KALE CRISPS, CHIMOY.

Govt. Taxes As Applicable

COURSE III



GUNPOWDER & CACAO

HERE THE EXCHANGE TURNS DARKER AND MORE STRUCTURED — INDIA BRINGS GUNPOWDER PODI INTENSITY AND SAVORY UMAMI, WHILE MEXICO ANSWERS WITH CACAO DEPTH AND SMOKY WARMTH. ROASTED SPICE, BITTERNESS, AND SAVORY NOTES LAYER TOGETHER FOR A LONG, BALANCED FINISH.

CHOOSE YOUR COCKTAIL

GULKAND CACAO OLD FASHIONED

LUCKNOW × CHIAPAS
WHISKEY, GULKAND, CACAO BITTERS, JAGGERY.

NAGA NOCHE

NORTHEAST INDIA × CHIAPAS
DARK RUM, BAMBOO SHOOT TINCTURE, NAGA CHILI CHUTNEY, CACAO VERMOUTH.

CACAO SECRETO

INDIA × OAXACA
TEQUILA, DARK CHOCOLATE, MILK CLARIFICATION.

CHOOSE YOUR PLATE

GUNPOWDER SPICED WILD MUSHROOM EMPANADA

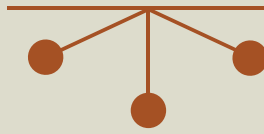
CREMINI, LION'S MANE, PIOPPINO MUSHROOM, OAXACA CHEESE, CHEESE, TOMATO SALSA, SOUR CREAM, JALAPEÑO GEL, FERMENTED HOT SAUCE, CURRY LEAF CRISP, GUNPOWDER DUST.

CAFRAEL FISH EMPANADA

SOLE FISH, GOAN CAFREAL MASALA, OAXACA CHESSE, FERMENTED HOT SAUCE, TOMATO SALSA, SOUR CREAM, BEETROOT GEL, BASIL CRISP.

Please Let Our Servers Know In Case Of Any Allergies

COURSE IV



AÑEJO & ASADA

THE CLOSE IS THE MOST HIGH-VALUE EXCHANGE — AGED AÑEJO AND MEXICAN SMOKE MEET INDIAN LUXURY: SAFFRON AND BUTTER EMULSIONS WITH AN ASADA-STYLE FINISH. RICH YET CONTROLLED, WITH SMOKE AND A CLEAN LIFT FOR A POLISHED FINALE.

CHOOSE YOUR COCKTAIL

RASMALAI CALIENTE

KASHMIR × JALISCO
TEQUILA, RASMALAI MILK PUNCH, CARDAMOM, ALMOND.

FILTER COFFEE CARAJILLO

KARNATAKA × MEXICO CITY
RUM COLD BREW FILTER COFFEE, VANILLA.

KESAR CLARA

KASHMIR × MEXICO
GIN, SAFFRON, ALMOND MILK, VANILLA, GREEN APPLE.

CHOOSE YOUR PLATE

BODEGA COTTAGE CHEESE

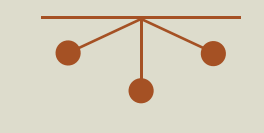
GRILLED COTTAGE CHEESE, BUTTER EMULSION, PICO DE GALLO, TANGERINE AIR.

ASLAM ASADA

ASADA CHICKEN, BUTTER EMULSION, PICO DE GALLO, TANGERINE AIR.

COORGIASADA OCTOPUS

BRAISED AND GRILLED OCTOPUS, PANDI MASALA, KACHAMPULI VINEGAR, ROJO FRESCA.



Extend the journey — any cocktail or antojito may be added at ₹500 each.