

SLY GRANNY



CHEF'S TASTING MENU
WITH DOMESTIC BEVERAGES, COCKTAILS & BEER

1399++

2499++

FOOD

- * **PUMPKIN, ROSEMARY & WALNUT MUFFIN** served with pumpkin ketchup
- * **HAM & BACON MUFFIN** ham, bacon & thyme savoury muffins with bacon jam
- # * **PICKLES** a plate of assorted seasonal pickled veggies
- * **BARLEY SALAD** fresh yoghurt, orange reduction, peanuts & pickled mustard seeds
- # * **QUINOA SALAD** quinoa tabbouleh, confit peppers, roasted eggplant, tahina & garlic labneh
- * **AVOCADO TOAST** crushed avocado mixture on a sourdough bread spread with cream cheese
- * **FALAFEL** pickled veggies, feta cucumber tzatziki
- * **FOUR CHEESE CROQUETTES** cheddar, gruyere, feta, smoked scarmorza, caramelized onions
- * **SMOKED CAULI MAC & CHEESE** five cheese mac & cheese with smoked cauliflower & balsamic onion
- * **FLAT BREAD** sundried tomato pesto, olives & arugula
- * **VEGETABLE FLORENTINE** cheesy grilled vegetables served with a topping of garlic spinach & cheddar
- * **GRILLED VEGETABLES** pesto grilled seasonal vegetables, walnut butter
- * **BLACKENED BROCCOLI** charred broccoli, harissa, roasted chickpea puree
- * **PAN FRIED POTATO ROSTI** parmesan fondue, roasted shallots
- * **CRISPY CHICKEN & FRIES** buttermilk fried chicken, pickles & hand cut fries
- * **FRIED CHICKEN BUN** South Carolina style hot fried chicken, pickles, hot sauce & slaw
- # * **TAMARIND CHICKEN SKEWERS** tamarind & curry leaves marination with peanuts
- * **FRIED CHICKEN & WAFFLES** buttermilk marinated fried chicken with thyme & scallion waffles with hot sauce & pickled okra
- * **HAM & CHEESE TOASTIE** house made smoked ham, cheddar cheese & cream cheese
- * **PATTY MELT** seasoned 100gm. beef patty, American cheese & pickles
- # * **STEAK & EGGS** minute steak, sunny side up egg & mustard aioli
- * **KERALA STYLE BEEF KEBAB SLIDER** mustard & curry tempered beef & sweet potato cutlets with spicy peanut & coconut chutney

- * **SMOKED CHICKEN SLOPPY JOE SLIDER** home smoked chicken, caramelized onion, barbeque sauce & cheddar
- # * **FLY RICE** smoked fish, Kerala red rice, sesame seeds & a soft egg
- * **EGGS & YOGHURT** labneh, extra virgin olive oil, crispy fried eggs, mixed herbs & spices
- * **SOFT SCRAMBLE** a creamy 2-egg scramble with chive ricotta & toast
- * **EGGS BENEDICT** buttermilk biscuit, poached egg, house made maple & brown sugar bacon with chipotle hollandaise
- * **SMOKED FISH CAKE BENNY** rava crusted kasundi marinated fish cakes with a poached egg & hollandaise sauce
- * **PRAWN COCKTAIL** champagne poached prawns, classic cocktail sauce
- * **OG DOUGHNUT** with cinnamon sugar
- * **COFFEE & CREAM DOUGHNUT** mascarpone filled; coffee glazed
- * **BABKA FRENCH TOAST** chocolate nutella babka with seasonal fruit compote
- * **CINNAMON PANCAKES** our version of traditional flapjacks, infused with vanilla & cinnamon, served with caramel & maple drizzle
- * **SWEET POTATO WAFFLES** sweet potato hash, vanilla pastry cream & seasonal jam
- * **POPPIE TOAST** poppy seed cake, whipped mascarpone & seasonal fresh fruits
- * **SAMICH** chocolate chip cookie, vanilla ice cream & chocolate glaze

DRINKS

- GIBSON** vodka, jalapeno, simple syrup, citrus & lime tincture
- IT'S A DATE!** vodka, homemade date & thyme syrup, lime juice topped with carbonated water
- PARADISE** gin, pineapple juice, thyme & jalapeno tincture blueberry syrup and cardamom
- SOUTHSIDE** gin, simple syrup, lemon juice & mint
- STEAMING SWAMP** gin, lychee juice, fresh ginger, homemade rosemary bitters, simple syrup, citrus
- CARNIVAL** white rum, orange juice, basil, coconut syrup & citrus
- WHISKY SMASH** whisky, simple syrup, lime juice & mint leaves



* vegetarian * non-vegetarian # gluten free

All prices are in INR • We levy a discretionary 10% service charge • Prices do not include government taxes. Please inform the staff of any allergies or ex-wives/husbands that may be around