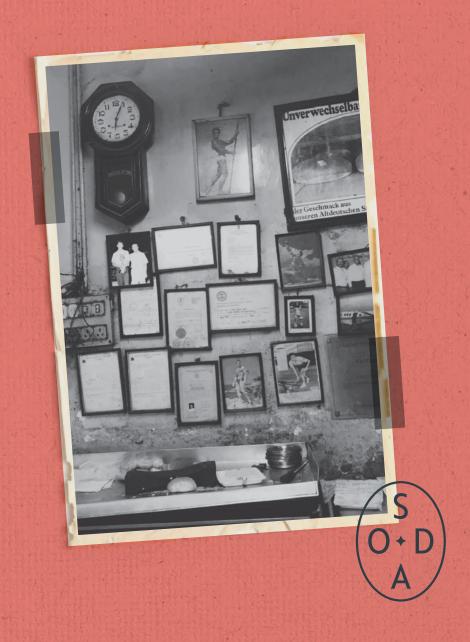
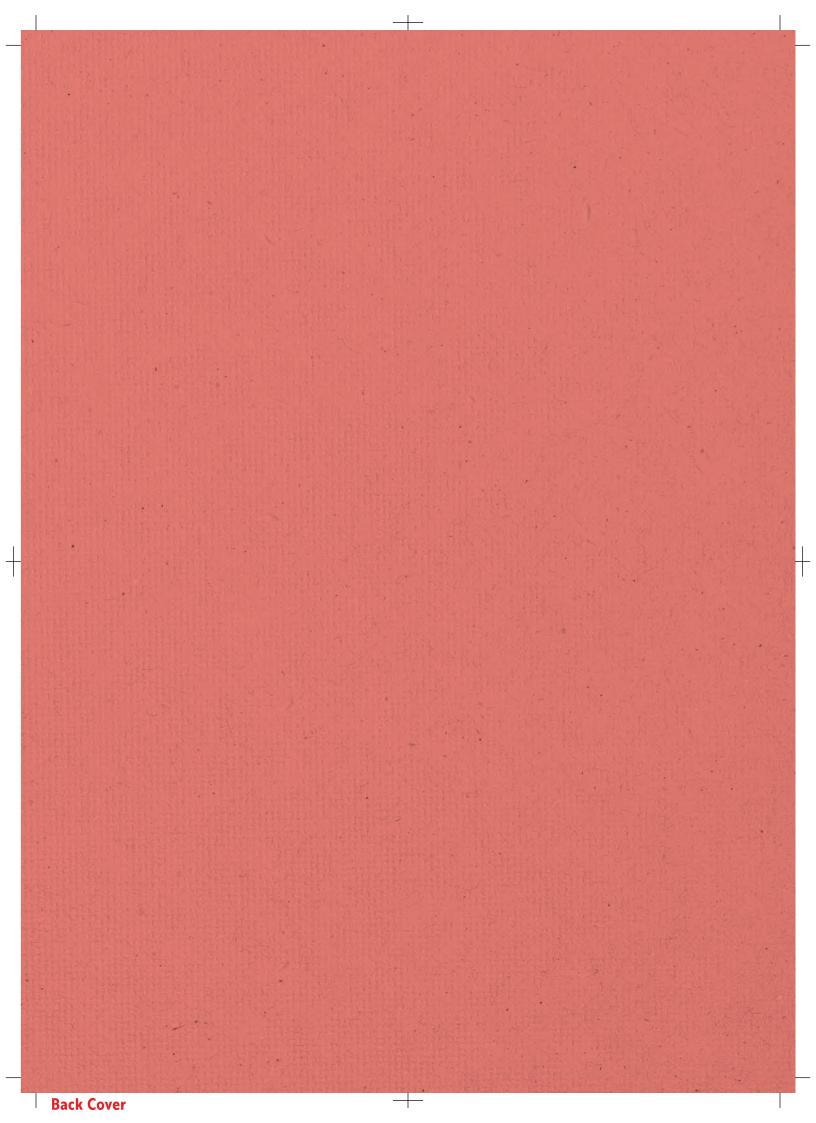
- EAT. REPEAT. EAT. REPEAT -



BOMBAY IRANI. BOMBAY CAFÉ. BOMBAY BAR.



GURUGRAM

MUMBAI

BENGALURU

KOLKATA

sodabottleopenerwala

sbowindia | #BestBaeBombay

W sodaindia.com

Cover inside Left

Page 24_Back Left

What is the first thing that comes to mind when you think of the city that was once seven islands? And was then captured by the Portuguese and handed over in dowry to Charles II of England? And then was taken over by the East India Company, and is now home to over 18 million people?

The food. Of course, the food.

Kyani's at Metro. Ayub's at Kala Ghoda. Hotel Deluxe at Fort.

Sardar at Tardeo. Snowman's at Breach Candy. Café Madras at Matunga. K Rustom at Churchgate. Britannia & Co. at Ballard Estate. Prithvi Café at Juhu. Yazdani at Horniman Circle.

Gulshan-e-Iran at Crawford. B Merwan at Grant Road.

Bademiya at Colaba. Chowpati Chaat. Haji Ali Juice.

Elco Paani Puri. And on. And on.

The Bombay we know and love is filled with food stories, and stories shared over food.

Sodabottleopenerwala is our tribute to the food and the stories of the city we know and love so much. Come visit. And if you see us when you're here, come join our table.

- AD & Sabs

We do not levy a service charge, but if you had a fab time, feel free to request an addition. Our team works hard and will be over the moon!





Nothing comes between a Bombayite and their pani puri unless it is sev puri. True blue Bombaywalas have an inherent love for chaat. Chaat hits every note of flavour note: sweet, spicy, tangy and crunchy, making it a forever favourite. You'll find chaat on practically every street, and, of course, this menu.

Page 02_Back Left

NO ONE CAN EAT JUST ONE.

SMALL PLATES

■ Angry Fries | 360 © NEW

(250 gm)

We stole this recipe from our favourite neighbour. Potato fries, tossed in traditional Maharashtrian thecha spices; served with house cheese blend and thecha spread.

■ Palak Patta Pakoda Chaat | 400 @ NEW (337 gm)

Crispy spinach leaves lightly coated in batter and fried; topped with yoghurt and delicious homemade chutney.

■ Corn Cheese-ling Bhel | 430 ∨ (300 gm)

Bombay-inspired cheeseling and crispy corn bhel; tossed in a chatpata chutney.

Spiced Corn Ribs | 430 # \times (200 gm)

No trip to Bombay is complete without bhutta on the beach! We're serving up corn ribs coated in house-made spice-mix and zesty sour cream on the side.

Aloo Tuk | 465 (NEW)



(200 gm)

(350 gm)

Smashed potatoes, crisped and fried, tossed in house-made spice mix; served warm. This Bombay-inspired snack is a lip-smacker!

Broccoli Mozzarella Bite | 605 (NEW)



Roasted broccoli in mozzarella cheese, mustard and Parmesan Sauce. Eat your veggies and love them too!

■ Irani Berry Burrata Chaat | 660

Creamy burrata served on a bed of coriander pesto; topped with Iranian berry compote and pomegranate and drizzled with pomegranate molasses. Britannia Uncle would not have been amused.

Vegetable Seekh Kebab | 685 (2) (NEW)



Minced vegetable seekh kebab; served with pita and hummus.

Go Green Galouti Kebab | 685 NEW)

(350 gm)



Melt-in-mouth straight-to-stomach veggie galouti; served with hummus, pita and salad.

Coriander Pesto Cottage Cheese | 720 (450 gm)

Charred cottage cheese-marinated in coriander pesto, topped with olive and walnut tapenade; served with pita and salad. We're not sure where we stumbled across this recipe, but we absolutely love it!

■ Veg | ■ Non-veg |
Vegan |
Chef's Reccos |
Contains Egg |
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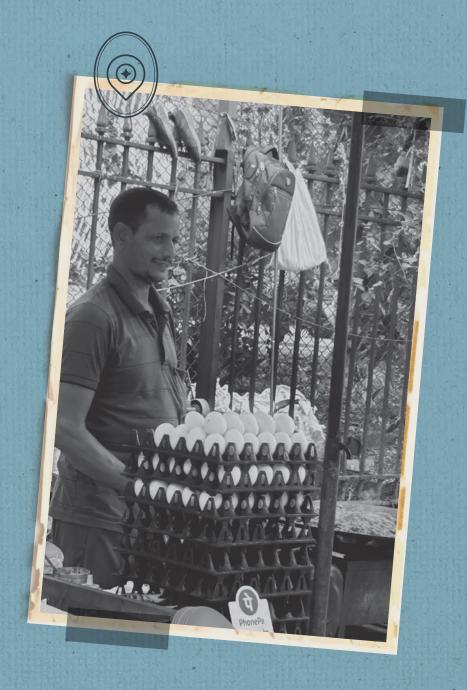
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Page 03_Front Right Everyone's favourite breakfast and post 1am soak-up-the-booze snack, anda bhurji makes the people of Bombay go "Mmmmm".



■ Smoked Chicken Mini Cutlet | 545 ♥ (150 gm)

Proof that everything does not taste better when served on salli. Sometimes, it needs to be on top. Egg-coated, batter-fried smoked chicken cutlet; served on a bed of roasted tomato sauce and topped with mint yoghurt and salli.

🖪 Andhra Chilli Chicken | 545 🖺 🐠



(200 gm)

Chicken tossed in a spicy green chilli masala with curry leaves.

■ Naan Chaap Sliders | 605

(240 gm)

Take a stroll down bustling Bohri Mohalla and you can smell naan chaap in the air! Our version features fluffy mini buns stuffed with 'tala hua' mutton, crumbled feta and sumac onion.

Tareli Macchi Tawa Fry | 605 (M)



(150 gm)

Koli Aunty approved! Tawa-fried fish coated with house-made masala. It'll make you want to do the koli dance.

Fish Koliwada | 605

(180 gm)

A world popular from Mumbai's Sion Koliwada, we swear by it.

■ Kundapuri Prawn | 605

(300 gm)

Prawn fried in a kundapuri masala; topped with curry leaves.

Methi Fish Tikka | 605

(220 gm)

Baked Calcutta bhetki marinated with fenugreek, cream cheese and yoghurt.

■ Parsi Mutton Pattice | 630 ♥ (150 gm)

A Sunday lunch favourite! Egg-coated, batter-fried spiced mutton pattice; served on smoked tomato sauce with mint yoghurt.

▲ Tandoori Pomfret | 645 😭 🚾



(220 gm)

Pomfret fish marinated in homemade Parsi-style tandoori masala; served with green chutney.

▲ Mutton Pepper Fry | 655

(320 gm)

Mutton cooked with spices and freshly ground black pepper - a classic from the Shetty bars of Bombay.

▲ Skillet Prawns | 660 🖺

(200 gm)

Prawns marinated in methi masala, slow-cooked in green chilli butter; served with toasted pav. It's a winner!

■ Veg | ■ Non-veg | ∨ Vegan |

Chef's Reccos |

Contains Egg |

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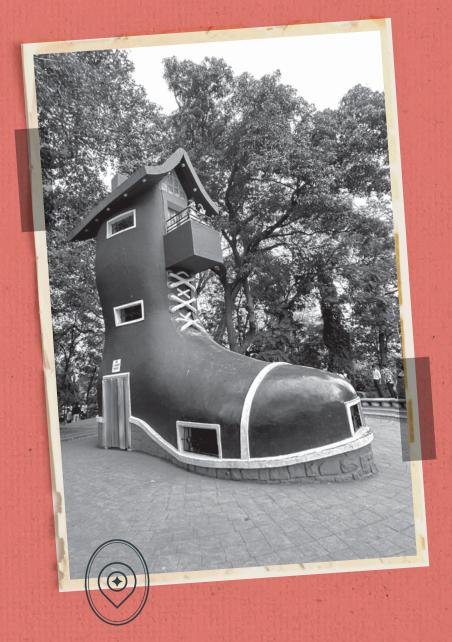
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Page 05_Front Right



Inspired by the nursery rhyme
"There was an Old Woman Who Lived in a Shoe",
the Old Woman's Shoe (every Bombay kid's once-upon-a-time
favourite spot) stands proud at Kamala Nehru Park up Malabar Hill.
If only it sat on the part of Bombay that was once
Old Woman's Island! Wouldn't that have been
an amazing coincidence?

Page 06_Back Left

BREACH CANDY TO PRITHVI CAFÉ



■ Bambai Vada Pav 2 Pcs | 260

A staple you'll find on every street! Two spicy potato vada; served with teekhi chutney and thecha pav.

Veg Cheese Club Sandwich | 360 (250 gm)

Layered grilled Sandwich with lettuce, tomato, cucumber, bell peppers, cheese & chutney; served with fries.

Cheesy Bambai Vada Pav 2 Pcs | 375 (280 gm)

A blasphemously delicious version! Two cheese-stuffed vada on cheesy thecha pav with teekhi chutney. We're 100% sure AD pushed for this one.

■ Ragda Pattice | 380 NEW



(280 gm)

A street gem, made with potato patties; topped with spiced and dried white peas curry, house chutneys, and sev.

■ Dal Pakwan | 415 NEW



(250 gm)

A combination of moth and split yellow lentils cooked on low heat; garnished with pickled ginger, green chilli, roasted cumin; served with crisp pakwan. Yummy! Yummy!

■ Kanda Bhajiya | 430 ∨

(200 gm)

Thinly sliced onions; battered, deep-fried and served with mint coriander chutney. Don't kiss and tell.



(245 gm)

Straight from the streets! The spicy kick of green chillies, topped with rich, gooey melted cheese; served on a soft buttery pav with garlic thecha.

Bombay Pav Bhaji | 510

(300 gm)

Sardar Uncle approved street-style pav bhaji; served with buttered pav.

■ Mac n' Cheese | 515 (NEW)



(350 gm)

Macaroni pasta cooked in a creamy cheese sauce and baked to crusty perfection. Childhood nostalgia!

▲ Add Chicken | 595 (430 gm)

■ Veg | ■ Non-veg |
Vegan |
Chef's Reccos |
Contains Egg |
Gluten Free

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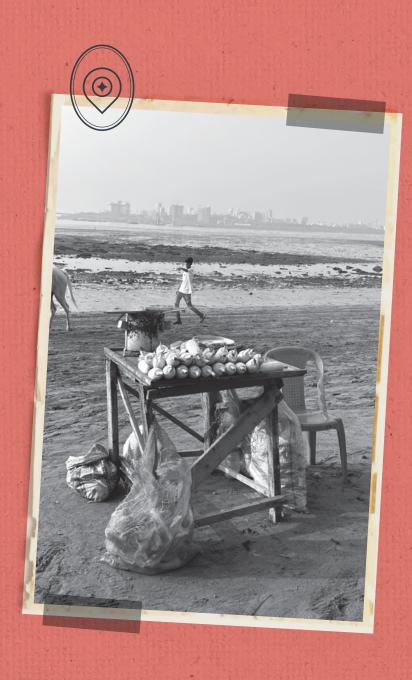
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Page 07_Front Right Nestled between popular Chowpatty and even more popular Juhu, Dadar Beach stretches on. Grab your lover for a ride... on the horses. And, of course, hot-hot corn on the cob.



Page 08_Back Left

🖪 Classic Akuri | 490 🕜

(170 gm)

Everybody's favourite Parsi-style soft and luscious scrambled eggs; served with toasted pav.

🖪 Unclassical Eggs Kejriwal | 465 🕜 🕬



(250 gm)

Inspired by Devi Prasad Kejriwal's favourite dish at The Willingdon Sports Club in Bombay. Sunny-side-up eggs on toast with cheesy mushrooms and chopped green chillies.

Chicken & Fried Egg Club Sandwich | 465 0 M



(250 gm)

Queen's corgis!

■ Colonial Fish & Chips | 750 ♥

Crumb-fried fish and chips; served with fries

and house-made tartar sauce. Long live the

(250 gm)

Layered sandwich with lettuce, tomato, cucumber, cheese, chicken and fried egg; served with fries.

■ College Canteen Bun Omelette | 510 ♥

(300 gm)

A masala cheese omelette sandwiched between a buttered bun. It's first class.

Russie's Favourite Chicken Wings | 545 (250 gm)



Inspired from Rustom's frequent travels to Kerala for vacations, we bring to you these saucy chicken wings tossed in curry leaves.

🖪 Chicken Kheema Baida Roti | 545 🅜 🖺 (170 gm)

Roomali roti stuffed with spiced chicken kheema and eggs; served with onion and mint chutney. It's a delicious chicken and egg situation.

■ Veg | ■ Non-veg | ∨ Vegan | Chef's Reccos | Contains Egg | Gluten Free Gluten Free Output Description Free Output Description Output Description Descrip



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Right Page 09_Front



Ever walked into a Bombay Irani Café and immediately felt at home?

No matter if it's a café you frequent often or one you have never been to, its subtle colonial touches of high ceilings, large mirrors, bent wooden chairs, marble table tops, and glass jars filled with old-school candy make it wonderfully familiar and inviting.

Don't forget the delicious smell of fresh bread in the air!

Page 10_Back Left

RUSTOM'S FAVOURITES

- Bun Maska | 110 (90 gm)
- Bun Maska Jam | 110 (100 gm)
- Aloo Aunty's Veg Cutlet | 430 ∨ (170 gm)

A traditional recipe with a mix of vegetables stuffed with patrani chutney. Tastes best with a raspberry cooler.

Batata Harra & Hummus | 430 V (300 gm)

Luxurious hummus topped with crispy garlic chickpeas; served with batata harra, olives and pita lavash. A definite crowd pleaser!

▲ Chicken Farcha | 545 ♥

(200 gm)

Marinated bits of chicken fried in a classic Parsi-style egg batter; served with green chutney. Crunchy-munchy!

🖪 Chicken Kheema Par Eedu | 605 🕜 (300 gm)

You know what's better than a fried egg? Two! Two fried eggs served on mildly-spiced chicken kheema; topped with green chilli cheese fondue and crunchy salli.

■ Chelow Kebab ♥ ♀



Chalo, chalo, chelow. Spiced kebab; served with sumac dum rice, tomato, chili, onion and fried egg on top.

Chicken | 720 (350 gm) Mutton | 740 (350 gm)

■ Chicken Shish Taouk Kebab | 720 ♥ □ (350 gm)

We took this one straight from our Persian neighbour's recipe book. Charred tender chicken; served with hummus, egg parantha, and salad.

🖪 Adana Kebab | 740 🕜 🚾



(350 gm)

Deliciously fragrant mutton seekh served on a crispy egg parantha. A gift from Persia!





Veg | ▲ Non-veg | ∨ Vegan | ☐ Chef's Reccos | ♥ Contains Egg | # Gluten Free

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Page 11_Front Right Bombay was the centre of trade for the East India Company and people across the country migrated to the city in search of work and a better life. Back then, merchants and officials lived in sprawling bungalows, leaving little space for blue collar workers. The answer was chawls. Narrow buildings with higgledy - piggledy rooms that opened up into common space corridors.



Page 12_Back Left

KHARI PIZZA

Paneer Bhurji Pizza | 605 NEW

(250 gm)

Classic Parsi Bhurji made with scrambled cottage cheese, cashew nuts and mozzarella cheese on khari.

■ Johnny's Spicy Sausage | 625 (250 gm)

Chicken sausage, jalapeño, bocconcini and onion. No pizza delivery guy here.

Frankly My Lamb | 655

(250 gm)

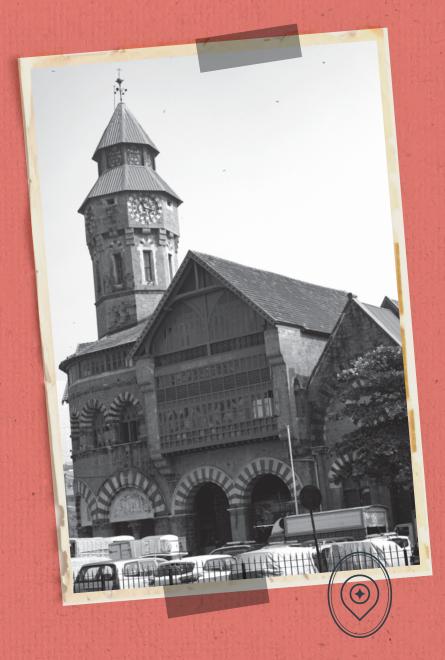
Hand-pulled lamb, bird chilli, bell pepper, and jalapeño. Frankie says relax, and order this.



 \bullet Veg | \blacktriangle Non-veg | \lor Vegan | \mathbb{G} Chef's Reccos | \mathbb{C} Contains Egg | $\mathbb{\#}$ Gluten Free

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Page 13_Front Right



Bombay's most famous market, Crawford Market
was built in 1869 and donated to the city by Cowasji Jehangir.
Designed by British architect William Emerson,
it blends Victorian Gothic architecture with indigenous elements.
Step into the building, and you'll find organised chaos.
International cheeses sitting pretty next to gaudy shopping bags,
dinner sets beside suitcases and chirpy sellers promising you
that their merchandise is the next big thing.

Page 14_Back Left

MAINS

Coconut wali Dal | 465 (NEW)



(470 gm)

A local Goan twist to the traditional Parsi dal.

Lasooni Palak Paneer | 570

(400gm)

Fresh paneer tossed in roasted garlic & palak gravy.

Paneer Akuri | 575 NEW



(250 gm)

A vegetarian version of the classic Parsi akuri, made with scrambled cottage cheese; topped with cashew nuts.

Tawa Paneer Masala | 605

(300 gm)

Derived from the tawa culture of Bombay and cooked in patio masala, this culturally mixed dish truly embraces this gorgeous, inclusive city.

■ Paneer BomBae | 605 (NEW)



(400 gm)

Bombay's popular street food, cooked in an onion and almond-based gravy with whole spices and sprinkled with almond slivers.

Parsi Curry

Tangy, mildly-spiced curry made with coconut milk and kokum; served with steamed rice.

- Veggies | 605 (400 gm)
- Prawn | 720 (400 gm)
- Fish | 800 (400 gm)

Parsi Roast

A quintessential Parsi dish made in traditional roasted masala. Jamva chalo ji.

- Veg Masala | 605 (350 gm)
- ▲ Chicken Masala | 685 (350 gm)
- ▲ Mutton Masala | 835 (350 gm)

Berry Pulao

Layered, fragrant saffron rice studded with nuts, tart berries and fried onion,

- Veg | 625 (450 gm)
- Chicken | 720 (450 gm)
- ▲ Mutton | 855 (450 gm)

Every Day Sunday Dhansak

A Sunday afternoon staple in every Parsi home. This classic Parsi dish of creamy lentils and vegetables is paired with caramelised brown rice and tender kebabs.

- Veg Dhansak | 660 (500 gm)
- Chicken Dhansak | 720 (500 gm)
- ▲ Mutton Dhansak | 855 (500 gm)



Veg | ▲ Non-veg | ∨ Vegan |

Chef's Reccos |

Contains Egg |

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Page 15_Front

Patra Ni Macchi | 645

(400 gm)

The dish that's the star of every bhonu! Fish slathered with sweet and sour coriander coconut chutney; wrapped in a banana leaf and served with lemon rice. It is as good as it A Noor Mohammadi's Nalli Nihari | 835 sounds.

🖪 Chicken Sanju Baba | 685 🖺

(400 gm)

Bollywood's very own Sanju Baba is rumoured to adore this dish. Chicken-on-the-bone cooked in an onion-based gravy with whole spices.

Salli Chicken | 685

(350 gm)

Chicken morsels cooked in Parsi-style gravy with tangy Kolah vinegar and sweet jaggery; topped with potato salli.

▲ Bohri Kheema Pav | 720

(300 gm)

A classic Irani Café speciality. Ours is a Bohri-style mildly-spiced version made using house-ground mutton mince; served with pav.

■ Dal Gosht | 760 MEN



(350 gm)

Traditional curry made with slow-cooked mutton along with a combination of lentils making it a hearty meal!

🖪 Mutton Sanju Baba | 785 🖺 🕬



(400 gm)

Mutton variation of the chicken Sanju Baba, but cooked differently. A must try!

▲ Salli Boti with Mutton | 835

(400 gm)

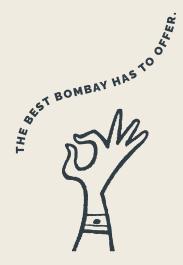
Meat morsels cooked in Parsi-style gravy, topped with potato salli.

The dish might have originated in the royal kitchens of Lucknow in the 18th century, but it took Noor Mohammadi to put it on Bombay's food map in 1923. Inspired by this culinary institution, our Nalli Nihari boasts mutton shank and boti slow-cooked in its own stock with house-made spices.

🖪 Parda Biryani | 855 🏗

(400 gm)

Built off an ancient dish popular in Arabia, Persia and the Indian subcontinent, parda 'pulao' was a favourite amongst hungry caravaners travelling across the ancient Silk Road. Our biryani version features fragrant rice, layered mutton kheema and tala hua gosht encased in a roti.





Veg | A Non-veg | ∨ Vegan | Chef's Reccos | Contains Egg | Gluten Free

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SIDES & BREADS

- Add Butter | 25
- Pav | 55 (50 gm)
- Maska Pav | 65 (60 gm)
- Thecha Pav | 65 (60 gm)
- Gehu Nu Rotli 2 Pcs | 75 (60 gm)
- Parantha | 75 (60 gm)
- Pita Bread | 85 (60 gm)
- **Hummus** | **110** (120 gm)
- Add Cheese | 110 (70 gm)
- Lachha Parantha (Flour) | 130 (60 gm)
- Irani Naan | 145 (130 gm)
- Steamed Rice | 205 (250 gm)
- Dhansak Rice | 260 (250 gm)
- Saffron Rice | 260 (250 gm)
- ▲ Fried Egg/Boiled Egg 2 Pcs | 75 ℃
- Add Chicken | 80 (80 gm)
- ▲ Egg Parantha | 110 (70 gm) 🌣

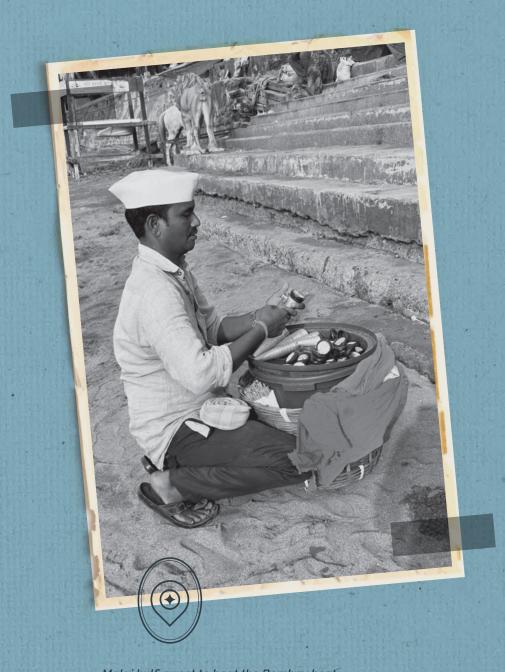




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Malai kulfi sweet to beat the Bombay heat.
On a hot summer's day, when the thought of a hot chai is unthinkable, keep a lookout for a kulfiwala.
Can't spot one, follow the crowd. We recommend their malai kulfi. It is creamy, dreamy, delicious.



WEETER THAN YOUR SWEETIE.

Parsi Dairy Kulfi | 375

(100 gm)

Parsi Dairy Kulfi from Bombay. 100% original. Pinky promise.

Jeroo Aunty's Chocolate Mousse | 375

Packed with dark chocolate, this is AD's favourite aunt, Jeroo's recipe who prefers her mousse more chocolaty than creamy.

Berrylicious Chocolate Cake | 375 (120 gm)

A decadent chocolate cake layered with rich chocolate ganache and raspberry compote. Definitely worth all the calories.

■ Faluda Kulfi | 470 (NEW)

(150 gm)

Popular chilled street dessert made with layers of kulfi, ice-cream, falooda and sweetened condensed milk; flavoured with rose syrup and garnished with sabja seeds. No Diet Sabya please!

(120 gm)

Shortcrust pastry tart with classic custard, topped with seasonal fruit, inspired by Hazi Ali fruit ice cream.

▲ Mawa Cake | 225 ♡

(80 gm)

A delicious and moist cake made with wheat flour, beaten eggs, and khoya. Add on Vanilla Ice-cream | 65

■ Caramel Custard | 285 () (NEW)



(120 gm)

A club favourite, yummy, caramel-covered

🖪 Lagan nu Custard | 285 🎕 (140 gm)

The OG Parsi wedding custard made from eggs, milk and sugar; flavoured with cardamom, nutmeg and chironji seeds.

■ Two In One Toffee Pudding | 295 ♥ (190 gm)

A cream cheese-blended crust with a toffee custard, baked and served with a crisp khari.

🖪 Flourless Chocolate Brownie | 395 🕜 🖺 🚾 (150 gm)



The no flour brownie is an absolute must try! Served with vanilla ice-cream. Yum! Yum! Yum!

■ Matunga Coffee Cake | 395 🕜 😭 (120 gm)



A rich coffee cake made with Bombay's Matunga filter coffee; served with mascarpone cream and whiskey - caramel sauce. (Contains Alcohol)

Veg | ▲ Non-veg | ∨ Vegan | ☐ Chef's Reccos | ♥ Contains Egg | # Gluten Free



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Page 20_Back Right



Did you know that dunked biscuits taste more delicious?

Dunking dissolves the sugar in the biscuit, releasing more flavour also softening the texture.

The next time you visit a Bombay Irani Café, don't go straight for the bun maska. Spend a few minutes biscuit browsing. The glass jars hold crumbly deliciousness!

Page 21_Front Left

BAKED FOR DUNKING, AND TEA-TIME GOSSIPING.

BISCUITS

Serving size 2 pieces per portion. Takeaway: 200 gm

• Khaari Biscuit 2 Pcs | 65

Flaky, buttery dried puff biscuit. Another chai time favourite.

■ Nan Khatai | 65/290

Inspired by the Dotivala bakery in Surat; this brittle biscuit is a mix of gram flour and refined flour with ghee.

Palmier Cookies | 65/290

Classic French pastry cookies topped with caramelised sugar. Flaky, buttery, and delicious.

Ginger Biscuit | 65/290

Six thin ginger biscuits; baked in classic Irani bakery style.

Sugar-Free Jaggery & Oats Cookies | 65/290

Guilt-free cookies that are an anytime snack, come rain or sunshine!

▲ Shrewsbury Biscuit | 65/290 ℃

A butter biscuit originating from Shrewsbury in the UK; made popular in India in 1955 by Kayani Bakery, Pune.

▲ Almond Biscotti | 65/290 ℃

Crunchy Italian almond cookies, baked twice for extra crispness. A perfect accompaniment to our phetelli coffee.

■ Dried Cranberry Cookie | 65/290 ♥

Buttery cookies with dried cranberries.



 \bullet Veg | \blacktriangle Non-veg | \lor Vegan | $\mathbb{@}$ Chef's Reccos | $\mathbb{(}$ Contains Egg | $\mathbb{\#}$ Gluten Free

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Page 22_Back Right

The Olive Family INDIA'S BEST RESTAURANTS





































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