

Menu

Food





TASTING PLATES

Chilli Honey Baked Camembert ~ 800

Baked Phyllo Pastry, Truffle (gluten, dairy)

TB & C ~ 700

Heirloom Cherry Tomatoes, Truffle, Cornflakes, House Dressing (dairy, sesame)

M & M Prawns ~ 700

Smoked Paprika & Malwani Stir-Fry, Sourdough Poi (shellfish, mustard)

Halloumi & Hollandaise ~ 650

Asparagus Spears, Spicy Romesco (dairy)

Dragonfruit Tiradito ~ 550

Cucumber, Jalapeño, Chilli-Mango, Buttermilk Foam (soy, sesame, nuts)

Kochi Lobster Cornettos ~ 700

Malabar Curry, Butter-Poached Lobster, Pâte Brisée (shellfish, nuts)

Savvy Street Corn ~ 550

Fire-Roasted Sweetcorn, Cotija Cheese, Lime and Coriander (dairy)

Tiger's Milk Crudo ~ 650

Snapper, Coconut Chilli-Lime Dressing, Prawn Chips (nuts, shellfish, soy)

Tuna Tostada ~ 750

Purple Maize Tortilla, Chunky Guacamole, Pickled Onions & Peanuts (nuts, soy, sesame)

Egg & Mince Espuma ~ 700

Spicy Mutton Keema, Potato Mash, Cheesy Egg Foam (egg, dairy)

Down-South TAMILIAN Crab ~ 650

Sri Lankan Brown Curry, Appalam Crisps (shellfish, dairy)

Sukha Mushroom or Chicken & Chivda ~ 550/600

Red Curry, Jolene's Warm Crispy Trail Mix (nuts, sesame)

The Orange Canard ~ 950

Seared Duck, Spicy Orange Jus, Crunchy Greens (sesame, nuts)

Naughty & Nice Grain Salad ~ 550

Farro, Millet, Feta, Peperoncino and Citrus (nuts, sesame, soy, dairy)

Cured Salmon Tramezzino Club Sammy ~ 650

Smoked Salmon, Green Goddess, Bimbo White (dairy, nuts)

Dynamite Frito-Misto ~ 600

Tempura Calamari, Bell Peppers, Black Garlic, Lemon, Dynamite Sauce, Sesame (sesame, soy, gluten)

Tunisian Aubergine Caviar ~ 650

Fire-Roasted and Pan-Fried Aubergine Roulade, Pomegranate Molasses, Onions (sesame, nuts, dairy, gluten)

Ed's Brooklyn to Bombay Wontons ~ 600/650/700

Peanut Butter, Ed's Secret Sauce (Veg/Chicken/Pork)
(gluten, peanut)

Shanghai Soup Dumplings ~ 600/650

Veggies/Chicken, Scallions, Ginger, Broth (gluten)

Anjuna to Ankara Goes the Crab ~ 650

Baked Mornay Crab-Stuffed Shell, Salsa Verde (shellfish, gluten, dairy)

Seoul Chicken ~ 600

Coconut-Risotto Cake, Dragon Fruit Salsa, Korean BBQ Sauce
(gluten, soy, sesame, dairy)

Lamb & Fig Shammi ~ 700

Hummus, Charred Jalapeño, Dukkah (nuts)

Belgian Pork Belly Robata ~ 750

Chimichurri, Scallion Oil (soy, sesame)

Sticky Pork Chop Robata ~ 700

BBQ Glaze and Fresh Greens (soy, sesame)

Tuna Tataki ~ 700

Ponzu, Sesame, Peanut (sesame, gluten, soy, nuts)

Pigs in Rags ~ 650

Kataifi, Chorisis, Hummus (sesame, gluten, dairy, nuts)

Tenderloin Tartare / A5 Wagyu ~ 700/1050

Dijon Mustard, Pickles, Sweet Potato Chips (mustard, sesame)

SHARING PLATES**Sicilian Jumbo Slice ~ 700**

Grandma's Cheesy Baked Ziti, Sunday Sauce (dairy, nuts)

Spears & Pod-Prize Risotto ~ 700

Asparagus, Green Peas, Balsamic Reduction, Parmesan Shavings (dairy)

Forbidden Yet Yours (Tofu/Chicken/Prawns/Chorisis) ~ 650/700/700/750

Black Rice, Jewel-Toned Veggies, Garlic, Shoyu, Chillies (sesame, nuts, soy)

Drunken Noodles (Veg/Egg/Chicken/Prawns) ~ 650/700/700/750

Spicy-Sweet-Sticky-Seductive Sauce (soy, gluten, sesame, nuts)

Gluten & Guilt-Free Nacho Overload (Add Chicken/Prawn)~ 600/650/700

Nachni Chips, Red and Green Salsas, Guacamole, Corn Crisps,
Vegan Cheese (nuts, dairy)

Fermented Rice Burritos:**Prawn ~ 800**

Uthappam, Balchao, Mustard-Sambar Shrimp, Coconut Chutney
(shellfish, mustard)

Chicken ~ 700

Uthappam, Green Peas, Mustard-Sambar Chicken, Coconut Chutney
(coconut, mustard)

Vegetarian ~ 650

Uthappam, Mustard-Sambar Kissed Taters, Coconut Chutney
(mustard)

Ramen Misal (Tofu/Chicken/Prawns/Pork) ~ 700/750/800/875

Red Spicy Sauce Broth, Thecha, BBQ
(gluten, dairy, sesame)

Baroda Corn & Prawn Curry ~ 700

Green Curry, Corn, Veggie Fried Rice (shellfish, dairy)

Lobster Tail Robata ~ 900

Gochujang-Tamarind Glaze, Pineapple Slaw, Potato Salad
(shellfish, sesame)

An Indian Father's Mexican Chicken/Paneer ~ 700/650

Robata-Grilled Chicken, Crunchy Greens, Lemongrass (nuts, sesame)

Nutty & Spicy Chops ~ 950

New Zealand Lamb Chops, Pistachio-Herb-Spice Crust,
Cherry Tomato Chop Salad, Raita Foam (nuts, sesame, dairy)

Fillet Mignon Trio ~ 950

Herb-Crusted, Pepper-Crusted, Ancho Chilli, Chimichurri, Jus, Taters
(nuts, dairy)

Robata Grilled Fish ~ 850/900

Red Snapper/Pomfret, Mexican Tomato Rice, Chopped Salad
(dairy, sesame)

Burmese Mountain Khao Suey (Veg/Chicken/Prawn) ~ 850/900/950

Soupy Noodles in Spiced Coconut Broth (dairy, nuts, sesame)

PIZZAS**Jolenesqa ~ 650**

San Marzano Tomato Sauce, Buffalo Mozzarella, Crispy Olives and Capers,
Ricotta Salata, Basil, Parmigiano Reggiano (dairy, gluten)

Capricciosa ~ 700

San Marzano Tomato Sauce, Buffalo Mozzarella, Olives,
Artichoke, Basil, EVOO (dairy, gluten)
Add Prosciutto - 350

Burrata in Eden ~ 850

Basil Pesto, Fresh Burrata, Arugula, Parmesan (dairy, nuts, gluten)

Tartufo e Formaggi (Truffle & Cheese) ~ 900

Buffalo Mozzarella, Pecorino Romano DOP, Gorgonzola,
Grana Padano DOP, Black Truffle Paste, EVOO (dairy, gluten)

Funghi (Prosciutto/Prawns) ~ 800/950

San Marzano Tomato Sauce, Buffalo Mozzarella, Sautéed
Wild Mushrooms, Basil, Grana Padano DOP, EVOO (shellfish, dairy, gluten)

Shrimp Balchao ~ 950

Balchao Sauce, Buffalo Mozzarella, Pickled Onions,
Coriander Leaves, Grana Padano DOP, EVOO (shellfish, dairy, gluten)

Surf and Turf ~ 950

Chile-Onion Jam, Chicken, Shrimp, Buffalo Mozzarella, Bell Peppers,
Pickled Onions, Coriander Leaves, Grana Padano DOP, EVOO
(shellfish, dairy, gluten)

Chicken Syrian ~ 800

Minced Chicken, Al Baharat Spice, Pickled Onions,
Coriander Sauce, Mozzarella, EVOO (dairy, gluten)

SANDWICHES AND BURGERS**Goan Double-Cheese Burger ~ 750**

Chorisis, Caramelised Onions, Aged Cheddar, Pepper Jack, Lettuce, Tomato
(dairy, gluten)

Schnitzel Paneer Burger ~ 650

Kachumber Salad, Pepper Makhani, Walnut-Dill Raita, Green Chutney
(dairy, gluten, nuts)

Gochujang Chicken Burger ~ 700

Kewpie Mayo, Kimchi Slaw, Jolene's BBQ Sauce (gluten, dairy, egg)

Armenian Mutton & Truffle Parmesan Burger ~ 850

Caramelised Onions, Tomato Passata, Chopped Salad (dairy, gluten)

Juicy Turkey Burger ~ 800

Brown Sugar Brine, Mexican O-G-J (Onion-Garlic-Jalapeno) Sofrito,
Lemon Aioli, Sweet BBQ (dairy, gluten)

Za'atar Chicken Pita Pocket ~ 650

Tahini, Fattoush, Harissa, Lemon Vinaigrette (sesame, gluten)

Maine to Morjim Lobstaah Roll ~ 850

Brioche Roll, Homemade Dressing, Basil, Parsley, Pickles (dairy, gluten)

SIDES

Mexican Arroz Costeño Veg/Choris ~ 450/550

Tomato Rice (dairy)

Very Lemony Cashew Rice ~ 550

Goan Cashew Curry (nuts, dairy)

Truly Truffle Fries or Sassy Chunky-Chaat Fries ~ 550

(dairy)

DESSERTS

Jolene's Shaggy Everyday Sundae ~ 600

3 Scoops, Toasted Coconut, Chilli-Candied Cashews,
Decadent Hot Chocolate Sauce, Salted Caramel (dairy, nuts)

Indulgent Guilt-Free Celebration ~ 600

Coconut Panna Cotta, Berry Compote, Dark Chocolate Shavings,
Toasted Nuts, Better-Than-Crack Macaroons (dairy, nuts)

Jolene's Jumbo Macaron Sandwich ~ 700

Flavour of the Day Macaron, Vanilla Ice Cream, Chocolate Ganache,
Maldon Salt (dairy, gluten)

Goey-Oozey Chocolate Cake ~ 600

65% Manjari Valrhona Chocolate, Much Love, Served Warm,
Goan Vanilla Bean Ice Cream (dairy, gluten)

Sea Shell Churro ~ 600

Custard Filling, Strawberry Compote, Naughty Ganache
(gluten, dairy, egg)

Great Chocolate Wall of Anjuna ~ 600

11-Layer Chocolate Cake, Whipped Chocolate Ganache,
Hints of Spice, Loads of Comfort (gluten, dairy, egg)

Grandma's Scented Secret ~ 600

Rose Ice Cream, Coconut Milk, Passion Fruit Pearls, Chia Seeds,
Lemongrass, Almond Chunks (dairy, nuts)

Three Graces Affogato ~ 600

Chai Ice Cream, Chocolate-Covered Nuts, Espresso (dairy, nuts)

