

Filter Coffee Exotic Beverage Menu

VARIANTS : SIGNATURE / PREMIUM / SPECIAL
ROAST : LIGHT / MEDIUM / DARK

Hot Coffee



160/-
180ml

Coorg Cappuccino

equal parts espresso, steamed milk, and milk foam



100/-
40ml

Kerala Karak

Pure form of coffee as a shot



160/-
180ml

Latte

1 part espresso (30 ml) to 2 parts steamed milk foam and milk



130/-
180ml

Americano

Shot of Espresso and Hot water



160/-
180ml

Flat White

double shot of espresso with 2 parts steamed milk



180/-
180ml

Mocha

1 part espresso (30 ml), 2 parts steamed milk, 1 part cocoa, milk foam



120/-
100ml

Andhra Affogato

1 part espresso (30 ml) to 1 scoop of ice cream (about 50-60 grams)



160/-
100ml

Madras Macchiato

double shot espresso (60 ml) to a splash of steamed milk and a bit of foam



190/-
180ml

Munnar Marvel

3 parts steamed milk, 1 part cocoa (30 ml), and small milk foam

Flavor Coffees



190/-
180ml

Hampi Hazelnut

Hazelnut Cappuccino / Latte



180/-
180ml

Varkala Vanilla

Vanilla flavor Cappuccino / Latte



180/-
180ml

Cochin Caramel

Caramel Cappuccino / Latte

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Iced Coffee



Iced Latte

1 part espresso and 2 parts milk, with Ice

180/-
250ml



Iced Americano

Double Shot espresso with Water and Ice

150/-
240ml



Vietnamese

1 part espresso (30 ml) with Ice and Condensed Milk

190/-
180ml



Nitro Brew

1 part cold brew concentrate to 2 parts water

150/-
180ml



Kochi Kickstart

single shot espressowith double shot of cranberry tonic

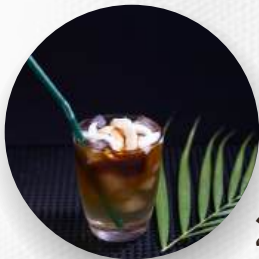
210/-
180ml



Pollachi Pleaser

Single Shot Espresso with double shot Orange Juice with Ice

210/-
180ml



Kabini Koffee

1 part espresso (30 ml) to double part milk with coconut cream and sago pearls

210/-
180ml



Malabar Mocha

1 part espresso (30 ml), 2 parts milk , 1 part cocoa on Ice

190/-
240ml



Cold Brew

Overnight soaked and brew coffee poured direct over ice

160/-
240ml

Flavor Coffees



Hampi Hazelnut
Hazelnut Flavoured Iced Latte

240/-
250ml



Varkala Vanilla
Vanilla Flavour Iced Latte

230/-
250ml



Cochin Caramel
Caramel flavor iced coffee

230/-
250ml

Filter Coffee Exotic Beverage Menu

VARIANTS : SIGNATURE / PREMIUM/ SPECIAL
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Cold Brews



230/-
180ml

Salem Spice

1 part espresso, double part mango juice and safron syrup



250/-
180ml

Tanjore Tonic

1 part espresso (30 ml) to 3 parts tonic water (90 ml), served over ice



270/-
180ml

Tamil Nadu Turbo

1 part espresso (30 ml) to 3 parts red bull (90 ml), served over ice



190/-
180ml

Chikmagalur Brew

1 Part Espresso, Apple Juice and cinamon sticks



180/-
180ml

Kodai Lime

Lime Juice with 1 part espresso and Ice



210/-
180ml

Munnar Morning

Mint Lime Soda with 1 part espresso and ice



210/-
180ml

Bandipur Blend

Jamun Juice, with masala and 1 shot espresso with Ice



190/-
180ml

Periyar Passion

1 part espresso, with half part jamun and orange juice



190/-
180ml

Kanyakumari Kuppa

1 part Espresso with 1 part kokum juice / syrup and ice



240/-
180ml

Coonor Creme

1 Part espresso with half part litchi juice and coconut milk



230/-
180ml

Udipi Ultra Brew

1 part espresso with lime and diet coke

Filter Coffee Exotic Beverage Menu

VARIANTS : SIGNATURE / PREMIUM/ SPECIAL
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Shakes / Smoothies / Shrappes



250/-
240ml

Biscoff
Biscoff flavored thick shake with ice



220/-
240ml

Vizag Velvet
Red Velvetinfused thick shake with ice



190/-
240ml

Tenali Tranquil
Cookie and cream shake with ice



210/-
240ml

Vellore Velvet
Berry and Jamun Smoothie



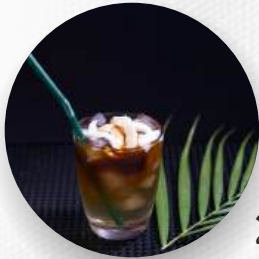
210/-
240ml

Kumbakonam Koffee
Peanut Butter and Jelly Shake



210/-
240ml

Trichy Twist
Banana Caramel Smoothie Shrappe



210/-
240ml

Kollam Karma
1 part espresso (30 ml) to double part milk with coconut cream and sago pearls



190/-
240ml

Hyderabad Harmony
Chocolate Brownie thick shake



190/-
240ml

Ooty Oberoi
Ferrero Rocher, peanut chocolate shake

Flavor Coffees



200/-
250ml

Kolar Gold
Vanilla, cake and sprinkles shake



250/-
250ml

Chittoor Chocolate
Nutella thick milk shake



190/-
250ml

Kovalam Caramel
Caramel thick shake

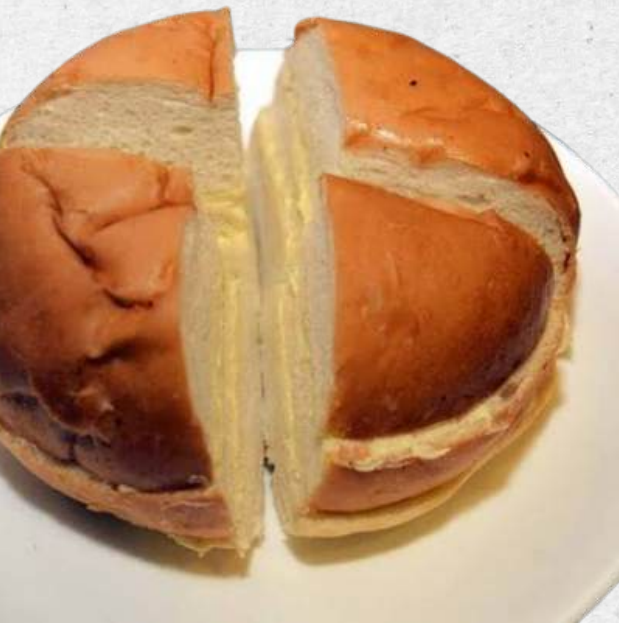
Breakfast

FOOD MENU

MEDU VADA WAFFLE

Served with Ghee Podi
Masala in Mustard Seeds,
Curry Leaves, Tomato
and Coconut Chutney

200/-
310 Cal
150-200g



MALAI CHILI BUN MASKA

Toasted bun with
cooked cream, chillies
and green bell pepper

240/-
280 Cal
120-150g

DOSA TACOS

Paneer Bhurji Masala,
Sundried Tomato Chutney,
Ghee Podi Masala, Pico de
Gallo, Cheese in rmented
rice flour shells

270/-
310 Cal
150-180g



Breakfast

FOOD MENU

BOMBAY MASALA CROISSANT

Onion Taro Masala,
tomato, cucumber,
beetroot, with coconut
and tomato chutney

270/-

310 Cal
200-250g



SPINACH CHEESE PANCAKE

Spinach savory pancake
with cheese and red
chili garlic powder

240/-

280 Cal
120-150g

THATTE IDLI PIZZA

Thatte idli, Sundried
tomato chutney, basil,
ghee podi masala and
mozzarella

200/-

310 Cal
150-180g



Quick Bites

FOOD MENU

JACKFRUIT GALOUTI WRAP

Tortilla filled with
jackfruit galouti, green
veggies salad

240/-
320 Cal
150-200g



SOYA KEEMA MATAR WRAP

Soya mince, Green Peas,
lettuce, pickled onion
and lime

220/-
350 Cal
280-320g

FOCACCIA PANINI

Focaccia sandwich, filled
with garlic confit, green
chilliies, basil, grilled
tomatoes and paneer
creameaux

270/-
380 Cal
320-350g



Quick Bites

FOOD MENU

ACHARI PANEER BRUSCHETTA

large sourdough slice,
topped with achari
paneer, pickled onions,
parsley and guacamole

180/-
320 Cal
150-200g



METHI MATAR MALAI QUICHE

Fenugreek leaves, green
peas, cream, cottage
cheese and mozzarella
baked in savory tarts

180/-
380 Cal
150-200g



MUSHROOM CHETTINAD QUICHE

Mushroom cooked in
chettinad masala, filled in
savory tart shells, baked
with mozzarella and
coconut shreds

180/-
350 Cal
180-200g



Appetizers

FOOD MENU

ONION TOMATO PAKORA RINGS

Onion and tomato deep-fried rings in besan batter, served with tomato and mint chutney

180/-
250 Cal
150-200g



KERALA MASALA FRIES

french fries tossed in 5 spice powder, truffle oil (Paremsan Optional)

180/-
300 Cal
150-200g

PUNJABI POTATO POUTINE

Baked french fries, filled with Pindi Chole, Pickled onion, Tamaraind cutney, mint chutney and yogurt

240/-
450 Cal
320-380g



Fillings

FOOD MENU

PAV BHAJI HOAGIE SUB

Hot dog bun filled with hash brown potatoes, bhaji dressing, pickled onion, cilantro and lime

210/-
350 Cal
200-250g



BENGALI CUTLET BURGER

Beetroot and veg patty, grilled with cheese, mint chutney, pickled onions, grilled tomatoes

250/-
350 Cal
200-250g

SPINACH CORN SWEET POTATO SPUD

Hearty baked sweet potato filled with spinach, cream cheese and corn

190/-
350 Cal
200-250g



Mains

FOOD MENU

TANDOORI SPAGHETTI ALFREDO

Spaghetti tossed in
tandoori sauce, basil and
topped with parmesan

350/-
400 Cal
350-380g



PALAK PANEER RAVIOLI

ravioli pasta filled with
spiced paneer and
tossed in spinach sauce

380/-
400 Cal
350-380g

FETTUCCINE SOYA KHEEMA BOLOGNESE

Fettuccine pasta tossed in
soya kheema, in
bolognese sauce

380/-
400 Cal
350-380g



Desserts

FOOD MENU

KACHI KAIRI TART

Tart filled with raw mango confit and cream, spiced with Cinammon

180/-

300 Cal
150-200g



FILTER COFFEE TIRAMISU

Eggless lady fingers / rasgullas, layered with filter coffee cheese cream

200/-

300 Cal
150-200g

RABRI TRES DE LECHE

vanilla, pista layered cake soaked in rabri and topped with pistachio flakes

190/-

320 Cal
200-250g



Desserts

FOOD MENU

SITAPHAL CHOUX PASTRY

Custard Apple Cream
Filling in Profiterole

180/-

190 Cal
150-200g



JAMUN CHOUX PASTRY

Jamun White chocolate
ganache filled choux
pastry

180/-

190 Cal
150-200g

GAJAR HALWA CAKE IN WHITE CHOCOLATE

Carrot cake, cardamom
infused white chocolate
and pistachio

180/-

190 Cal
150-200g



Desserts

FOOD MENU

MISHTI DOI CHEESECAKE

cheesecake infused with
caramelized taste of
mishti doi and drizzle of
jaggery syrup

180/-

190 Cal
150-200g



PARLE-G BISCOFF CHEESECAKE

cheesecake infused
with parle-g and lotus
biscoff and drizzle of
biscoff syrup

200/-

190 Cal
150-200g

MASALA CHOCOLATE CAKE

Chocolate matilda cake
with masala spiced
ganache

180/-

190 Cal
150-200g

